

# *Al Verde - Set 3*

## *Antipasti*

### *Bruschetta*

*Toasted Ciabatta Topped with Basil, Tomatoes, Mozzarella  
Olive Oil & Pesto*

### *Prawn, Crab & Papaya Cocktail*

*Crab Meat, Baby Prawns On Papaya Topped With Marie Rose Sauce*

### *Calamari Fritti*

*Fried Battered Squid Rings Served with Homemade Tartar Sauce*

### *Mussels Marinara - With Warm Ciabatta*

*Fresh Mussels in Tomato, Garlic & White Wine*

### *Pate di Fegato*

*Homemade Chicken Liver & Orange Pate Served with Toasted  
Ciabatta & Onion Marmalade*

### *Funghi Al Verde*

*Mushrooms Topped with Gorgonzola & Parma Ham*

## *Secondi Piatti*

*All served with potatoes and vegetables*

### *Bistecca Chasseur*

*Ribeye with Mushroom, Pancetta, Onion & Red Wine Demi-Glace*

### *Pollo Crema e Funghi*

*Chicken Breast Cooked In A Cream & Mushroom Sauce*

### *Fegato Veneziana*

*Calves Liver with Italian Cured Bacon (Pancetta), Onions in Demi-Glace*

### *Spaghetti St Jacques*

*Scallops, Prawns, French Beans, Chopped Tomatoes & Olive Oil*

### *Saltimbocca alla Romana*

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

### *La Spigola*

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

### *Costolette d'agnello*

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

*Any choice from our dessert menu*