VERDICCHIO
RESTAURANT & WINE CELLAR

YOUR WAITER WILL BE HAPPY TO ADVISE YOU ON THE BEST WINE PAIRING OPTIONS FOR YOUR MEAL

ANTIPASTI

CHARCUTERIE BOARD FOR 2 - 320
Premium Italian Cold Meats | Bocconcini Mozzarella in Pesto | Emmental | Camembert | Spiced Rolled Goats Cheese | Olives | Pickles

CARPACCIO - 120
Thinly Sliced Prime Beef Rump, Rolled & Matured with our Unique Basil Pesto | Fresh Rocket | Parmesan Shavings

CAMEMBERT - 145
Slow-baked Camembert | Berry Compote | White Wine | Aromatic Hints of Thyme & Garlic | Toasted Ciabatta

SHERRY LIVERS - 70
Chicken Livers | Old Brown Sherry Cream Sauce | Toasted Ciabatta

MUSSELS - 95
New Zealand Half-shelled Mussels | Creamy Garlic | White Wine | Toasted Ciabatta

SNAILS - 105
Unique Blend of 18 Spices | Garlic | Butter | Toasted Dark Seeded Roll

INSALATA

CLASSIC CAPRESE - 105
Sliced Tomato | Buffalo Mozzarella | Fresh Basil | Basil Pesto

GREEK - 90
Fresh Tomato | Cucumber | Red Onion | Green Pepper | Calamata Olives | Feta Cheese | Lettuce

GRILLED PRAWN - 245
Grilled Queen Prawns | Fanned Avocado | Crisp Greens | Tomatoes | Cucumber | Ranch Dressing

CHICKEN & WHIPPED FETA - 130
Grilled Harissa Chicken | Whipped Lemon Feta | Rocket | Avocado | Cucumber | Grilled Chickpeas | Toasted Pita

ZUPPE
Served with Toasted Ciabatta

MINESTRONE - 45
Hearty Italian Tomato & Vegetables | Penne

TOMATO & BASIL - 65
Tomatoes | Cream | Basil Pesto

SINCE 2000

ALL ITEMS INCLUDE VAT
ITEMS SUBJECT TO AVAILABILITY

GRATUITY NOT INCLUDED
10% GRATUITY ON TABLES 8+

OSTRICHE

FRESH OYSTERS

CLASSIC - 65 EA
Crushed Ice | Lemon

CLASSIC WITH SEA PEARLS - 80 EA

SPICY GINGER - 70 EA
Chili | Ginger | White Wine Vinegar

ZESTY GIN - 75 EA
Chili | Lime | Gin | Cucumber

PASTA
Option of Zucchini Ribbons OR Gluten-free Pasta - ADD 30

NAPOLETANA - 115
A Blend of Spices | Tomato & Basil Pomodoro | Cherry Tomatoes | Spaghetti

SUGO ALL'ARRABBIATA - 120

MEDITERRANEAN - 170
Medley of Olives | Grilled Halloumi Bites | Cherry Tomatoes | Basil Pesto | Chilli | Olive Oil | Penne

TOSCANA - 170
A 25-year-old Favourite | Tender Chicken Strips | Sun-dried Tomatoes | Pesto | Cream | Linguine

TRINCHADO - 195
Succulent Strips of Rump | Creamy Paprika | Garlic | Fettuccine

VONGOLE - 190
Clams | White Wine | Tomatoes | Olive Oil | Garlic | Red Pepper Flakes | Parsley | Spaghetti

GAMBERI - 330
Queen Prawns | Cream | Sun-dried Tomatoes | Linguine

SIDES

FRESH CUT CHIPS - 40

MASHED POTATOES - 40
Choice of Buttery Mash | Mash & Cauliflower | Garlic-infused Mash | Parmesan Mash

SAVOURY BASMATI RICE - 30

SIDE GREEN SALAD | VINAIGRETTE - 30

FONDANT POTATOES - 40

SAUCES - 35
Mushroom | Pepper | Peri Peri | Creamy Mussel | Lemon Butter

ADD TRUFFLE OIL TO A SAUCE - 15

VERDICCHIO CLASSICI

PASTA GRANADA - 245
The Infamous Cheese Wheel Pasta!
Wild Mushrooms | Onion | Pancetta | Truffle Oil | Linguine Tossed Through a Flambéd Grana Padano Cheese Wheel Tableside

CLASSIC CONFIT DUCK PICASSO - 390
A Duo of Duck Leg & Breast Confit | Red Wine & Black Cherry Compote | Vegetables of the Day

CHERRY-KISSED OSTRICH FILLET - 240
Perfectly Grilled Ostrich Fillet | Creamy Pomme Fondant | Garden Vegetables | Rich Cherry Wine Sauce

POULET BREASTS - 155
Succulent, Grilled Chicken Breasts | Linguine | Creamy Mushrooms | Melted Mozzarella | Dash of Napoletana | Vegetables of the Day

MELANZANE - 160
Baked Aubergine | Layers of Mozzarella | Napoletana | Fresh Cream | Basil | Parmesan

OXTAIL - 365
Oxtail Slowly Cooked to Perfection | Hearty Red Sauce | Choice of Rice or Mashed Potatoes

CARNE
Choice of Plain Grilled | Pepper Crusted | Topped with Garlic-Infused Butter

250G FILETTO - 355
Juicy Fillet Prepared to Your Preference | Option of Starch or Vegetables of the Day

250G RUMP - 215
Rump Grilled & Prepared to Your Preference | Option of Starch or Vegetables of the Day

500G TOMAHAWK - 495
Steak on the Bone | Pomme Fondant Potatoes | Seasonal Vegetables

CROSTACEI

GRILLATO PRAWNS - 295
8 Grilled Queen Prawns | Medley of Spices | Lemon Butter | Rice | Peri-peri on Request

GRILLED CRAYFISH - SQ
Grilled Mozambican Crayfish | Lemon Butter or Thermidor Sauce | Rice | Vegetables of the Day

SEAFOOD PLATTER - 950
Medium Langoustine | King Prawns | Calamari | Kingklip | New Zealand Mussels | Rice | Lemon Butter | Peri-peri on Request

SEAFOOD PLATTER FOR 2 - 1,890
2 Small Crayfish | 2 Medium Langoustines | 10 Queen Prawns | Calamari | Kingklip | 8 Mussels | Rice | Lemon Butter | Peri-peri on Request

PESCE

KINGKLIP FILLET - 355
Succulent Grilled Kingklip Fillet | Lemon Butter | Seasonal Green Vegetables

NORWEGIAN SALMON - 410
Seared Salmon | Mashed Potatoes | Crunchy String Beans | Garden Greens

CALAMARI - 235
Tender Grilled Calamari | Saffron Lime Butter Sauce | Savoury Rice

SEAFOOD RISOTTO - 330
Silky Saffron-infused Risotto | Cream | Prawns | Mussels | Calamari

DOLCE

CHOCOLATE FONDANT - 95
Baked Fondant | Warm Chocolate Centre | Vanilla Ice Cream
Kindly Allow Extra Time for Preparation

CRÈME BRÛLÉE - 50
Crème Brûlée | Chef's Choice of Flavour of the Day

TRADITIONAL TIRAMISU - 65
Dipped Lady Fingers | Sweetened Mascarpone | Cocoa Powder

SORBET VARIATION - 40
A Refreshing Choice of Mango | Lemon | Strawberry
OR a Trio of 3 Flavours

ICE CREAM RELOADED - 60
Ice Cream & Chocolate Sauce with a Twist!
Vanilla Ice Cream | Caramel Popcorn

TOBLERONE CHEESECAKE - 95
White Toblerone Chocolate | Velvety Cheesecake

"ONE CANNOT THINK WELL, LOVE WELL, SLEEP WELL, IF ONE HAS NOT DINED WELL"
VIRGINIA WOOLF

VEGETARIAN VEGAN