

Al Verde - Set 3

Starters

Bruschetta

(V)

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

Prawn, Crab & Papaya Cocktail

Layers of crisp lettuce, papaya, small prawns & crab meat topped with marie rose sauce

Calamari Fritti

Fried battered squid rings served with homemade tartar sauce

Mussels Provenciale

With Warm Ciabatta

Fresh mussels cooked in Tomato, garlic & white wine

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 Chasseur

Sirloin with mushroom, pancetta, onion & red wine

Pollo Milanese

Bread crumbed tenderised chicken served with Penne Arrabiatta (Spicy)

Vitello Crema e Funghi

Veal in a cream & mushroom sauce

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

Spaghetti St Jacques

Scallops, prawns & french beans with chopped tomatoes & olive oil

Desserts

Any choice from our desserts menu given after main course