

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 N.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
FRIED BUFFALO PROVOLA ^{1 - 3 - 4 - 7 - 12} with variation of tomatoes and anchovies from the Cantabrian Sea.	16
ROMAN ZUCCHINI AND ITS BLOSSOM ^{3 - 7} With zucchini scapece and au gratin flower filled with buffalo ricotta.	16
VITELLO TONNATO ^{3 - 4 - 7} With salad, 24-month aged Parmigiano and caper flowers.	18
FASSONA BEEF TARTARE CHEESECAKE ^{1 - 3 - 7 - 8} With Seirass cheese, hazelnut crumble and raspberry dressing.	18
GRILLED OCTOPUS ^{9 - 14 - 15} With chickpea hummus, red onion in carpione and black olive powder.	20
TUNA TARTARE ^{1 - 4 - 6 - 11 - 12 - 15} Bluefin tuna with green apple extract, cucumber and yuzu, tapioca chips and black sesame.	22

Pasta and rice

GRAGNANO CANDELE PASTA, SCARPARELLO STYLE ¹⁻⁷⁻⁹	16
Piennolo cherry tomato sauce, Parmigiano Reggiano and Pecorino Romano.	
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PURPLE POTATO GNOCCHI ¹⁻³⁻⁷⁻⁹	18
With white lamb ragù and cacio e pepe fondue.	
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RAVIOLI STUFFED WITH SWORDFISH AND PINE NUTS ¹⁻³⁻⁴⁻⁷⁻⁸⁻⁹⁻¹²	18
With eggplant cream, yellow datterino coulis and basil sauce.	
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LINGUINE ¹⁻⁴⁻⁹⁻¹⁴	20
With clams and mullet bottarga.	
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CARNAROLI RICE ²⁻⁴⁻⁷⁻⁹⁻¹⁵	22
Black garlic, olive oil, chili pepper and red prawns.	
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TAGLIOLINI ¹⁻²⁻⁴⁻⁷⁻⁹⁻¹⁵	25
With scampi, saffron and Amalfi lemon.	

Main courses

MIXED FRIED SEAFOOD ¹⁻²⁻⁴⁻¹⁵ With tartar sauce.	24
COD COOKED IN OIL (CONFIT) ¹⁻⁴⁻¹⁵ With sautéed sea asparagus, tomato gazpacho and noisette potatoes.	26
SEARED DUCK BREAST ⁷⁻⁹ With sweet and sour vegetables and yellow peach confit.	26
CATALAN-STYLE GRILLED SQUID ¹⁻⁹⁻¹⁴⁻¹⁵ With tomato salad, Tropea red onion, black olives and parsley potatoes.	28
GRILLED FISH SELECTION ²⁻⁴⁻¹⁵ With grilled vegetables.	30
BEEF FILLET ¹⁻³⁻⁷⁻⁹ With potato rösti, sweet and sour spring onion and black truffle.	32

Sides

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

Classic Pizza

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

Gourmet Pizza

DON PEPPE 2.0 <small>1 - 7 - 8 - 12</small>	14
Campanian tomato, fior di latte, Neapolitan salami, buffalo ricotta, extra almond tarallo, EVO oil, basil.	
NORWEGIAN <small>1 - 4 - 7 - 12</small>	18
Fior di latte, smoked salmon, zucchini cream, robiola cheese, zucchini blossoms, lemon zest, EVO oil and basil.	
CETARA <small>1 - 4 - 7 - 12</small>	14
Campanian tomato, Cetara anchovies, stracciatella, confit cherry tomatoes, EVO oil, basil.	
EMILIAN <small>1 - 7 - 12</small>	16
Focaccia with Emilian culatta ham, lamb's lettuce, Apulian burrata and fig compote.	
SEA AND ALMONDS <small>1 - 2 - 7 - 8 - 12</small>	18
Fior di latte, king prawns, arugula, confit cherry tomatoes, burrata, almonds, EVO oil, basil.	

Beers

WEISS ENGELBRAU 0,5 LT.	6
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%	
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	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	-