

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	4.5
Arancini Balls with Grape Tomato Salsa	9
Potato & Parsley Fritters	9
Warmed Black Olives with Chilli & Garlic	7
Fried White Bait with Garlic Aioli	8
Chilli Dusted Calamari	12
Zucchini Flowers filled with Ricotta & Spinach	14
White Anchovy Fillets Marinated, Chilli, Shallot Salad	16
Mozzarella di Buffalo, Vine Ripened Tomatoes, Basil, E.V Olive Oil	15
Antipasto, Prosciutto, Salami, Olives, Pickled Vegetables, Pecorino	16
Bruschetta of Tomato, Red Onion & Basil	3pp
Pasta	
Risotto of Roasted Chicken Caramelized Garlic, Asparagus	22
Linguine, Garlic, Chilli, Parsley, E.V Olive Oil	21
Pan Fried Gnocchi, Buffalo Mozzarella, Basil, Tomato Sauce	24
Ravioli Filled w Ricotta, Spinach & Pine Nut, Sage Butter	24
Tagliatelle with Braised Pork Shank Ragu	24
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	30
Char Grilled Scotch Fillet, Caramelized Eschallots, Watercress Salad	28
Roasted Veal Cutlet, Rosemary Potatoes, Prosciutto Bone Marrow Involtni	30
Pan Fried Barramundi, Steamed Spinach, Celery, Parsley & Green Lentils	28
Pork Cutlet, Pumpkin Cannellini Bean Mash, Pomegranate Glaze, Crackling	28
Contorni	
Steamed Broccolini, Garlic, E.V Olive Oil	10
Rocket, Pear, Pecorino Salad, Lemon, E.V Olive Oil	10
Tossed Leaf Salad, Tomato, Roasted Red Peppers, Black Olives, Balsamic	10
Roasted Garlic and Rosemary Chips	10
Roasted Calabrese Vegetables with Herbs	10
Dolci	
Warm Bitter Chocolate Fondente, Strawberry Marsala	12
Buffalo Milk Gelato with Berries & Yellow Gum Honey	12
Traditional Tiramisu with Shaved Perugino Chocolate	12
Caramel & Chocolate Liqueur Panna Cotta with Nutella Semifreddo	12
Seasonal Fruit Salad, Mascarpone, Chilled Marsala Zabaglione	12
Cheese of the Day	
Affogato, Coffee & Vanilla Gelato	9
Affogato, Coffee & Vanilla Gelato with Frangelico Liqueur	15

Open for Dinner Tuesday – Sunday and Lunch Tuesday - Friday

BYO Wine Only Sunday to Thursday \$9.0 per bottle

10% surcharge on Sundays & Public Holidays

Chef Antonio Ruggerino

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