

Antipasti / Starters

"In our family we love to start with a combination of small starters & antipasti, we invite you to share this tradition, enjoying as many of our specialties as you like...Buon Appetito"

Toasted Ciabatta Bread with Garlic Herb Butter (v)	4.5
Arancini Balls with Grape Tomato Salsa (v)	9
Potato & Parsley Fritters (v)	9
Warmed Black Olives with Chilli & Garlic Confit (v)	7
Fried White Bait with Garlic Aioli	8
Chilli Dusted Calamari	12
Zucchini Flowers filled with Ricotta & Spinach (v)	14
Mozzarella di Buffalo, Vine Ripened Tomatoes, Basil, E.V Ol Oil (v)	15
Antipasto, Selection of Meats, Olives, Pecorino, Red Pepper (g*)	16
Bruschetta of Tomato, Red Onion & Basil (v)	3pp
Pasta	
Risotto of Roasted Chicken, Baby Spinach, Asparagus (g)	26
Gnocchi Pan Fried, Mozzarella di Buffalo, Parsely, Tomato Sau (v)	26
Ravioli w Ricotta & Spinach, Chickpea, Sweet Potato, Sage But (v)	26
Tagliatelle with Braised Pork Shank Ragu	26
Tagliatelle with Prawns, Garlic, Spinach, White Wine	30
Linguine Marinara, Prawns, Vongole, Barramundi, White Wine	30

Carne/Pesce

Slow Cooked Duck Leg, Herb Gnocchi, Caramelized Balsamic Pears(g*)	32
Scotch Fillet Char Grilled, Roasted Garlic, Gremolata (g)	28
Barramundi Pan Fried, Spinach, Celery, Parsley & Green Lentils (g)	30
Veal Cottaletta Crumbed, Tomato, Herbs, Mozzarella di Buffalo	28
Spatchcock Roasted, Red Pepper, Potato, Black Olive Confit, Aioli (g)	28
Contorni	
Steamed Broccolini, Garlic, E.V Olive Oil (v+g)	10
Rocket, Pear, Pecorino Salad, Lemon, E.V Olive Oil (v+g)	10
Tossed Leaf Salad, Cucumber, Home Made Red Wine Vinegar (v+g)	10
Roasted Garlic and Rosemary Chips (v+g)	10
Sautéed Spinach w Garlic (v+g)	10

Dolci

Warm Bitter Chocolate Fondente, Strawberry Marsala (20min)	12
Buffalo Milk Gelato with Berries & Yellow Gum Honey	12
Traditional Tiramisu with Shaved Perugino Chocolate	12
Lemoncello Liqueur Panna Cotta , Tossed Almond Biscotti	12
Crumble of Apple & Cinnamon, Caramalised Almonds	12
Cheese of the Day	22
Affogato, Coffee & Vanilla Gelato	9
Affogato, Coffee & Vanilla Gelato with Frangelico Liqueur	15

Open for Lunch Monday - Friday & Dinner Monday – Saturday

BYO Wine Only Monday to Thursday \$9.0 per bottle

Chef Antonio Ruggerino

verde.net.au

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