

## starters • antipasti

- PIATTO DI ANTIPASTO** *antipasto platter* ..... \$21  
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 | 24 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 (GF)
- 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).

## for the table

- MIXED GREENS** sautéed with herbs (V, GF) ..... \$8
- POLENTA CHIPS** (GF) ..... \$8
- ROCKET & PARMESAN SALAD** (V, GF) ..... \$8

## salads • insalata

- INSALATA DI BRESAOLA** *air dried beef & zucchini salad* ..... \$18  
air dried & salted Australian wagyu 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

## mains

Served with 1 choice from our daily sides

- COTOLETTA DI AGNELLO** *lamb cutlets* ..... \$34  
chargrilled 200g lamb cutlet | gremolata (GF)
- BISTECCA DI MANZO** *rib fillet*..... \$33  
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
- FRITTURA MISTA DI PESCE** *selection of fried seafood* ..... \$30  
baby octopus | calamari | wild caught fresh prawns | home made aioli | lemon (GF)
- GAMBERONI ALLA GRIGLIA** *fresh prawns*..... \$33  
chargrilled wild caught fresh prawns | aged balsamic sauce (V, GF available)



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## 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/ RISOTTO 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
- 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

## 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
- NAPOLETANA** ..... \$23  
house made tomato sauce | fior di latte | black olives | anchovies
- CAPRICCIOSA** ..... \$24  
house made tomato sauce | fior di latte | prosciutto di Parma | olives | mushrooms
- PROSCIUTTO FUNGHI** ..... \$24  
house made tomato sauce | prosciutto di Parma | marinated funghi
- DIAVOLA** ..... \$24  
house made tomato sauce | 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 | wagyu beef bresaola | wild rocket shaved parmesan

## pizza bianca

- PIZZA GENOVESE** ..... \$22  
freshly sliced tomatoes | fior di latte | pecorino cheese | house made pesto (V, VG)
- BIANCA AL SALMONE** ..... \$25  
fior di latte | onion | smoked salmon | oregano | fresh rocket | cherry tomatoes
- SALSICCIA E TALEGGIO** ..... \$23  
provolone | italian sausage | taleggio cheese | rosemary
- CALZONE DI MANZO** ..... \$22  
folded pizza | cheese | house made bolognese | ricotta
- MARCO POLO** ..... \$23  
provolone | chicken | mushroom | onion | capsicum | oregano

## dessert

- TIRAMISU** ..... \$12  
dark chocolate | coffee toffee
- PANNA COTTA** ..... \$11  
passionfruit sauce (GF)
- IL VERDE CANNOLI** ..... \$12  
crushed hazelnut | Nutella mousse
- SELECTION OF GELATO** (GF) ..... 2 SCOOPS \$8. ADD SCOOP \$3

## children's meals

- SPAGHETTI BOLOGNESE** ..... \$10
- GNOCCHI POMODORO** ..... \$10
- CHICKEN NUGGETS & FRIES** ..... \$10