

VERDICCHIO

RESTAURANT & WINE CELLAR

DIAMOND SET MENU

PRE STARTERS

ANTIPASTO

A quality selection of Italian cold meats, mozzarella and antipasto veg

STARTERS

FRESH OYSTERS

Served on a bed of ice with lemon, black pepper and Tabasco sauce.

OR

DUCK LIVER PATE

Served with melba toast and salad greens.

OR

IL COCKTAIL DI PRAWN

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

MAIN COURSE

NORWEGIAN SALMON

Grilled and served with mash potato and seasonal veg of the day

OR

FILLETO

Matured fillet served with Madagascan green pepper or mushroom sauce and seasonal veg of the day

OR

OXTAIL

Slowly cooked to perfection served with rice. Paired best with a Rusten Vrede Cabernet Sauvignon

OR

VEAL A LA MARIO

Veal scallops topped with dumplings & creamed spinach, coated with a paprika bechamel sauce & served with seasonal veg of the day

OR

PRAWN PLATTER

Baby Crayfish, Langoustines and queen prawns to complete the package

OR

DUCK PICASSO

Duck roasted with black pepper served with the chef's red wine & black cherry sauce and seasonal veg of the day

OR

POLLASTRA

Grilled spatchcock chicken served with one of two sauces : Peri-Peri or lemon and herb, on a bed of rice served with seasonal veg of the day

OR

VEGETARIAN PLATTER

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

DESSERT

TIRAMISU

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

OR

LEMON DELICE & CHOCOLATE TORTE

Lemon delice with a red velvet chocolate soil accompanied by a chocolate torte with chocolate glaze and caramel

OR

CRÈME BRÛLÉE

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