

## Hot Starters

Sardines	£7
Grilled, butterflied & filleted sardines served with salad and a wedge of lemon	
Mozzarella in Carozza (V)	£7
Deep fried breaded mozzarella parcels & spicy tomato dipping sauce	
Arancini Ragu	£7.50
Typical Palermo speciality – Saffron infused rice balls, coated in breadcrumbs & filled with bolognese & peas. Comes with spicy tomato sauce in the side	
Meatballs in Tomato Sauce	£7.50
These meatballs are made using the fresh off cuts from our steaks and veal	
Calamari Fritti	£7.50
Deep fried battered squid rings served with homemade tartar sauce	
Gamberoni alla Griglia	<b>With Warm Ciabatta</b>
Grilled garlic & butter tiger prawns in a sizzling hot lasagne dish	
Mussels Provenciale	<b>With Warm Ciabatta</b>
Fresh mussels cooked in Tomato, garlic & white wine	
Scallops con Pancetta	£8
Scallops wrapped in Italian bacon (Pancetta), pan fried in butter & chilli	
Gamba e Scallop Al Senape	<b>With Warm Ciabatta</b>
Scallops & tiger prawns with cream, mustard & mushrooms	

## Cold Starters

Bruschetta (V) (Vg) Without mozzarella	£6
Tomato, basil, mozzarella, red onion & olive oil on toasted ciabatta	
Asparagus & Parma Ham Bruschetta (New)	£7
Fresh grilled asparagus, chopped tomatoes, basil, garlic and extra virgin olive oil on toasted ciabatta bread topped with Parma ham	
Smoked Salmon Crostini (New)	£7.50
Scottish Smoked Salmon served on toasted ciabatta with red onion and lemon mayonnaise	
Pate di Fegato	£7.50
Homemade liver & orange pate served with toasted ciabatta & sweet onion chutney	
Artichokes & Goats Cheese (V) (Vg) Without goats cheese	£7.50
Artichokes, cherry tomatoes & mini garlic ciabatta breads Topped with a thick wedge of char grilled goats cheese & balsamic glaze	
Avocado & Prawn Cocktail	£7.50
Garnished with salad & marie-rose sauce	

Our Dishes Are Served With Triple Cooked Potatoes  
& Vegetables Unless Stated Otherwise

Sirloin Steak 10-oz

Bistecca Aglio	<b>*Roberto's Favourite</b>	£20
Grilled sirloin with garlic butter, chips, grilled tomatoes & salad		
Bistecca al Pepe Verde	(New)	£20
Sirloin cooked in a creamy green peppercorn sauce		
Bistecca Diane		£20
Sirloin with onion, mushroom, French mustard & Worcestershire sauce		
Bistecca Chasseur		£20
Sirloin with mushroom, pancetta, onion & red wine		
Al Verde Steak Salad		£20
Grilled, sliced Sirloin on salad with cherry tomatoes & juicy sliced oranges Topped with a thick wedge of char grilled goats cheese, garlic crostini and balsamic glaze		

Lamb

Tagliata D'agnello		£16
Lamb Chops in a rich lamb & rosemary gravy with balsamic glaze		

Duck - Breast

Cherry Duck		£16
Succulent duck breast served on a bed of crushed potatoes in a sweet cherry sauce		

Liver

Fegato Veneziana		£14
Calves liver with Italian cured bacon (Pancetta) & fried onions		

Sides

Garlic Pizza Bread	(Vg)	£4
Or topped with melted mozzarella	(V)	£4.50
French fries	(V)	£3
Tomato & Onions	(Vg)	£3
Garlic mushrooms	(Vg)	£3
Peas	(Vg)	£2.50

## Chicken - Breast

Pollo Al Verde	(New)	£12
Chicken breast cooked with sweet peppers, mushrooms and tomatoes in a white wine sauce.		
Pollo Valdostana		£13
Topped with ham, mature cheddar cheese & our homemade tomato sauce		
Pollo Milanese	<b>Can also be made with Veal</b>	£14
Bread crumbed tenderised chicken breast served with Penne Arrabiatta (Spicy)		
Pollo Cordon Bleu (Al Verde Style)		£14
Tenderised and rolled chicken breast filled with gorgonzola and cooked ham in a sauce of mushrooms and creamy mustard		

## Veal

Vitello Crema e Funghi		£13
Veal in a cream & mushroom sauce		
Veal Capricciosa	(New)	£14
Tenderised Veal cooked with artichokes, cherry tomatoes, courgettes & olives		
Veal Involtini	<b>*Carina's Favourite</b>	£14
Rolled veal medallions filled with mozzarella & ham		
Saltimboca alla Romana		£14
Veal with Parma ham in butter, white wine & sage		

## Fish

Oceans 5	<b>With Warm Ciabatta</b>	£22
Swordfish, tiger prawns, scallops, mussels & calamari with chilli, olives & capers in a homemade tomato sauce		
La Spigola		£15
Fillet of seabass in a butter, white wine, lemon & parsley sauce		
Fish & Chip shop Seabass (English style)		£15
Fillet of seabass in a salt & pepper batter, served with chips, salad & homemade tartar sauce		
Honey & Lime Salmon		£15
Salmon fillet cooked in honey & lime topped with asparagus		
Swordfish Siciliana	(New)	£15
Flame grilled swordfish steak cooked with sweet peppers, fresh chopped chillies, Olive oil and garnished with tangy balsamic glaze		
Swordfish & Prawn Pizzaoilla		£15
Flame grilled swordfish steak topped with tomatoes, prawns, olives and capers		

## Bakes & Filled Pasta

Lasagne		£12
Layers of lasagne pasta, homemade bolognese, bechemel & mozzarella		
Wild Boar Tortelli	(New)	£13
Rectangular parcels of pasta filled with Boar meat and ricotta cheese in a sauce made of basil, garlic and tomatoes. Garnished with parmesan shavings		
Pear & Ricotta Fiochi	(V)	£13
Pasta filled with pear & ricotta in a light & creamy gorgonzola sauce with sprinkles of toasted walnuts		
Tortelloni Napoli	(V)	£11
Spinach & ricotta filled pasta in tomato sauce		
Tortelloni Al Verde	(V)	£12
Spinach & ricotta filled pasta in a creamy tomato sauce with petis pois peas & mushroom		

## Pasta

Spaghetti Polpette		£11
Homemade beef meatballs in tomato sauce with cherry tomatoes & basil		
Spaghetti Marinara		£13
Mussels, calamari & prawns in tomato & garlic		
Spaghetti St Jacques	<b>*Malou's Favourite</b>	£13
Scallops, prawns & french beans with chopped tomatoes & olive oil		
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Penne Arrabiatta	(Vg) <b>*Joe's Favourite</b>	£8
Quilled pasta tubes with cherry tomatoes, chilli & garlic in tomato sauce		
Penne Amatriciana	<b>*Suzanne's Favourite</b>	£9
Quilled pasta tubes with pancetta, onions, chilli & garlic in tomato sauce		
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Tagliatelle Gorgonzola	(New)	£11
Flat pasta ribbons with a creamy gorgonzola sauce. Garnish with parmesan shavings		
Tagliatelle Roberto		£12
Flat pasta ribbons with chicken & pancetta in a creamy pesto sauce		
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<u>Risotto</u> - Arborio Rice		
Risotto Marinara		£13
Mussels, calamari & prawns in tomato & garlic		
Risotto Al Verde		£13
Scallops & spicy chorizo cooked in butter & white wine		

All of our Pizza are made with our homemade dough,  
Homemade tomato sauce & mozzarella

Pizza

Margherita Tomato, mozzarella & basil	(V)	£8
The American Chorizo & mozzarella		£10
The Devil Chorizo & jalapeno's		£11
The Spicy Meatball Meatballs, jalapenos, red onions, peppers & mozzarella		£12
All 4 Seasons Mushrooms, sweet peppers, prosciutto cotto (English ham) & olives		£12
The Big Cheese Gorgonzola, mozzarella, cheddar & parmesan		£12
Al Verde Legend Parma ham, parmesan flakes & rocket	<b>*Ed's Favourite</b>	£12

I often make small changes to the menu

If you love one of our dishes that is no longer here then please just  
ask us

We can most likely still create it for you with pleasure

Joe x