

# VERDICCHIO

RESTAURANT & WINE CELLAR

## GOLD SET MENU

### STARTERS

#### VERDICCHIO SALAD

*Crispy lettuce, tomato, onion, cucumber, artichokes, boiled egg & mozzarella with pickled vegetables*

OR

#### CHICKEN LIVERS

*Chicken livers braised in a peri-peri sauce*

OR

#### IL COCKTAIL DI PRAWN

*Steamed Norwegian shrimps laced with a seafood and brandy dressing, garnished with fresh avo (in season)*

### MAIN COURSE

#### CHICKEN ESPATADA

*Skewered chicken breasts laced with bacon, green pepper and onion, served with rice and seasonal veg of the day and a tot of flaming sambuca*

OR

#### FRESH LINE FISH OF THE DAY

*Grilled and served with 2 mussels in a creamy white wine sauce on a bed of linguine served with seasonal veg of the day*

OR

#### GRILLED RUMP

*Grilled rump steak served on a bed of rice with creamy spinach, covered in a Madagascan green pepper or mushroom sauce and accompanied by seasonal veg of the day*

OR

#### VEAL LIMONE

*Veal scallops pan fried in a lemon butter sauce served with rice and seasonal veg of the day*

OR

#### VEGETARIAN PLATTER

*Creamed spinach served over linguine accompanied by sautéed mushrooms, artichokes, fried halloumi, grilled tomato & vegetables of the day*

### DESSERT

#### ITALIAN KISSES

*Served with vanilla ice-cream or fresh cream*

OR

#### TIRAMISU

*Finger biscuits layered with coffee, Kahlua liqueur and fresh mascarpone cheese*

OR

#### CRÈME BRÛLÉE

*A rich custard base topped with a texturally contrasting layer of caramelized sugar*