

starters • antipasti

PIATTO DI ANTIPASTO <i>antipasto platter</i>	\$21
selection of 3 different cheeses Italian cured meats seasonal chargrilled vegetables (V, VG, GF Available)	
BRUSCHETTA NORDICA (2) <i>bruschetta Nordic</i>	\$12
house made bread goats cheese 24 month aged Parma ham mixed green leaves vintage balsamic dressing. Additional slices \$6	
BRUSCHETTA CLASSICA (2) <i>bruschetta classic</i>	\$8
house made bread diced heirloom tomatoes extra virgin olive oil sweet basil leaves oregano smokey garlic. Additional slices \$4 (V, VG)	
CALAMARI FRITTI <i>fried calamari</i>	\$14
salt & pepper calamari housemade aioli (GF)	
ARANCINI AI FUNGHI SELVATICI (4) <i>wild mushroom arancini</i> .	\$12
bite sized arancini wild mushroom truffle mozzarella cheese napolitana sauce (V, GF)	
SAFFRON E FONTINA ARANCINI (4) <i>saffron & fontina arancini</i> .	\$12
bite sized arancini saffron fontina cheese napolitana sauce (V, GF)	
FOCACCIA MILANESE (6) <i>Milanese style bread</i>	\$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 <i>air dried beef & zucchini salad</i>	\$18
air dried & salted Australian wagyu beef slices marinated grilled zucchini wild rocket shaved parmesan olive oil dressing (GF)	
INSALATA DI SALMONE AFFUMICATO <i>smoked salmon salad</i> ..	\$16
smoked salmon wild rocket sliced onion cherry tomatoes lemon & dill dressing (GF)	
INSALATA CAPRESE <i>buffalo mozzarella & heirloom tomato salad</i>	\$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 <i>lamb cutlets</i>	\$34
chargrilled 200g lamb cutlet gremolata (GF)	
BISTECCA DI MANZO <i>rib fillet</i>	\$33
chargrilled 250g cape grim rib fillet mushroom sauce (GF)	
POLLO ALLA DIAVOLA <i>chargrilled deboned chicken</i>	\$28
chargrilled deboned chicken marinated dried orange peel rosemary chili garlic homemade aioli (GF)	
PESCE DEL GIORNO <i>fish of the day</i> (GF)	\$29
FRITTURA MISTA DI PESCE <i>selection of fried seafood</i>	\$30
baby octopus calamari wild caught fresh prawns home made aioli lemon (GF)	
GAMBERONI ALLA GRIGLIA <i>fresh prawns</i>	\$33
chargrilled wild caught fresh prawns aged balsamic sauce (V, GF available)	



2 KING ST, BOWEN HILLS, BRISBANE

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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