

VERO CHRISTMAS EVE 5-COURSE SET MENU

TUESDAY, 24 DECEMBER 2019

Appetizer

Scottish Salmon served two ways

Soup

Hand Made Pork Tortellini, Chicken Broth, Truffle Scents

Or

Seafood & Hokkaido Scallop Soup, Cappers and Olives Focaccia

First Course

Hand Made Tagliolini, River Prawns, Porcini Mushrooms, Iberico Ham "Bellota"

Main Course

Mint Crusted NZ Lamb Eye, Wild Berries Gravy and Pumpkin Chutney

Or

Wild Caught Sea Bass, Oven Baked with Prosecco Wine and Herbs

Dessert

Hand Made Almond Panettone, Moscato Sabaion

KIDS MENU

Appetizer

Breaded and Deep Fried Mozzarella, Tomato Sauce

First Course

Penne Bolognese Sauce

Main Course

Grilled Cod Fish, Lemon and Butter Sauce, Mashed Potatoes

Dessert

Hot Chocolate, Panettone, Vanilla Ice Cream

VERO
Trattoria & Wine Bar