



Homemade pasta specialty

Restaurante Verona

Avenida Maritima 31 local 7 Candelaria
38530 Tenerife



www.restauranteverona.com



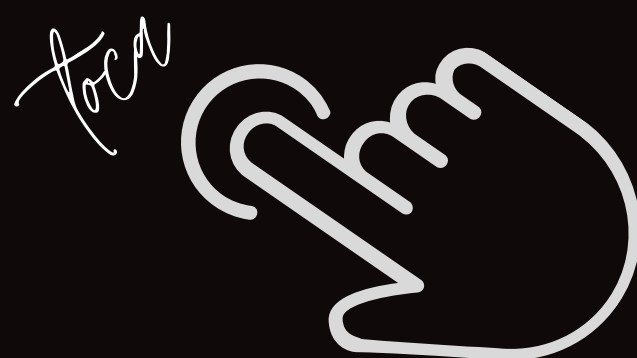
922 58 33 63



Verona Caletillas



rosa verona



Our dedication and commitment that we put into making our homemade pasta highlights the quality of our food. Pasta is an art and we reflect it as such, we make it based on eggs and also make it one by one. We have always followed the traditional ways to make it, we have never industrialized it and we follow our grandmother's methods, helping us with our Imperia machine. In the times we live in, where everything usually comes packaged or processed, we are proud that we can offer the best quality without resorting to adding additives, dyes or preservatives, but rather preparing it in a traditional way.



ALL OUR DISHES MAY CONTAIN TRACES OF THE FOLLOWING ALLERGENS:
GLUTEN, CEREALS, CRUSTACEANS, EGGS, FISH AND FISH-BASED PRODUCTS,
PEANUTS, SOYBEANS, MILK AND ITS DERIVATIVES,
NUTS, CELERY, MUSTARD, SESAME SEEDS, SHELLFISH AND SHELLFISH PRODUCTS.



All our dishes are prepared instantly, so they may take more or less depending on their complexity and/or the number of customers in the restaurant.





Starters



Montadito salamingo

Montaditos:

- Bread with garlic.....1,10 u.
- Bread with garlic and mozzarella.....2.00 u
- Garlic bread, fresh tomato and pesto.....1.80 u.
- Bread with garlic, Mozzarella and anchovies.2,20 u
- Garlic bread, mozzarella and
salamingo from Napoli.....2,30 u.
(touch of spice)
- Garlic bread, mozzarella and ham.....2,00 unit
- Garlic bread, fresh tomato and serrano.....2.60
- Day Cream.....5,00
- Parmesan.....6,50
- Focaccia with Garlic.....4.50
- Focaccia Garlic and Natural Tomato, pesto....7,50
- Natural and Serrano Tomato Focaccia.....12,00
- Pizza bread with garlic or without it.....1.90



Focaccia tom./serr.
con suplemento mozz.. Bufala



Focaccia tomate Nat. Serrano

Beef Carpaccio.....14,50
Accompanied with Rucola and Parmesan.

Tequeños (own elaboration) 5 units.....9.50
Calamari a la Romana with potatoes11.50
Grilled provolone with walnuts and honey.....11.50
(Italian semi-cured cheese from southern Italy)



Bread and butter 1.10€ Assorted bread and butter
3.00€



Salads

Our seasoned tomato.....	9.00
(tomato, basil, garlic, soy, balsamic, sunflower seeds)	
Caprese and Natural Tomato	9.50
(Buffala mozzarella, tomato and pesto)	
Caprese with Avocado and Prawns.....	14,50
(rucola, buffala mozzarella, tomato, avocado, prawns, pesto and garlic)	
Caprese with Speck, avocado, tomato, rucola and parmesan slice (the speck is a ham with a distinctive juniper flavor, north Italy Trentino-Alto	
Adige).....	13.90
Exotic.....	13.50
(lettuce, tomato, pineapple, avocado, prawns, Speck (a ham with a distinctive juniper flavor), garlic and pink sauce)	
Parmigiana.....	12.50
(lettuce, pear, walnuts, raisins, liquid cheese Parmesan including sliced Parmesan and toasted bread)	
Valentino.....	12.90
(homemade tomato jam, lettuce, nuts, raisins, apple and hot caramelized goat cheese)	
Chicken Curry Salad.....	12.50
(lettuce, chicken, corn, pineapple, curry, Verona dressing with walnuts and raisins and finally toasted bread)	

All our salads are made with specially
selected organic lettuce





Children's Menu



Chicken nuggets with fries.....5,50

Sausages with fries.....5,50

Classic Pasta

Homemade Spaghetti with Bolognese10,80

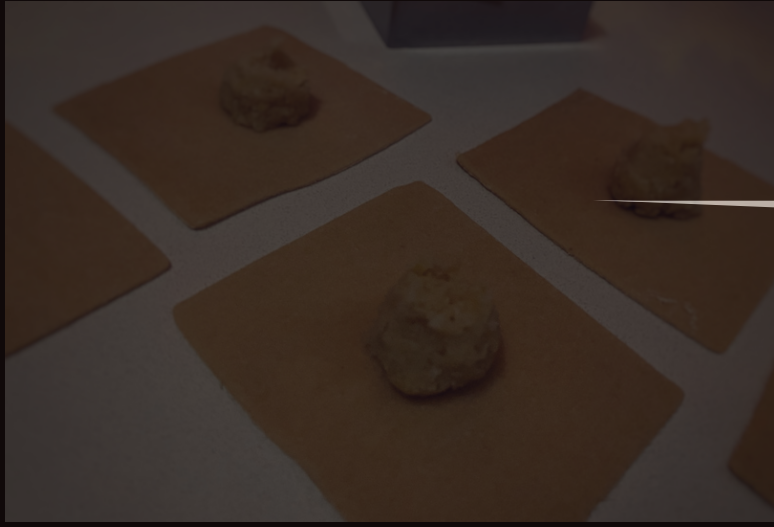
Tuscan Tagliatelle.....12,00

(chopped sirloin meat shavings, chopped mixed vegetables
and tomato sauce)

Tagliatelle with homemade Bologne.....11,50



Our Homemade Pasta:



Bolognese Lasagna or Vegetable Lasagna12,50
RED (stuffed with sirloin meat sauce of tom. cheese, basil and saffron).....12.50
BOLETUS (stuffed with Boletus and Mascarpone with cheese sauce and decorated with Rucola).....12.50
4 CHEESES with 4 different cheeses: (Gorgonzola, Mascarpone, Ricotta and Parmesan).....12.50
BLACK SALMON (stuffed with salmon and Mascarpone, cheese sauce with Saffron and basil).....12,90
CHICKEN and MUSHROOMS (stuffed with chicken and mushrooms, tomatoes and Parmesan cheese with cheese and tomato sauce).....
12.50

APPLE (cheese, walnut and balsamic sauce)12.50
PEAR SACCOTTINI (stuffed with pear, Gorgonzola, walnuts, soft cheese sauce, walnuts and balsamic).....12,00
BANANA (stuffed with banana, honey, gofio with Salvia sauce decorated with parmesan and toasted almonds).....12.00



PUMPKIN (stuffed with pumpkin, Parmesan, honey and sage sauce decorated with toasted almonds).....12,50

Stuffed with GOAT cheese and caramelized onions (sage and walnut sauce).....12.90



Stuffed with Boletus & Mascarpone

All our pastas are made without
dyes or preservatives!!!



Stuffed with banana, gofio and honey.



Stuffed with apple



Own Production



All our dishes are prepared instantly, so they may take more or less depending on their complexity and/or the number of customers in the restaurant.



Fish

Baked cod with garlic mousse and gratin on a bed of vegetables and accompanied with potatoes (20/25 min waiting).....14.00



risotto con frutti di mare



Pizzas 33 cm

MARGHERITA (tomato, mozzarella, oreg.)	6.50
NAPOLI (tomato, mozzarella, anchovy, oreg.)	9.50
PROSCIUTTO (tomato, mozzarella, ham, oreg.)	8,90
PROSCIUTTO I FUNGHI (tomato, mozzarella, ham, mushrooms, oreg.)	10.90
FUNGHI (tomato, mozzarella, mushrooms, oreg.)	9.50
ROMANA (tomato, mozzarella, anchovies, capers, oreg.)	9,50
TONNO (tomato, mozzarella, tuna, oreg.)	10.50
TONNO I CIPOLLA (tomato, mozzarella, tuna, onion, oreg.)	11.50
SALAMINO (tomato, mozzarella, spicy salami, oreg.)	10,00
CAPRICCIOSA (tom.mozz.champ., artichokes,ham, oreg.)	10.50
CALZONE (tom.mozz.champ.,ham,ricotta cheese,oreg.)	11,00
4 STAGGIONI (tom.mozz.ricotta,ham,champagne,artichokes,oreg)	13.50
4 FORMAGGI (tom.mozz.gorgonzola,ricotta,parmesan.oreg)	12.50
W & B (tom.mozz.frankfurt, bacon, black olives, barbecue, oreg.)	12.50
FRUTTI di MARE (tom.mozz.squid, mussels, prawns, oreg)	14.00
ESTATE (tom.mozz.natural tomato, basil, pesto, oreg.)	11.50
PECOS (tom.mozz.tuna, artichokes, mushrooms, garlic, oreg.)	11.50
VALENTINO (tom.mozz.wúrstel salch.Frankfurt fries, oreg)	12.50
CHICKEN MAIS (tom.mozz.chicken, corn, onion, barbecue sauce, oreg)	13,00
SFIZIOSTomato, mozz, boletus, bacon, parmesan, oreg.).	13.50
ESOTICA (tom.mozz.ham, pineapple, oreg.)	11.00
BOLOGNESE (tom.mozz.homemade bolognese, oreg.)	12,00
VEGETABLES (tom.mozz.mixed vegetables, parmesan, oreg.)	13.00
SERRANO (tom.mozz.serrano, parmesan, rucola, mozz. Buffalo, oreg.)	14.50
ITALY (tom.mozz.rucola, natural tomato, mozz.de buffalo, oreg.)	13.90

The ingredients cannot be replaced by others, they would become supplements!

supplement per ingredient: Vegetables, ham, tuna, normal pizza 1.60€

Bufalla mozzarella 3,30€

Rucola, anchovies, meat, prawns, porcini, serrano, normal pizza 2.50€





Tiramisù 4,80



Panna Cotta with Fruits

4,80

Classic Panna Cotta

4,00

Our Homemade Desserts



Lemon Cake 4,80



3 Chocolates Cake 4,80

Soda

Coca Cola and Zero	1,90
Fanta	1,90
Appletiser	2,00
Nestea Mango Pineapple	1,90
Aquarius orange or lemon	1,90
Pineapple-pear or Peach Juice	1,80
7 Up	1,90
Sangría 1L	10,50



Beers



Peroni	2,70
Estrella Galicia caña	1,80
Estrella Galicia jarra	2,70
1906.	2,60
Heineken sin 00	1,90
Sandy limon	1,80
Tnt. verano	2,20

Italian Water



San Pellegrino 0,5L	2 ,00
Acqua Panna 0,75L	2,50
Acqua Panna 0,5L	1,60



A FASCINATING NATURE THAT REFLECTS THE LAND OF TUSCANY FROM WHICH IT FLOWS. ACQUA PANNA MINERAL WATER EMBODIMENTS THE TRUE ESSENCE OF TUSCAN CULTURE, HERITAGE AND ELEGANCE.

This natural still mineral water, recognized as a symbol of excellence, accompanies the most demanding palates of the distinctive tables that make it a high quality water, bottled near its spring. Water, thanks to its contact with underground rocks, undergoes changes in its physical and chemical composition. This natural mineral water has qualities of unique purity and great chemical and bacteriological quality. During its passage through the different geological formations until it reaches the spring, the water absorbs the minerals naturally.



Red Wine

Azpilicueta 3/8 10,50€
(Crianza D.O. Rioja)



Finca Resalso (Cask) 18,50 €
(D.O.Ribera del Duero)



Viña Norte 14,50€
Carbonic Maceration
(D.O.Tacoronte Acentejo Tenerife)



White Wine

Nubes de Altura 14,50€
Dry
Valle de Güimar Tenerife



Nubes de Altura 14,50€
Fruity
Valle de Güimar Tenerife



Bermejo 19,00€
Malvasia Dry
(D.O.Lanzarote)



Pink Wine

Cumbres de Abona 14,50€
(D.O.Abona Tenerife)

cremoso

Verona Restaurant Recommends

Fazi Battaglia
Blanco seco
Verdicchio dei Castelli di Jesi

D.O.C €14,90



Prosecco

Rivani
D.O.C.
vino Spumante
EXTRA DRY

14,50



Lambrusco tinto
Reggiano
Ca'De' Medici
D.O.C.
Italy

15,90€





ALL PRICES INCLUDES
I.G.I.C.

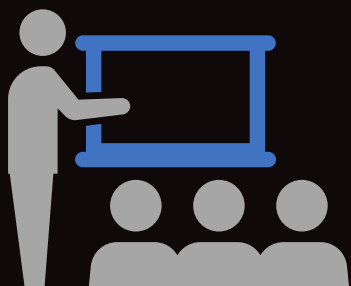
All our foods may contain traces of the following allergens:
gluten, cereals, crustaceans, eggs, fish and fish-based
products, peanuts, soybeans, milk and its derivatives,
nuts, celery, mustard, sesame seeds, shellfish and shellfish
products.



it may interest you!



www.veronanails.es



[CCO Canarias](#)



[Organic Nails Canarias](#)



[Organic Nails Canarias](#)