

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
SCAMPI ^{2 - 15}	EACH 7
OYSTERS ¹⁴	EACH 5
SEA BASS CARPACCIO ^{4 - 15}	100 GR. 20
CAVIAR TRADITIONAL OF STURGEON ^{1 - 3 - 4 - 7} Served with sour cream, shallots, egg and blinis.	10 GR. 30 50 GR. 100 100 GR. 180
FRIED SMOKED BUFFALO MOZZARELLA ^{1 - 3 - 4 - 7 - 12} With puntarelle and anchovies from the Cantabrian Sea.	16
TARTE TATIN WITH RICOTTA AND YELLOW CHERRY TOMATOES ^{1 - 3 - 7 - 12} With tomato compote and basil sauce.	18
VEAL CARPACCIO WITH TUNA SAUCE ^{3 - 7 - 12} With salad, 24-month Parmigiano cheese and capers in bloom.	18
BEEF TARTARE ^{3 - 12} With creamy egg at 62° and black truffle.	18
MACKEREL IN CARPIONE ^{4 - 12} With pea hummus and sweet and sour vegetables.	20
TUNA TARTARE ^{1 - 4 - 8 - 12 - 15} Bigeye tuna with asparagus, toasted almonds and coffee.	22

Pasta and rice

CANDELE DI GRAGNANO <small>1 - 7 - 9 - 12</small> With Neapolitan ragout and pecorino cheese.	16
FUSILLI <small>1 - 7 - 9 - 12</small> With white lamb ragù, artichokes and pecorino cheese.	18
RAVIOLI STUFFED WITH BRAISED BEEF <small>1 - 3 - 7 - 9 - 12</small> With toma fondue and black truffle.	18
LINGUINE <small>1 - 4 - 9 - 12 - 14</small> With claims and mullet bottarga.	20
CARNAROLI RICE <small>2 - 4 - 7 - 9 - 12 - 15</small> Black garlic, oil, chilli pepper and red prawns.	22
TAGLIOLINI PASTA <small>1 - 2 - 4 - 7 - 9 - 12</small> With scampi, saffron and Amalfi lemon.	25

Main courses

MIXED FRIED FISH ^{1 - 2 - 3 - 4 - 12 - 14 - 15}	24
squid, prawns, anchovies, langoustine, red mullet, silversides with tartar sauce.	
COD IN COOKING OIL ^{1 - 4 - 12}	26
With a variation of Roman courgettes and pil pil sauce.	
PORK CHEEK IN TEMPURA ^{1 - 7 - 9 - 12}	26
With spring vegetable flan and BBQ sauce.	
CATALAN-STYLE GRILLED SQUID ^{9 - 12 - 14}	28
With tomato salad, Tropea red onion, black olives and parsley potatoes.	
SEAFOOD GRILL ^{2 - 4 - 10 - 12 - 14 - 15}	30
sea bass, salmon, swordfish, prawns, langoustine with grilled vegetables.	
BEEF FILLET ^{7 - 9 - 12}	32
With noisiette potatoes, roasted onions, sautéed spinach and thyme sauce.	

Sides

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

Classic Pizza

SEMPLICE ¹⁻⁴ Tomato sauce, garlic oil, oregano, anchovy filet, EVO oil, basil.	7
LA MARGHERITA ¹⁻⁷ Tomato sauce, mozzarella, EVO oil, basil.	8
VEGETARIANA ¹⁻⁷ Tomato sauce, mozzarella, eggplants, courgettes, peppers, EVO oil, basil.	12
BUFALINA ¹⁻⁷ Tomato sauce, mozzarella, cherry tomatoes, buffalo mozzarella, EVO oil, basil.	12
PARTENOPEA ¹⁻⁷ Mozzarella, sausage, bitter greens, EVO oil, basil.	12
AMATRICIANA ¹⁻⁷ Tomato sauce, mozzarella, cured pork cheek, pecorino romano DOP, crusched pepper, EVO oil, basil.	12
SAPORITA ¹⁻⁷ Tomato sauce, mozzarella, nduja, peppers, black olives, EVO oil, basil.	12
TONNATA ¹⁻⁴⁻⁷ Tomato sauce, mozzarella, seared onions, tuna, black olive crumble, EVO oil, basil.	12
PARMIGIANA ¹⁻⁷ Tomato sauce, mozzarella, fried aubergines, Parmigiano Reggiano cheese, green sauce, EVO oil, basil.	12
CAPRICCIOSA ¹⁻⁷ Tomato sauce, mozzarella, cooked ham, artichokes, olives, champignon mushrooms, EVO oil, basil.	13
PRIMAVERA ¹⁻⁷ Mozzarella, at the end of coking cherry tomatoes, Parma ham, buffalo mozzarella, rocket, EVO oil, basil.	14

Gourmet Pizza

DON PEPPE 2.0 <small>1 - 7 - 8 - 12</small>	14
Tomato sauce, mozzarella, salami Napoli, buffalo ricotta cheese, tarallo extra almonds, EVO oil, basil.	
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ROMANA <small>1 - 7 - 12</small>	14
Mozzarella, artichoke cream, cured pork cheek, Pecorino Romano cheese, EVO oil, basil.	
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BISMARK <small>1 - 7 - 12</small>	14
Mozzarella, cream of asparagus, egg, pancetta, parmesan shavings, EVO oil, basil.	
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FIORITA <small>1 - 4 - 7 - 8 - 12</small>	15
Mozzarella, smoked provola cheese, courgette flowers, anchovies, pine nuts, yellow cherry tomatoes, EVO oil, basil.	
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SEA AND ALMONDS <small>1 - 2 - 7 - 8 - 12</small>	18
Mozzarella, prawns, rocket, confit cherry tomatoes, burrata cheese, almonds, EVO oil, basil,	

Beers

WEISS FRANZISKANER 0,5 LT.	6
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BIRRIFICIO ORSO VERDE 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%	
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LÖWENBRÄU	
Draft lager beer	
0,20 Lt.	4
0,40 Lt.	6
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LEFFE	
Draft red beer	
0,30 Lt.	5
0,40 Lt.	7
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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	2,5
OUR TEA AND HERBAL TEA SELECTION FROM DAMMAN FRÈRES FACTORY	4
COVER AND SERVICE	3

Dessert

SELECTION OF OUR ICE CREAM ¹⁵	6
CLASSIC TIRAMISÙ ¹⁻³⁻⁷	7
RUM BABA WITH WHIPPED CREAM AND CHERRIES ¹⁻³⁻⁷	8
LEMON DELIGHT ¹⁻³⁻⁷	8
PINEAPPLE WITH MARASCHINO LIQUOR AND LEMON ICE CREAM ¹²	8
LAMP-BAKED CREPES SUZETTE WITH ORANGE AND DARK CHOCOLATE ¹⁻³⁻⁷	8
ST. JOSEPH'S ZEPPOLA WITH CUSTARD AND BLACK CHERRIES ¹⁻³⁻⁷	8
DARK CHOCOLATE AND VANILLA SOUFFLE ³⁻⁷⁻⁸⁻¹²	10

Dessert Wines

	Bottle	Chalice
IGT DINDARELLO SWEET WHITE WINE Cantina Malucan - 37,5 cl.	18	4
MOSCATO DI PANTELLERIA DOC "KABIR" Donnafugata - 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	-