

starters • antipasti

TRUFFLE POLENTA CHIPS sprinkled with Parmesan (GF)	\$8
PIATTO DI ANTIPASTO	\$31
<i>antipasto platter</i> selection of 3 different cheeses Italian cured meats seasonal chargrilled vegetables served with focaccia milanese (V, VG, GF Available)	
BRUSCHETTA NORDICA (2)	\$12
<i>Nordic bruschetta</i> house made bread goats cheese aged prosciutto mixed green leaves vintage balsamic dressing. Additional slices \$6	
BRUSCHETTA CLASSICA (2)	\$11
house made bread diced truss tomatoes extra virgin olive oil sweet basil leaves oregano smokey garlic. Additional slices \$4 (V, VG)	
CALAMARI FRITTI	\$14
<i>fried calamari</i> salt & pepper calamari housemade lemon aioli	
ARANCINI AI FUNGHI SELVATICI (4)	\$12
<i>wild mushroom arancini</i> bite sized arancini wild mushroom & truffle mozzarella cheese napolitana sauce (V, GF)	
SAFFRON E FONTINA ARANCINI (4)	\$12
<i>saffron & fontina arancini</i> bite sized arancini - saffron fontina cheese napolitana sauce (V, GF)	
FOCACCIA MILANESE (6)	\$10
<i>Milanese style bread</i> thin wood fired bread oregano olive oil salt flakes grana padano (V, VG).	

salads • insalata

INSALATA DI RUCOLA E PARMIGIANO	\$8
rocket Parmesan fresh mushrooms cherry tomatoes extra virgin olive oil	
INSALATA DELLA CASA	\$12
thickly cut tomato cucumber red onion mushrooms balsamic vinaigrette	
INSALATA DI ARANCE E FINOCCHI	\$14
<i>orange and fennel salad</i> orange caramelised fennel masculine leaf red onion croûtons olive oil dressing	
INSALATA CAPRESE	\$18
<i>buffalo mozzarella & heirloom tomato salad</i> buffalo mozzarella cheese truss tomato wedges sweet basil nest of rocket extra virgin olive oil croutons	

pasta & risotto • primi piatti

(GF option available)

SPAGHETTI CON GAMBERETTI, AGLIO AL PEPERONCINO	\$26
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 house made Italian sausage taleggio cheese creamy sauce crispy pancetta	
TAGLIATELLE PRIMAVERA	\$24
seasonal vegetables light garlic cream sauce sweet basil leaves (V)	
GNOCCHI AL TARTUFO	\$26
gnocchi portobellini mushroom creamy truffle sauce italian parsley parmesan (V)	
GNOCCHI QUATTRO FROMAGGI	\$24
gnocchi chefs selection of 4 Italian cheeses black pepper (V)	
RISOTTO FRUTTI DI MARE	\$26
risotto house made tomato sauce baby octopus prawn calamari shelled clams 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: Bolognese Pomodoro Carbonara Alfredo Arrabbiata	

mains

Served with chefs daily side

COTOLETTA DI AGNELLO	\$36
chargrilled 200g lamb cutlet gremolata (GF)	
BISTECCA DI MANZO	\$38
chargrilled 250g cape grim rib fillet mushroom sauce (GF)	
POLLO ALLA DIAVOLA	\$28
chargrilled deboned chicken marinated dried orange peel rosemary chilli garlic homemade aioli (GF)	
SALMONE AL PESTO	\$31
woodfired baked salmon pesto (GF)	
GAMBERONI ALLA GRIGLIA	\$37
chargrilled wild caught fresh prawns aged balsamic sauce lemon (V, GF available)	
PETTO DI POLLO ALLA GRIGLIA	\$28
char grilled chicken breast rosemary creamy mushroom sauce	

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	\$26
house made tomato sauce fior di latte wild caught fresh prawns garlic Italian parsley roasted capers	
CAPRICCIOSA	\$24
house made tomato sauce fior di latte aged prosciutto crudo olives mushrooms	
PROSCIUTTO FUNGHI	\$24
house made tomato sauce fior di latte ham off the bone – prosciutto cotto marinated funghi	
DIAVOLA	\$25
house made tomato sauce fior di latte house made Italian sausage mild soppressa roasted capsicum infused chilli	

pizza bianca

SALSICCIA E TALEGGIO	\$23
fior di latte house made italian sausage taleggio cheese rosemary	
CALZONE DI MARE	\$26
folded pizza cheese prawns calamari capers	
MARCO POLO	\$25
provolone chicken mushroom onion capsicum oregano	
GORGONZOLA E SALSICCI	\$25
gorgonzola house made Italian sausage fennel	
TARTUFO NERO E ASPARAGI	\$26
Thinly sliced asparagus fior di latte black truffle	

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



dessert

- TAVOLA DI FORMAGGIO** *cheese board* \$21
- TIRAMISU** \$12.50
dark chocolate | orange zest
- PANNA COTTA** \$9
chefs special, ask staff for flavour of the day
- IL VERDE CANNOLI** \$12
pistachio and honey
- 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** \$8
espresso over vanilla ice cream
- ADD A LITTLE FRANGELICO** \$14

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