

Verona

PANE

Fire Bread (VGO)	8 14
Garlic Oil, Oregano, Garlic & Dill Dipping Sauce.	
Garlic Bread (v)	8 14
Confit Garlic, Rosemary, Extra Virgin Olive Oil.	
Garlic & Cheese Pizza (v)	22
Confit Garlic, Fior Di Latte, Parsley.	

ANTIPASTI

Italian Olives (GF,DF,V,VG)	9
Italian Mixed Olives.	
Bruschetta Di Bufala (v)	8ea
Buffalo Mozzarella, Tomato, Basil, Pickle, EV00.	
Suppli Di Cacio Pepe (v)	7ea
Crumbed & Fried Rice Ball. Three Cheeses & Black Pepper with Truffle Mayo.	
Spanner Crab Cracker (DF)	9ea
Crab Dressed in Burnt Leek Mayonnaise with Tomato, Dill, Lemon, & Pickled Zucchini on a Fried Pasta Cracker.	
Oysters (GF,DF)	7ea
Freshley Shucked Pacific Oysters Natural Mignonette Gremolata	
Salumi (GF,DF)	18
Prosciutto Di Parma & Mild Salami. Sliced Daily.	
Buffalo Mozzarella (v)	18
12 Year Balsamic & Extra Virgin Olive Oil.	
Fritto Misto (DF)	22
Lightly Fried Mix of Baby Squid, Snapper & Prawns, Herbs, Lemon Herb Aioli.	
Burrata (GF,V)	22
Grilled Peaches, Mint, Pickled Onion, 12 Year Balsamic.	
Whipped Ricotta Cheese (GF,V)	23
Mild Chilli Honey, Hazlenuts, Thyme.	
Beef Carpaccio (GF)	26
Thinly Sliced Raw Eye Fillet, Charred Onion, Mayonnaise Verde, Grana Padano, Extra Virgin Olive Oil, Rocket.	

SALADS

Rocket & Pear Salad (GF,V)	16
Rocket, Pear, Grana Padano, Hazelnuts, Shallots, Extra Virgin Olive Oil.	
Caprese Salad (GF,V)	19
Buffalo Mozzarella, Tomato, Basil, Extra Virgin Olive Oil.	
Warm Octopus Salad (GF,DF)	24
Tender Octopus, Roasted Potato, Black Olives, Rocket, Lemon Vinaigrette.	

PASTA & RISOTTO

Short Rib Ragù (GFO)	32
House-Made Tagliatelle, Beef Short Rib Ragù, Tomato, Red Wine, Grana Padano.	
Gnocchi Ai Funghi (v)	29
House-Made Gnocchi, Porcini Mushroom, Garlic Cream, Sage, Grana Padano.	
Spanner Crab Spaghetti (GFO)	36
House-Made Spaghetti, Spanner Crab, Spicy Nduja Butter, Roasted Zucchini, Pickled Shallot, Dill.	
Salsicca E Cavolo Nero (GFO)	32
House-Made Rigatoni, Italian Sausage, Braised Black Kale, Cream, Garlic, Pinenuts, Truffle Pecorino.	
Mafalde Alla Rosa (GFO)	30
House-Made Baby Mafalde, Confit Cherry Tomato, Sauce Rosa, Crispy Pancetta, Stratiacella.	
Risotto Nero	34
Squid Ink Risotto, Pan Roasted Prawns, Pickled Zucchini, Chives.	
Spaghetti Alla Carbonara (GFO)	29
House Made Spaghetti, Pancetta, Grana Padano, Pecorino Romano, Freshly Ground Pepper, Egg Yolk.	

*Please note,our carbonara is made just like Nonna used to, without any cream, for a richer and more delicious consistency.

VEGAN PASTA

Rigatoni Pomodoro (VG,GF)	26
House-Made Rigatoni, Tomato Sugo, Onion, Garlic, Spring Vegetables, Herbs.	
Aglione E Basil (VG,GF)	26
House-Made Spaghetti, Cherry Tomato, Chilli, Garlic, Olive Oil, Basil.	

Gluten-Free Pasta Available +1.5

LUNCH SPECIAL

Available Midday-3pm Daily.

Your choice of any combination of 2 Pizzas or Pastas, PLUS any 2 x beers, soft drink or select small glasses of wine.

Included wines by the glass are:

RED

**Bel Co. Pinot Noir
Colour Of Raven Cabernet Sauvignon
Empress Shiraz
Heart & Soul Pink Moscato**

WHITE

**Masterpeace Pinot Grigio
Kopu Marlborough Sauvignon Blanc
WMC Chardonnay
NV Cora Prosecco**

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PIZZA ROSSE

Margherita 24
Tomato San Marzano D.O.P, Fior Di Latte,
Grana Padano, Basil, Extra Virgin Olive Oil.

Diavola 27
Tomato San Marzano D.O.P, Mild Salami,
Fior Di Latte, Basil, Chilli Oil, Chilli Flakes.

Capricciosa 27
Tomato San Marzano D.O.P, Fior Di Latte, Ham,
Mushroom, Black Olives, Artichokes, Parsley.

Burrata 29
Italian Burrata, Tomato San Marzano D.O.P,
Basil Pesto, Extra Virgin Olive Oil,
Shaved Parmesan, Pistacchio.

Vegetariana 28
Tomato San Marzano D.O.P, Smoked Scamorza,
Fire Roasted Vegetables.
(Mushroom, Onion, Zucchini & Capsicum).

Gamberi 28
Tomato San Marzano D.O.P, Zucchini, Lemon,
Garlic & Chilli Marinated Prawns,
Cherry Tomato, Spring Onions,
Olives, Fetta Cheese.

PIZZA BIANCHE & OTHERS

Magic Truffle 29
Confit Garlic & Truffle Base, Fior Di Latte,
Mushroom, Rocket, Black Truffle,
Prosciutto Di Parma, Shaved Parmesan.

Abruzzese 28
Buffalo Mozzarella, Italian Sausage,
Capsicum, Mint, Truffle Ricotta.

Piccante 29
5-Hour Braised Pork, Spicy Nduja,
Shaved Parmesan, Fior Di Latte,
Smoked Scamorza, Spring Onion.

Regina 28
Buffalo Mozzarella, Pesto, Cherry Tomato,
Goats Cheese, Basil.

Salsiccia E Patate 29
Fior Di Latte, Italian Sausage, Potato, Rosemary,
Smoked Scamorza, Red Onion.

Prosciutto & Rucola 28
Fior Di Latte, Rocket, Prosciutto,
Extra Virgin Olive Oil.

VEGAN PIZZA

Vegan Margherita(v)(vg) 22
San Marzano Tomato Base, Vegan Cheese, Basil.

Vegan Capricciosa(v)(vg) 26
San Marzano Tomato Base, Artichoke,
Black Olive, Mushroom, Vegan Cheese.

Gluten-Free Base Available +6.5

*Please note, we don't recommend our Gluten-Free (GF) base for sensitive coeliacs due to potential cross-contamination in our single pizza oven and preparation area.

GF - Gluten Free | DF - Dairy Free
V - Vegetarian | VG - Vegan
VGO - Vegan Option Available

BAMBINI

(12 years & Under)

Spaghetti Ragù 16
House-Made Spaghetti, Beef & Pork Ragù.

Bambini Pizza 12
Fior Di Latte, Tomato Base.
add Cotto Ham 4
add Mild Salami 4
add Italian Sausage 4
add Roasted Zucchini 2
add Mushroom 2

VERONA SET MENU

For groups of 8 or more, we offer a shared-style meal featuring all our favorites.

Please Note: Groups over 10 must choose one of our set menu options.

OPTION 1

Starters

Fire Bread, Mixed Olives, Suppli Di Cacio Pepe, Fritto Misto, Rocket & Pear Salad.

Main Courses

Chefs Selection of Pizzas
and your choice of 2 Pastas.

Dessert

Your choice of Brownie or Tiramisu,
One (1) per person.

59 PER PERSON

OPTION 2

Starters

Fire Bread, Mixed Olives, Fritti Misto, Salumi, Buffalo Mozzarella, Suppli Di Cacio Pepe, Rocket & Pear Salad, Warm Octopus Salad.

Main Courses

Chefs Selection of Pizzas
and your choice of 2 Pastas.

Dessert

Your choice of Brownie or Tiramisu,
One (1) per person.

79 PER PERSON

DESSERT

Classic Tiramisu 14
Mascarpone, Savoiardi Biscuit, Kai Coffee,
Dark Chocolate.

Arancia e Cioccolato Brownie 14
Chocolate & Cointreau Brownie,
Mint Infused Chantilly Cream & Pistaccio Crumb.

Rosemary Creme Brulee 14
Rosemary Creme Brulee with Cantucci Biscotti

Cannoli 8 ea
Pastry filled with Sweet Ricotta.
Ask our team about today's flavor.

Award Winning Maleny Food Co. Gourmet Gelato 12

2 Scoops of your choice of flavors,
Whipped Cream, Maraschino Cherry, Savoiardi Biscuit.
Ask our team what flavors we have on hand today.