



VERVE
restaurant



cuisine **with a** **character**

There is only one place where our
creativity, our liveliness and our
passion freely express themselves
...the kitchen!

Chef Adriano Magnoli
Pastry Chef Antonella Mascolo

01 Tasting menu

The menu requires the participation of the whole table

"Fate Vobis"

4 Courses of your choice
60.00

Wine pairing - 4 Glasses
40.00

"Famo Nobis"

7 Courses chosen by the Chef
100.00

Wine/Spirit pairing - 7 Glasses
70.00

02

Menu à la Carte



Starters

Squid, Romain Lettuce and
Mozzarella Cheese
24.00

Poached egg, Roasted Cauliflower and
Artic Char Caviar
22.00

Bread, Onion and Foie Gras with
Squacquerone Cheese and Cranberries
26.00

Beef, Porcino Mushroom,
Pomegranate and Hazelnuts
24.00

Langoustine, Lentils,
Coppa Salami and Strawberry Grapes
26.00

First Courses

Spaghetti "Ajo&Ojo", Whitebait,
Turnip Greens and Vanilla
26.00

Carrot Ravioli, Rabbit
Parmesan and Balsamic Vinegar
26.00

Risotto with Basil, Aubergine,
Shallots and Pine Nuts
25.00

Fettuccella "Cacio&Pepe",
Sweetbreads and Pumpkin
26.00

Whole wheat Fusilli, Chickpeas,
Sea Truffles, Lemon and Black Truffle
28.00

Main Courses

BBQ Veal, Potatoes, Onion and Juniper
30.00

Scallops, Roots and Tubers
32.00

Lamb with Cheese and Egg sauce,
Country salad
28.00

Broccoli and Arzilla
30.00

Partridge, Figs, Walnuts and Vermouth
32.00

03

Pastry Menu



Dessert

Autumn_19

Chocolate, Chestnuts and Camomille

16.00

Not a simple fruit tart

Frolla, Vanilla Cream and Fruit

16.00

Gardens of the South

Olives, White Chocolate and Lemon

16.00

Rome-Paris

Hazelnut, Figs and Caramellized Pork cheek

16.00

Sliced Fresh Fruit

with luscious Lemon Ice Cream

16.00

Selection of Italian cheeses

18.00

In our menu there are vegetarian, vegan and gluten free options specially created for your needs.

Information about the presence of substances or products that can cause allergies or intolerance are available asking the waiters the allergen card.

To protect the consumer and always guarantee the best quality of raw materials, in compliance with current law regulations the products we process fresh are flash frozen.