

# *Al Verde - Set 4*

## *Antipasti*

*Scallops con Pancetta*

*Scallops Wrapped in Italian Bacon Pan-Fried in Butter & Chilli*

*Funghi Al Verde*

*Mushrooms Topped with Gorgonzola & Parma Ham*

*Mozzarella in Carozza (V)*

*Deep-Fried Breaded Mozzarella Parcels & Spicy Tomato Dipping Sauce*

*Prawn Cocktail*

*Baby Prawns on a Lettuce Bed with Marie Rose Sauce*

*Bruschetta (V)*

*Toasted Ciabatta Topped with Basil, Tomatoes, Mozzarella*

*Olive Oil & Pesto*

*Mussels Provenciale - With Warm Ciabatta*

*Fresh Mussels in Tomato, Garlic & White Wine*

## *Secondi Piatti*

*Vitello Milanese*

*Bread Crumbed Tenderised Veal Served with Spaghetti Napoli*

*Pollo Valdostana*

*Chicken Breast Topped with Ham, Cheese & Homemade Tomato Sauce*

*Saltimboca alla Romana*

*Veal with Parma Ham in Butter, White Wine & Sage*

*La Spigola*

*Fillet of Seabass in a Butter, White Wine & Parsley*

*Bistecca Diane – 8oz*

*Ribeye with Onion, Mushrooms, French Mustard & Worcestershire Sauce*

*Costelette D'agnello*

*Lamb Cutlets in a Rich Lamb & Rosemary Gravy with Balsamic Glaze*

*Choose from our dessert menu*