

Verona

PANE

Fire Bread(V)(VGO) 9
Garlic Oil, Oregano, Garlic & Dill Dipping Sauce.

Pizzetta Garlic(V) 10
Confit Garlic, Herbs, Extra Virgin Olive Oil.

Pizzetta Marinara(V) 10
Tomato San Marzano D.O.P, Garlic, Oregano, Extra Virgin Olive Oil.

ANTIPASTI FREDDI

Italian Olives(VG,GF) 9
Italian Mixed Olives.

Buffalo Mozzarella(GF) 18
Sea Salt, Aged Balsamic, Extra Virgin Olive Oil.

Prosciutto Di Parma(GF) 18
Freshly Sliced Prosciutto aged 24 months, Gundillas, Marinated Cherry Tomatoes.

Burrata(GF0) 22
Balsamic Figs, Shallots, Walnuts, Mint, Radicchio.

Beef Carpaccio(GF) 26
Seared Cape Grim Beef Tenderloin, Lemon Aioli, Pecorino, Capers, Rocket, Shallots, Truffle Extra Virgin Olive Oil.

ANTIPASTI CALDI

Patate al Tartufo(V) 12
Handcut Thrice Cooked Potato Wedges, Oregano, Truffle Pecorino.

Arancini(3)(V) 16
Smoked Scamorza, Sage, San Marzano Tomato, Grana Padano.

Calamari Fritti 17
Lightly Fried Baby Squid, Rocket, Lemon Mayonnaise.

Polpette(3) 19
Italian Meatballs, Rich Tomato Sugo, Grana Padano, Crostini.

Gnudi(5)(V) 21
Nude Ravioli, Ricotta & Spinach, Sage & Butter Sauce, Pinenuts.

SALADS

Rocket & Pear Salad(V)(GF) 16
Rocket, Pear, Grana Padano, Hazelnuts, Shallots, Extra Virgin Olive Oil.

Caprese Salad(V)(GF) 19
Buffalo Mozzarella, Tomato, Basil, Extra Virgin Olive Oil.

Warm Octopus Salad(GF) 24
Tender Octopus, Roasted Potato, Black Olives, Rocket, Lemon Vinaigrette.

PASTA & RISOTTO

Short Rib Ragù(GF0) 29
House-Made Tagliatelle, Beef Short Rib Ragù, Tomato, Red Wine, Pecorino Romano.

Gnocchi Al Funghi(V) 28
House-Made Gnocchi, Porcini Mushroom, Garlic Cream, Sage, Pecorino Romano.

Spaghetti Al Limone(GF0) 30
House-Made Spaghetti, Mooloolaba Prawns, Lemon Cream, Parsley.

Rigatoni Alla Boscaiola(GF0) 29
House-Made Rigatoni, Pancetta, Pork Sausage, Mushrooms, Garlic, Onion, San Marzano Tomato, Parmesan Cream.

Spanner Crab Spaghetti(GF0) 32
House-Made Spaghetti, Spanner Crab, Spicy Nduja Butter, Roasted Zucchini, Pickled Shallot, Dill.

Risotto Cacio E Tartufo 28
Two Cheese Risotto with Grana Padano, Truffle Pecorino Romano Lemon, Herbs.

Spaghetti Alla Carbonara(GF0) 28
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.

Aglio 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	23
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	28
Italian Burrata, Tomato San Marzano D.O.P, Basil Pesto, Extra Virgin Olive Oil, Shaved Parmesan.	
Vegetariana	27
Tomato San Marzano D.O.P, Smoked Scamorza, Fire Roasted Vegetables. (Mushroom, Onion, Zucchini & Cherry Tomatoes).	
Gamberi	28
Tomato San Marzano D.O.P, Zucchini, Lemon, Garlic & Chilli Marinated Prawns, Cherry Tomato, Spring Onions, Olives, Fetta Cheese.	

PIZZA BIANCHE & OTHERS

Garlic & Cheese Pizza	22
Confit Garlic Base, Fior Di Latte, Parsley.	
Magic Truffle	27
Confit Garlic & Truffle Base, Fior Di Latte, Mushroom, Rocket, Black Truffle, Prosciutto Di Parma, Shaved Parmesan.	
Salsiccia	29
Confit Garlic Base, Cavolo Nero, Fior Di Latte, Pork & Fennel Sausage, Chorizo, Hot Capsicum Emulsion.	
Piccante	28
5-Hour Braised Pork, Spicy Nduja, Shaved Parmesan, Fior Di Latte, Smoked Scarmoza, Spring Onion.	
Ortolana	28
Beetroot Base, Roasted Leeks, Roasted Pumpkin Parmesan, Pistaccio, Fetta Cheese, Basil.	
Gustosa	29
Fior Di Latte Base, Charred Eggplants, Salami, Pinenuts, Truffle Pecorino.	

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.

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, Arancini, Calamari Fritti, 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.

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OPTION 2

Starters

Fire Bread, Mixed Olives, Calamari Fritti, Prosciutto di Parma (24 months), Buffalo Mozzarella, Arancini, 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, Meringue Pieces, Orange Custard.	
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.	