

VERDICCHIO

RESTAURANT & WINE CELLAR

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📍 Verdicchio Restaurant and Wine Cellar Montecasino
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STARTERS

A CAMEMBERT FOR 2 - 98
Slow grilled to melt in your mouth, dosed with white wine and aromatic hints of thyme and garlic. Accompanied by our homemade ciabatta.

ANTIPASTO FOR 2 - 235
Premium Italian cold meat cuts of salami, mortadella, pancetta and Parma ham. Partnered with Bocconcini Mozzarella, Emmental, select olives and appetizer vegetables.

CHICKEN LIVERS - 75
Braised in our mouth-watering OBS sauce OR peri-peri for the brave!

SNAILS - 90
Snails in a butter sauce made from 18 different spices and garlic OR served topped with creamy gorgonzola cheese.

HALLOUMI - 85
Cypriot cheese grilled the traditional way - Regular or jalapeno style.
OR
Exciting poppers - deep fried cheese balls accompanied with a sweet chilli sauce

CARPACCIO - 98
Our famous house specialty of thinly sliced prime beef rump prepared with our homemade basil pesto and served with rocket dressed with parmesan shavings.

MUSSELS -95
A popular choice. New Zealand half shelled mussels served in a creamy garlic & white wine sauce.

OYSTERS - 25 EACH (MIN 4)
Flavours of the sea - fresh oysters served on crushed ice and a lemon wedge.
R55 per oyster with Caviar (Min 4)

CAVIAR

TZAR CAVIAR 50GR - 790
Eat like a royalty! A jar of Malossol Caviar served with eggs and crème fraiche to delight the palate.

TZAR CAVIAR BLINI - 180
Fresh blini served with a dollop of cream cheese & smoked salmon, topped with Tzar Caviar.

TZAR CAVIAR EGGS - 180
3 slices of freshly boiled egg topped with a dollop of crème fraiche and

SOUPS

SERVED WITH CIABATTA

MINISTRONE SOUP - 65
A hearty Italian tomato and vegetable soup

TOMATO AND BASIL SOUP - 70
Bold and creamy to excite your taste buds

MUSHROOM SOUP - 75
Creamy robust smoky flavours served with or without duck shavings

SALADS

BAZOOKI SALAD - 95
Grilled chicken and haloumi strips cushioned on a bed of crisp fresh greens, tomatoes, peppers and onions

CLASSIC CAPRESE - 80
Sliced layers of tomato and buffalo mozzarella topped with fresh basil and drizzled with our homemade pesto sauce

AUTHENTIC GREEK - 85
Tomato, sliced cucumber, red onion, green pepper, Calamata olives and course Feta cheese

CHEVIN AND ROCKET SALAD - 85
Grilled goats cheese on toasted phyllo pastry served on a bed of tossed rocket with toasted pine nuts. Drizzled with silky honey dressing.

PASTA

Option of Penne, Linguine, Gnocchi, Paccheri, Tagliatelle or Spaghetti.

NAPOLITANA - 85
A blend of spices, served in a tomato and basil sauce OR sugo all'arrabiata for the adventurous!

TOSCANA PASTA - 125
Braised chicken strips in a pesto cream sauce with sun-dried tomatoes and a dash of chillies.

TRINCHADO PASTA - 135
Succulent strips of rump, fried in a creamy paprika sauce with whispers of garlic.

SEAFOOD RISSOTO - 165
Silky creamed saffron and turmeric infused risotto topped with prawns, mussels and calamari.

MEDITERRANEAN - 120
A medley of olives, grilled haloumi bites, cherry tomatoes, basil pesto all pan heated in olive oil and topped with grated melted parmesan

GAMBERI - 230
Succulent prawns in a creamy flavoursome sauce served with a pasta of choice.

PASTA GRANADA - 165
Wild Mushrooms, onion and pancetta in a truffle cream sauce. Tossed through a flambéed Grana Padano Cheese wheel at your table

FISH

KINGKLIP FILLET - 240
Grilled and served with a creamy white wine and garlic sauce, served on a bed of mash and accompanied by vegetables of the day.

NORWEGIAN SALMON - 260
Grilled and served on bed of potato mash, accompanied by the chefs choice of vegetables.

GRILLED SOLE - 230
Grilled sole served on a bed of rice and topped with lemon butter sauce, accompanied by assorted vegetables of the day

SOLE BON FEMME - 255
Grilled sole, topped with mushroom and shrimp sauce on a bed of rice, accompanied by vegetables of the day.

MEAT

FILETTO - 210
Fillet steak grilled and served with rice, creamy spinach and Madagascan green pepper or mushroom sauce, accompanied with vegetables of the day.

RUMP A LA ROMA - 200G - 150 300G - 180 500G - 230
Grilled Rump steak served on a bed of rice with creamy spinach, smothered in Madagascan green pepper or mushroom sauce, accompanied with vegetables of the day.

RIBEYE STEAK 500G - 255
A 500g ribeye steak on the bone served with Fondant potatoes. Vegetables of the day and a choice of mushroom or pepper sauce

LAMB CHOPS - 280
Karoo Lamb served with served with yoghurt and mint sauce with fondante potatoes and veggies of the day

VERDICCHIO CLASSICS

DUCK PICASSO - 230
Duck roasted with black pepper, served with chef's red wine & black cherry sauce and vegetables of the day.

POLLA STRA - 175
Grilled spatchcock chicken, marinated in either peri-peri or lemon & herb, served on a bed of rice, & vegetables of the day.

POULET BREASTS - 130
Chicken breasts on linguine pasta, served with a creamy mushroom sauce & topped with shavings of mozzarella & vegetables of the day.

VEAL SALTIMBOCCA - 185
Veal scallops, Parma ham and sage pan fried in butter and creamy white wine sauce, served on linguine pasta & vegetables of the day.

OXTAIL - 260
Chef speciality slowly cooked to perfection, served with a choice of rice or mashed potatoes.

CALAMARI - 170
Fried in a lemon butter sauce or spicy Cajun style, served on a bed of rice, accompanied by vegetables of the day.

LAMB A LA KLEFTIKO - 260
Prepared in the Greek traditional way, served on a bed of rice and

SHELLFISH

GRILLATO PRAWNS - 220
10 Queen Prawns prepared in lemon butter and served with rice. Peri-peri sauce on request

GRILLED CRAYFISH - CHARGED PER KG
Prepared in either a lemon butter or Thermidor sauce. Accompanied by rice and veggies of the day

SEAFOOD SPECIAL - 420
A superbly prepared platter consisting of 2 Langoustines, 5 Queen Prawns, calamari, line fish and 4 mussels served with rice and lemon butter sauce

SEAFOOD PLATTER FOR TWO - 800
For the discerning diners - 2 small Crayfish, 10 Queen Prawns, calamari, line fish and 8 mussels served with rice and drizzled with lemon butter sauce

VEGETARIAN

SALAD BOWL - 85
Roasted butternut, sweet potato and chickpeas served on lettuce and drizzled with a tahini dressing.

DECONSTRUCTED BURGER - 120
A sweet potato based based vegetable patty served with vegetable crisps toasted ciabatta.

MEATBALLS AND ZUCCHINI SPAGHETTI - 185
Beyond Beef Meatballs in a napolitana sauce over tasty zucchini pasta or mash.

BOLOGNAISE - 185
A Vegan twist on an italian classic made with Beyond Beef.

MELANZANE STACK - 90
Baked aubergine layered with mozzarella cheese, napolitana coated with fresh cream, grilled to perfection and topped with basil.

DESSERTS

CHOCOLATE FONDANT - 65
A decadent baked chocolate fondant with a warm chocolate centre, served with vanilla ice-cream

CRÈME BRULÉE - 60
The dessert to tantalize your taste buds.

TIRAMISU - 60
Tiramisu is an elegant and rich layered Italian dessert.

SORBET VARIATION - 50
A Choice of Mango, Lemon, Strawberry or Litchi. Or a trio of 3 flavours.

ICE-CREAM RELOADED - 55
Vanilla Ice cream served with caramel popcorn and Nutella chocolate and hazelnut sauce.

PANNA COTTA - 65
Coffee infused and with a caramel sauce