

STARTERS

OYSTERS Fresh oysters served on a bed of crushed ice	R17.50ea
SMOKED SALMON Served on a bed of lettuce, accompanied with onion rings, capers and lemon	R70
MUSSELS New Zealand half shelled mussels smothered in a rich garlic, port & white wine sauce	R70
IL COCKTAIL DI PRAWN Norwegian shrimps steamed in a Chinese steamer, laced with vittelos seafood and brandy sauce. Garnished with fresh avocado (in season)	R75
SNAILS Snails in a De Paris sauce made from 18 different spices and garlic	R65
GORGONZOLA SNAILS In a rich creamy blue cheese sauce	R70
CHICKEN LIVERS Braised in a peri peri sauce on rice	R65
DUCK LIVER PATE Served with Melba toast and fresh tomato	R55
IL CARPACCIO Thinly sliced rump sprinkled with black pepper, pesto, olive oil and balsamic vinegar, Tuscan Style	R75
ANTIPASTO A quality selection of Italian salami, mortadella, pancetta, Parma ham, Mozzarella and mixed pickles and antipasto vegetables	R135
ITALIAN SAN DANIELE PARMA HAM AND MELON Served with a dash of port wine sauce	R90
HALOUMI Cypriot cheese grilled the traditional way – regular or Jalapeño	R65

SALADS

DI INSALATA VERDICCHIO Crispy lettuce, tomato, onion, cucumber, artichokes, boiled egg & mozzarella with pickled vegetables.	R75
DI INSALATA GRECO Crispy lettuce, tomato, onion, cucumber, Danish feta & Calamata olives	R70
DI INSALATA CAPRESE Slices of mozzarella and tomato topped with fresh basil & graced on a bed of lettuce	R65
DI INSALATA GORGONZOLA Crispy lettuce, tomato, onion, cucumber served with blue cheese, croutons, bacon & pecan nuts.	R80

SOUPS

WILD MUSHROOM & DUCK SOUP Shavings of duck in a creamy mushroom soup.	R60
MINISTRONE Loads of vegetables cooked to perfection in tomato based sauce.	R50
SOUP OF THE DAY Ask your waitron for details.	SQ

PASTA

A choice of penne, linguine or gnocchi pasta served with a selection of the following sauces & parmesan cheese	
PESTO Pasta of your choice served with our special pesto sauce	R85
TOSCANA Grilled chicken strips in a pesto cream sauce with sun-dried tomatoes.	R95
ARRABIATA A medley of spices, served in a tomato basil sauce, with a touch of chilli & garlic.	R80
DI FUME Tomato based sauce with flakes of bacon & mushrooms, simmered to perfection.	R85
NAPOLITANA A blend of spices, served in a tomato and basil sauce.	R70
TRINCHADO Strips of rump, fried in a creamy paprika sauce with a touch of garlic.	R105
ORECCHIETTE BARESI Shavings of smoked salmon, engulfed in a creamy spinach sauce.	R105
PASTA A LA MED Shrimps, calamari & mussels, served in a creamy white wine sauce OR Napolitana sauce.	R115

POULTRY

DUCK PICASSO Duck roasted with black pepper, served with chef's red wine & black cherry sauce and vegetables of the day.	R165
POLLA STRA Grilled spatchcock chicken, marinated in either peri-peri or lemon & herb, served on a bed of rice & vegetables of the day.	R135
POULET BREASTS Chicken breasts on linguine pasta, served with a creamy mushroom sauce & topped with shavings of mozzarella & vegetables of the day.	R95
ESPATADA Skewered chicken breasts laced with bacon, green pepper and onion served with rice and vegetables of the day, paired with a flaming sambucca.	R100

VEAL

VEAL SALTIMBOCCA Veal scallops, Parma ham and sage pan fried in butter and creamy white wine sauce, served on linguine pasta & vegetables of the day.	R140
VEAL ALLA MARIO Veal scallops topped with dumplings & creamed spinach, coated with a paprika béchamel sauce & vegetables of the day.	R130
VEAL AL LEMONE Veal scallops pan fried in lemon butter sauce, served on a bed of rice with spinach & vegetables of the day.	R120
VEAL AL MUSTARD Pan fried veal scallops sautéed in a creamy German mustard sauce, served with rice & vegetables of the day.	R125

MEAT

LAMB A LA KLEFTIKO Prepared in the Greek traditional way, served on a bed of rice with vegetables of the day. In Greek, kleftiko means "stolen meat". According to legend, Greek bandits used to capture lambs or sheep and then leave the meat to cook over many hours in covered pits so that there was no smoke, fire or smell that would give them away. When they could get back undetected, many hours or even a day later, a delicious "falling-off-the-bone tender" meal awaited.	R165
ESPATADA Skewered rump steak with onions & green peppers, served with rice & vegetables of the day.	R135
RUMP ALLA ROMA Grilled Rump steak served on a bed of rice with creamy spinach, smothered in Madagascar green pepper or mushroom sauce, accompanied with vegetables of the day.	200g R115 300g R140 500g R175
FILETTO Fillet steak grilled and served on a bed of rice with creamy spinach, smothered in Madagascar green pepper or mushroom sauce, accompanied with vegetables of the day.	R155
OXTAIL Chef speciality slowly cooked to perfection, served with rice & our specially prepared vegetables.	R165

SEAFOOD

FRESH LINE FISH FILLET Grilled and served with mussels in a creamy wine butter sauce, on a bed of linguine and accompanied by vegetables of the day.	R115
NORWEGIAN SALMON Grilled and served on bed of creamy spinach and potato mash, accompanied by vegetables of the day.	R145
GRILLED SOLE Grilled sole served on a bed of rice and topped with lemon butter sauce, accompanied by assorted vegetables of the day.	R145
SOLE BON FEMME Grilled sole, topped with mushroom and shrimp sauce on a bed of rice, accompanied by vegetables of the day.	R155
GRILLATO PRAWNS 10 Queen Prawns prepared in café'd Paris butter and served with rice and lemon sauce.	R135
CALAMARI Grilled in a lemon butter sauce or spicy Cajun style, served on a bed of rice, accompanied by vegetables of the day.	R115
SEAFOOD SPECIAL FOR 1 2 Langoustines, 5 Queen Prawns, calamari, line fish and 4 mussels.	R255
SEAFOOD PLATTER FOR 2 2 small Crayfish, 10 Queen Prawns, calamari, line fish and 8 mussels.	SQ
GRILLED CRAYFISH In lemon butter or Thermidor sauce.	SQ



DESSERTS

- ITALIAN ICE-CREAM** R40
Vanilla, strawberry or chocolate flavour accompanied with chocolate sauce.
- SORBET VARIATION** R45
Mango, lemon, strawberry or litchi.
- ITALIAN KISSES** R45
Served with vanilla ice-cream or fresh cream.
- FRANGELICO DELIGHT** R40
Ice-cream with Frangelico liqueur and nuts.
- GREEK YOGHURT** R45
Served thick with nuts and honey.
- TIRAMISU** R55
Definitely one to "pick you up". Italian dessert layered with finger biscuits dipped in coffee and mascarpone cheese.
- COPPA DI CHOCOLATE** R45
Smooth chocolate mousse encapsulated in a firm chocolate cup.
- CHOCOLATE MOUSSE SURPRISE** R45
For the "Sweet at Heart".
- CREMÉ BRULÉÉ** R45
The dessert to tantalize your taste buds.
- CHOC & HAZELNUT PHYLLO PARCELS** R45
Delicately served with vanilla ice-cream.
- RICE PUDDING** R40
Traditional village style (hot or cold).
- STRAWBERRY & ALMOND MERINGUE ROULADE** R55
Delicate meringue rolled around a luscious filling of fresh strawberry and rose essence mascarpone. Topped with almond flakes.
- MALVA PUDDING** R45
Traditional favourite covered with a blanket of vanilla custard.
- CHEESE PLATTER** R120
A selection of cheeses on a platter, accompanied by figs in syrup .

Fancy having your next function at Verdicchio?
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Or visit our website www.verdicchio.co.za
for more information and to view other functions
we can host and to view our set menus
that make hosting your function a breeze.

14% VAT Included
R100 Minimum Charge Per Patron
A custom levy of 10% will be levied on parties of 8 or more people
Please Note No Cheques Accepted
Vegetarian platters made to order

Terms & Conditions Apply



A LA CARTE MENU

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