

Al Verde - Set 2

Starters

Arancini Ragu

Typical Palermo speciality – Saffron infused rice balls, coated in breadcrumbs & filled with bolognese & peas. Comes with spicy tomato sauce in the side

Mozzarella in Carozza

(V)

Deep fried breaded mozzarella parcels & spicy tomato dipping sauce

Sardines

Grilled, butterflied & filleted sardines served with salad and a wedge of lemon

Spada Fritti

Swordfish Goujons battered & fried, served with lemon & homemade tartar sauce

Gamba e Scallop Al Senape

With Warm Ciabatta

Scallops & tiger prawns with cream, mustard & mushrooms

Pate Di Fegato

& onion marmalade

Homemade chicken liver & orange pate, served with toasted ciabatta

Mains

All served with potatoes and vegetables

Swordfish & Prawn Pizzaiolla

Flame grilled swordfish steak topped with tomatoes, prawns, olives and capers

Honey & Lime Salmon

Salmon fillet cooked in honey & lime topped with asparagus

Bistecca Chasseur

Sirloin with mushroom, pancetta, onion & red wine

Pollo Valdostana

Topped with ham, mature cheddar cheese & our homemade tomato sauce

Tagliatelle & Cayenne Crab

Tiger prawns, crab meat & Chorizo with courgettes & cherry tomatoes in tomato sauce infused with cayenne pepper

Saltimboca alla Romana

Veal with Parma ham in butter, white wine & sage

Costelette D'agnello

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

Desserts

Any choice from our desserts menu given after main course