

# *Al Verde* - Set 1

## Starters

### Bruschetta

(V)

Toasted ciabatta topped with basil, tomatoes, mozzarella, olive oil & pesto

### Calamari Fritti

Fried battered squid rings served with homemade tartar sauce

### Mussels Provenciale

**With Warm Ciabatta**

Fresh mussels cooked in Tomato, garlic & white wine

### Meatballs in Tomato Sauce

These meatballs are made using the fresh off cuts from our steaks and veal

### Gamberoni Al'aglio

**With Warm Ciabatta**

Grilled garlic butter tiger prawns with warm ciabatta

### Pate Di Fegato

Homemade chicken liver & orange pate, served with toasted ciabatta & onion marmalade

## Mains

All served with potatoes and vegetables

### La Spigola

Fillet of seabass in a butter, white wine & parsley sauce

### Bistecca Al Pepe

Sirloin with a creamy brandy & peppercorn sauce

### Pollo Cordon Bleu (Al Verde Style)

Tenderised and rolled chicken breast filled with gorgonzola and cooked ham in a sauce of mushrooms and creamy mustard

### Vitello Milanese

Bread crumbed tenderised veal served with Penne Arrabiatta (spicy)

### Costelette D'agnello

Lamb cutlets in a rich lamb & rosemary gravy with balsamic glaze

### Breast Of Duck

Succulent duck breast served on a bed of crushed potatoes in a sweet cherry sauce

### Tagliatelle Roberto

Pasta with chicken and pancetta in a creamy pesto sauce

## Desserts

Any choice from our desserts menu given after main course