

Al Verde - Set 4

Starters

Gamba e Scallop Al Senape **With Warm Ciabatta**
Scallops & tiger prawns with cream, mustard & mushrooms

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

Avocado & Prawn Cocktail
Garnished with salad & marie-rose sauce

Bruschetta (V)
Toasted ciabatta topped with basil, tomatoes, mozzarella, olive oil & pesto

Mussels Provenciale **With Warm Ciabatta**
Fresh mussels cooked in Tomato, garlic & white wine

Mains

All served with potatoes and vegetables

Spaghetti Marinara
Mussels, calamari & prawns in tomato & garlic

Vitello Milanese
Bread crumbed tenderised veal served with Penne Arrabiatta (spicy)

Pollo Valdostana
Topped with ham, mature cheddar cheese & our 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 sauce

Bistecca Diane
Sirloin with onion, mushroom, French mustard & Worcestershire sauce

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