

Chef Francesco Oliva, conceives cuisine as a refined expression of imagination, flavour and a profound respect for exceptional ingredients. Guided by technique, experience and memory, his cooking reveals a distinct and personal identity. As he believes, origins and experiences inevitably emerge through the act of cooking.

The menu follows the rhythm of the seasons, evolving in harmony with nature to present ingredients at their absolute peak. Each dish is designed to offer a dining experience that is both contemporary and deeply rooted in authenticity.

Alongside the cuisine, front-of-house service stands as a defining element of the experience at Ristorante Verbella. Discretion, precision and attentiveness guide every gesture, from the initial welcome to the guest's departure. Every detail is handled with care and intention, creating a refined and authentic atmosphere where hospitality and professionalism are expressed with effortless elegance.

Francesco Oliva

Allergens

GLUTEN	1
CRUSTACEANS	2
EGGS	3
FISH	4
PEANUTS	5
SOYA	6
LACTOSE	7
TREE NUTS	8
CELERY	9
MUSTARD	10
SESAME SEEDS	11
SULPHUR DIOXIDE AND SULPHITES	12
LUPINS	13
MOLLUSCS	14
FROZEN PRODUCT	15

If you suffer from food allergies or intolerances, we kindly ask you to inform the waiting staff.

For processing requirements, some products may be subjected to a blast chilling process down to -18°C. Raw fish is previously blast chilled to ensure its safety.

Starter

RED PRAWNS 2 - 15	EACH 7
KING PRAWNS 2 - 15	EACH 7
SCAMPI 2 - 15	EACH 7
GILLARDEAU OYSTERS No. 6 14	EACH 5
SEA BASS CARPACCIO 4 - 15	100 GR. 20
STURGEON CAVIAR 1 - 3 - 4 - 7 Served with sour cream, shallot, egg and blinis.	10 GR. 30 50 GR. 100 100 GR. 180
KING PRAWNS CROQUETTES 1 - 2 - 3 - 7 - 15 Creamy king prawns, with seared king prawns, sea asparagus, and cherry tomato confit.	18
VITELLO TONNATO 3 - 4 - 7 With salad, 24-month aged Parmigiano and caper flowers.	18
GRILLED OCTOPUS 9 - 14 - 15 With chickpea hummus, marinated red onion and black olive powder.	20
BEETROOT-MARINATED SCALLOP CARPACCIO 8 - 14 - 15 With beetroot dressing, walnuts, pomegranate, grapes, and beetroot sprouts.	22
FASSONA BEEF TARTARE AND OSSOBUCO 7 - 12 With grilled bone marrow, goat cheese, and truffle.	22
DUCK FOIE GRAS 1 - 7 - 12 - 15 Foie gras terrine with Port-infused figs and brioche bread.	22

Pasta and rice

GRAGNANO CANDELE PASTA WITH NEAPOLITAN RAGÙ ¹⁻⁷⁻⁹ With Neapolitan ragù and pecorino cheese.	16
BURNT WHEAT RAVIOLI ¹⁻³⁻⁷⁻⁹⁻¹² Stuffed with braised venison, toma cheese fondue, and red berry coulis.	18
MIXED PASTA WITH POTATOES AND SEAFOOD ¹⁻²⁻⁴⁻⁹⁻¹⁴⁻¹⁵ With prawns, mussels, clams, squid, and potatoes.	20
LINGUINE ¹⁻⁴⁻⁹⁻¹⁴ With clams and mullet bottarga.	20
SAFFRON CARNAROLI RISOTTO ⁷⁻⁹⁻¹⁵ With pork cheek braised in Barbera wine.	20
TAGLIOLINI WITH PORCINI MUSHROOMS AND LANGOUSTINES ¹⁻²⁻³⁻⁷ With porcini mushrooms, langoustine tartare, and chives.	24

Main courses

MIXED FRIED SEAFOOD 1 - 2 - 4 - 15	24
With tartar sauce.	
BBQ PORK RIBS 7 - 9 - 10	26
With roasted potatoes and mushrooms.	
LSLOW-COOKED LAMB SHOULDER 7 - 9	26
With pumpkin variations, noisette potatoes, and thyme sauce.	
BLACK SALT-CRUSTED SEA BREAM 4 - 7 - 10 - 12	28
With Lyonnaise potatoes and champagne sauce.	
GRILLED FISH SELECTION 2 - 4 - 15	30
With grilled vegetables.	
BEEF FILLET 1 - 3 - 7 - 9	32
With potato rosti, honeyed chestnuts, and black truffle.	

Sides

FRENCH FRIES 1 - 15	5
BAKED POTATOES	5
MIXED SALAD	6
VEGETABLE GRILL	6

Classic Pizza

SEMPLICE ¹⁻⁴⁻⁷	7
Campanian tomato, garlic oil, oregano, anchovy fillets, EVO oil, basil.	
LA MARGHERITA ¹⁻⁷	8
Campanian tomato, fior di latte, EVO oil, basil.	
VEGETARIANA ¹⁻⁷	12
Campanian tomato, fior di latte, eggplant, zucchini, peppers, EVO oil, basil.	
BUFALINA ¹⁻⁷	13
Campanian tomato, fior di latte, Pachino cherry tomatoes, buffalo mozzarella DOP, EVO oil, basil.	
PARTENOPEA ¹⁻⁷	13
Fior di latte, sausage, friarielli (broccoli rabe), EVO oil, basil.	
AMATRICIANA ¹⁻⁷	12
Campanian tomato, fior di latte, guanciale, Pecorino Romano DOP, crushed black pepper, EVO oil, basil.	
SAPORITA ¹⁻⁷	13
Campanian tomato, fior di latte, 'nduja, peppers, black olives, EVO oil, basil.	
TONNATA ¹⁻⁴⁻⁷	13
Campanian tomato, fior di latte, sautéed onions, tuna, black olives, EVO oil, basil.	
PARMIGIANA ¹⁻⁷	12
Campanian tomato, fior di latte, fried eggplant, Parmigiano Reggiano, basil sauce, EVO oil, basil.	
CAPRICCIOSA ¹⁻⁷	13
Campanian tomato, fior di latte, cooked ham, artichokes, olives, champignon mushrooms, EVO oil, basil.	
PRIMAVERA ¹⁻⁷	14
Fior di latte, after baking: cherry tomatoes, buffalo mozzarella DOP, arugula, Parma ham, EVO oil and basil.	

Gourmet Pizza

DON PEPPE 2.0 ^{1 - 7 - 8 - 12}	14
Campanian tomato sauce, mozzarella, Napoli salami, buffalo ricotta, extra-almond Tarallo crumble, EVO oil, basil.	
MORTAZZA ^{1 - 7 - 8}	16
Fior di latte mozzarella, mortadella, burrata, sun-dried tomatoes in oil, chopped pistachios, EVO oil, basil.	
AUTUNNO ^{1 - 7}	16
Fior di latte mozzarella, pumpkin cream, sautéed porcini mushrooms, Lardo di Colonnata, EVO oil, basil.	
CALZONE "M'BUTTUNAT" ^{1 - 4 - 7 - 8}	16
With smoked provola cheese, sautéed escarole, anchovies, black olives, pine nuts, capers, raisins, EVO oil.	
LUCIANA ^{1 - 7}	18
Campanian tomato sauce, buffalo mozzarella, stewed baby octopus, black olives, capers, oregano, EVO oil, basil.	

Beers

WEISS ENGELBRAU 0,5 LT.	6
ORSO VERDE BREWERY 0,5 LT.	8
Nubia: dark porter bock, 6.2%	
Vertigo: amber heller bock, 7%	
Amaranta: amber traditional bock, 6%	
IPA Fever: pale IPA, 6%	
Gryla: red doppelbock, 8.5%	
Chiara: lager, 5%	
DNA: gluten-free pale beer, 4%	
LÖWENBRÄU	
Draft lager beer	
0,20 Lt.	4
0,40 Lt.	6
LEFFE	
Draft red beer	
0,30 Lt.	5
0,40 Lt.	7
PANACHÈ	
Draft lager beer and lemonade	
0,20 Lt.	4
0,40 Lt.	6

Soft Drinks

STILL/SPARKLING WATER 0,75 LT.	3
COCA COLA FANTA SPRITE 0,33 LT.	3
MOLECOLA IN VETRO 0,33 LT. Italian artisan cola.	3
CHINOTTO LURISIA CEDRATA TASSONI LEMON SODA	3
FUZE TEA LEMON PEACH	3

Coffee

ESPRESSO	2
DECAF COFFEE ALCOHOLIC ESPRESSO GINSENG BARLEY COFFEE	3
OUR TEA AND HERBAL TEA SELECTION FROM DAMMAN FRÈRES FACTORY	5
COVER AND SERVICE	3

Dessert

OUR ICE CREAM SELECTION ¹⁵	7
CLASSIC TIRAMISU ¹⁻³⁻⁷	8
HAZELNUT CRÈME BRÛLÉE ³⁻⁷⁻⁸	8
RUM BABÀ WITH WHIPPED CREAM AND SOUR CHERRIES ¹⁻³⁻⁷	8
MARASCHINO PINEAPPLE WITH LEMON ICE CREAM ¹²	8
DECONSTRUCTED CANNOLO ¹⁻³⁻⁷	8
DARK CHOCOLATE AND VANILLA SOUFFLÉ ³⁻⁷⁻⁸⁻¹²	10
FLAMBÉ CRÊPES SUZETTE WITH ORANGE AND DARK CHOCOLATE ¹⁻³⁻⁷	12
FLAMBÉ PAIN PERDU WITH SALTED CARAMEL AND PEANUT ICE CREAM ¹⁻³⁻⁵⁻⁷⁻⁸	12

Dessert Wines

	Bottle	Chalice
IGT DINDARELLO SWEET WHITE WINE Cantina Malucan - 37,5 cl.	18	4
MOSCATO D'ASTI DOCG "BIANCOSPINO" La Spinetta - 75 cl.	22	-
LATE HARVEST GRILLO, SICILIA DOC Fina - 50 cl.	30	6
ECIOTO DELLA VALPOLICELLA DOCG Santa Sofia - 50 cl.	35	-
SAUTERNES ASC Chateau Les Justices - 37,5 cl.	38	6
PASSITO DI PANTELLERIA DOC "BEN RYÉ" Donnafugata - 37,5 cl.	45	7
"MUFFATO DELLA SALA" IGT Antinori - 50 cl.	55	-