

## starters • antipasti

### VERDURA MISTA SPADELLATA

*mixed greens* ..... \$8  
sautéd with herbs (V, GF)

**POLENTA CHIPS** sprinkled with Parmesan (GF) ..... \$8

### PIATTO DI ANTIPASTO

*antipasto platter* ..... \$24  
selection of 3 different cheeses | Italian cured meats | seasonal chargrilled vegetables (V, VG, GF Available)

### BRUSCHETTA NORDICA(2)

*bruschetta Nordic* ..... \$12  
house made bread | goats cheese | 18 month aged Parma ham | mixed green leaves vintage balsamic dressing. Additional slices \$6

### BRUSCHETTA CLASSICA (2)

*bruschetta classic* ..... \$8  
house made bread | diced heirloom tomatoes | extra virgin olive oil | sweet basil leaves oregano | smokey garlic. Additional slices \$4 (V, VG)

### CALAMARI FRITTI

*fried calamari* ..... \$14  
salt & pepper calamari | housemade aioli

### ARANCINI AI FUNGHI SELVATICI (4)

*wild mushroom arancini* ..... \$12  
bite sized arancini | wild mushroom | truffle | mozzarella cheese | napolitana sauce (V, GF)

### SAFFRON E FONTINA ARANCINI (4)

*saffron & fontina arancini* ..... \$12  
bite sized arancini | saffron | fontina cheese | napolitana sauce (V, GF)

### FOCACCIA MILANESE (6)

*Milanese style bread* ..... \$10  
thin wood fired bread | oregano | olive oil | salt flakes | grana padano (V, VG)

## salads • insalata

### INSALATA DI RUCOLA E PARMIGIANO

rocket | parmesan | fresh mushrooms | cherry tomatoes | extra virgin olive oil .. \$14

### INSALATA DI BRESAOLA

*air dried beef & zucchini salad* ..... \$18  
air dried & salted Australian beef slices | marinated grilled zucchini | wild rocket shaved parmesan | olive oil dressing (GF)

### INSALATA DI SALMONE AFFUMICATO

*smoked salmon salad* ..... \$16  
smoked salmon | wild rocket | sliced onion | cherry tomatoes | lemon & dill dressing (GF)

### INSALATA CAPRESE

*buffalo mozzarella & heirloom tomato salad* ..... \$18  
buffalo mozzarella cheese | heirloom tomato wedges | sweet basil extra virgin olive oil | croutons



## pasta & risotto • primi piatti

(GF option available)

**SPAGHETTI CON GAMBERETTI, AGLIO AL PEPERONCINO** ..... \$25

chilli | olive oil | garlic | wild caught fresh prawns | Italian parsley | grana padano

**LINGUINE AL PESTO GENOVESE** ..... \$24

pesto | cream | pecorino cheese (V)

**ORECCHIETTE CON SALSICCIA & TALEGGIO** ..... \$25

choose orecchiette or risotto | Italian sausage | taleggio cheese | creamy sauce crispy pancetta.

**TAGLIATELLE PRIMAVERA** ..... \$23

seasonal vegetables | light garlic cream sauce | sweet basil leaves (V, VG)

**SPAGHETTI BOLOGNESE** ..... \$24

traditional bolognese sauce | wagyu beef

**GNOCCHI POMODORO** ..... \$23

gnocchi | house made tomato sauce | sweet basil | cherry tomatoes | freshly grated grana padano (V)

**GNOCCHI QUATTRO FROMAGGI** ..... \$24

gnocchi | chefs selection of 4 Italian cheeses | black pepper (V)

**RISOTTO FRUTTI DI MARE** ..... \$25

risotto | house made tomato sauce | baby octopus | prawn | calamari | mussels Italian parsley | cherry tomatoes | hint of garlic

**RISOTTO PORCINI** ..... \$25

porcini mushroom | white wine | truffle oil | Italian parsley | grana padano

**CLASSICA** ..... \$24

classics also available on request: carbonara, alfredo, arrabbiata

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free  
15% surcharge on public holidays | One bill per table  
Alterations to menu may incur additional charges

## mains

Served with chefs daily side

### COTOLETTA DI AGNELLO

*lamb cutlets* ..... \$34  
chargrilled 200g lamb cutlet | gremolata (GF)

### BISTECCA DI MANZO

*rib fillet* ..... \$36  
chargrilled 250g cape grim rib fillet | mushroom sauce (GF)

### POLLO ALLA DIAVOLA

*chargrilled deboned chicken* ..... \$28  
chargrilled deboned chicken | marinated dried orange peel | rosemary | chilli garlic | homemade aioli (GF)

### PESCE DEL GIORNO

*fish of the day* (GF) ..... \$29

### GAMBERONI ALLA GRIGLIA

*fresh prawns* ..... \$33  
chargrilled wild caught fresh prawns | aged balsamic sauce | lemon (V, GF available)

### POLLO ALLA SALVIA

*chicken breast* ..... \$28  
pan fried | sage sauce

## dessert

**TIRAMISU** ..... \$12

dark chocolate | orange zest

**PANNA COTTA** ..... \$11

passionfruit sauce (GF)

**IL VERDE CANNOLI** ..... \$12

crushed hazelnut | Nutella mousse

**SELECTION OF GELATO** (GF) ..... 2 SCOOPS \$8. ADD SCOOP \$3

## coffee & tea

Served with your choice of milk: Full cream, skim, soy or zymil

**TEA** ..... \$4

english breakfast | green | earl grey | chamomile | peppermint

**COFFEE** ..... \$4

cappuccino | latte | flat white | long macchiato | long black

**SHORT MACCHIATO | PICCOLO | SHORT BLACK** ..... \$3

**AFFOGATO** ..... \$5

espresso over vanilla ice cream



## pizza rossa

**PIZZA IL VERDE** ..... \$25

house made tomato sauce | fior di latte | rocket | cherry tomatoes | fresh mushrooms olive oil | shaved parmesan (V, VG)

**MARGHERITA** ..... \$19

house made tomato sauce | fior di latte | fresh basil leaves

**PIZZA GAMBERETTI** ..... \$25

house made tomato sauce | fior di latte | wild caught fresh prawns | garlic Italian parsley | roasted caper berries

**CAPRICCIOSA** ..... \$24

house made tomato sauce | fior di latte | prosciutto di Parma | olives | mushrooms

**PROSCIUTTO FUNGHI** ..... \$24

house made tomato sauce | fior di latte | ham off the bone | marinated funghi

**DIAVOLA** ..... \$24

house made tomato sauce | fior di latte | Italian sausage | mild soppressa roasted capsicum | infused chili

**PRIMAVERA** ..... \$23

house made tomato sauce | fior di latte | seasonal vegetables | Italian herbs. (V, VG)

**PIZZA BRESAOLA** ..... \$26

house made tomato sauce | fior di latte | air dried & salted Australian beef slices wild rocket shaved parmesan

## pizza bianca

**PIZZA GENOVESE** ..... \$22

freshly sliced tomatoes | fior di latte | peorino cheese | house made pesto (V, VG)

**PIZZA ROMANO** ..... \$24

sausage | fior di latte | potato | rosemary | onion

**BIANCA AL SALMONE** ..... \$25

fior di latte | onion | smoked salmon | oregano | fresh rocket | cherry tomatoes

**SALSICCIA E TALEGGIO** ..... \$23

fior di latte | italian sausage | taleggio cheese | rosemary

**CALZONE DI MANZO** ..... \$22

folded pizza | cheese | house made bolognese | ricotta cheese

**MARCO POLO** ..... \$23

provolone | chicken | mushroom | onion | capsicum | oregano



2 KING ST, BOWEN HILLS, BRISBANE

## menu

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