

Starters

Garlic bread plain	£7.95
Garlic bread with cheese	£8.95
Bread & marinated olives (v)	£9.50
Zuppa del giorno (v)	£7.95
Homemade soup of the day served with tuscan bread	
Bruschetta (v)	£7.95
Chopped vine ripened tomatoes, red onions, fresh basil, extra virgin olive oil on toasted focaccia bread	
Antipasti di Salumi	£17.95
Selection of Italian cured meat ,olives cheese artichoke hearts & sundried tomatoes	
Calamari fritti	£9.25
Lightly fried squid with garlic mayonnaise and fresh lemon	
Fritto Misto	£11.50
Lightly fried king prawns, calamari & whitebait served with salad garnish, lemon and garlic mayonnaise	
Funghi con Aglio	£8.95
Pan fried button mushrooms with garlic butter, fresh herbs and served with homemade Tuscan bread	
Cozze alla Marinara	£11.95
A bowl of fresh mussels fried with garlic & shallots in white wine, finished with tomato sauce and herbs. Served with homemade bread	
Gamberoni all'Aglio	£11.95
Sautéed king prawns in garlic and chilli butter on toasted Tuscan bread	

Pasta

Spaghetti al pomodoro	£9.50/12.95
Home made tomato sauce cherry tomato, garlic and fresh basil	
Spaghetti alla Bolognese	£10.50 / £14.95
Traditional Italian spaghetti with beef ragu sauce and fresh basil	
Fettuccine alla carbonara	£10.50 / £14.95
Flat pasta with Italian smoked bacon and parmesan cream sauce	
Penne tonno	£15.95
Penne pasta with tuna, garlic, cherry tomato, black olives in home made tomato and basil sauce	
Penne al forno della casa	£15.50
Chicken, roasted peppers, mushrooms in creamy parmesan sauce baked in the oven	
Fettuccine con salmone	£17.95
Another classic Italian dish with smoked salmon, cherry tomatoes, garlic and white wine in a pink sauce	
Cannelloni con ricotta e spinach (v)	£15.50
Hand rolled lasagne sheets, filled with spinach ricotta cheese topped with tomato sauce and mozzarella, baked in the oven	
Ravioli ai Funghi (v without parmesan)	£16.95
Artisan hand made pasta filled with wild mushrooms and ricotta cheese, served with rocket and parmesan shavings	
Lasagna	£15.50
Oven baked layered pasta with meat ragu, béchamel sauce, tomato and parmesan cheese	
Linguine ai Frutti di mare	£18.95
Linguine pasta, mussels, king prawns, squid, garlic, chilli butter & tomato sauce	
Linguine ai gamberoni	£17.95
King prawns with garlic and chilli butter, roasted shell fish sauce, parsley and cherry tomatoes	

Risotto

Risotto alla gorgonzola dolce (v)	£10.95/15.95
Arborio rice cooked with fresh slice of pear, gorgonzola dolce, finished with walnuts, touch of garlic an parmesan cheese	
Risotto alla Zucca (v without parmesan)	£10.95/15.95
Butternut squash risotto with rocket and parmesan cheese	
Risotto ai frutti di mare	£18.95
Sea bass, king prawns, squid, mussels cooked with saffron, parsley, garlic and chilli	
Risotto con pollo	£10.95 / £15.50
Chargrilled chicken, wild roasted mushrooms to finish with mascarpone creamy cheese	

Pizza

Margherita (v)	£12.95
Tomato base pizza, mozzarella, oregano and fresh basil	
Piccante	£14.95
Tomato base pizza, Italian pepperoni, roasted peppers, mozzarella and chilli oil	
Ai funghi (v)	£14.50
Tomato base pizza, mushrooms, mozzarella and garlic	
Pollo parmigiano	£15.95
Tomato base pizza, grilled chicken, vine ripened cherry tomatoes, mozzarella, basil and parmesan shavings	
Hawaiian	£14.95
Tomato base pizza, mozzarella, ham and pineapple	
Pizza Parma	£17.95
White base pizza with mozzarella, gorgonzola dolce, cherry tomatoes, rocket & Parma ham finish with parmesan shavings	

Meat & Fish

Branzino	£22.95
Pan fried fillets of sea bass with fennel salad, sautéed potatoes, lemon and parsley	
Branzino a la Villa Verde	£25.95
Pan fried fillets of sea bass with King prawns, sautéed potatoes, tender steam broccoli in a lemon & butter sauce	
Salmone Arrosto	£21.95
Oven roasted salmon fillet, season vegetables and smooth mashed potato in a lemon and butter sauce	
Agnello Brasato	£24.95
Slow cooked lamb shank with smooth mash potato, vegetable and valpolicella red wine jus	
Filetto di maiale	£20.95
Pan cooked medallions of pork filet in a creamy tarragon sauce served with sautéed potatoes and seasonal vegetables	
Pollo con funghi	£19.95
Chargrilled free range chicken breast, with creamy mushroom sauce, sautéed potatoes and green beans	
Pollo Gorgonzola Dolce	£20.95
Chargrilled free range chicken breast in dolce late cheese sauce and fresh spinach served with sautéed potatoes & tender steam broccoli	
Pollo con taleggio	£21.95
Free range chicken breast wrapped in prosciutto and stuffed with taleggio cheese finished with cream taleggio sauce served with seasonal veg & sautéed potatoes	
Anatra arrosto	£24.95
Pan fried duck breast served with sautéed potatoes, pancetta, sun dried prunes, cherry tomatoes, seasonal vegetables and spring onions	

Salads

Insalata Caprino (v)	£11.95 / £16.95
Grilled goats cheese, caramelised onions on toasted focaccia bread served with mixed leaves salad cherry tomatoes and balsamic dressing	
Insalata caprese (v)	£13.95
Vine ripened tomatoes with fresh mozzarella, basil, green salad and olive oil	
Cesare con Pollo	£11.95 / £16.50
Chargrilled chicken fillets, gem lettuce, parmesan shavings, croutons and Cesare dressing	

Steaks

ALL OUR STEAKS ARE 30 DAY AGED, SERVED WITH MIXED HERB BUTTER, A SIDE OF YOUR CHOICE, MUSHROOM, TOMATO

Rump steak (9 oz)	£24.25
Sirloin steak (9oz)	£27.25
Fillet steak (8oz)	£30.95
Pepper sauce	£2.95
Dolcelate cheese sauce	£2.95

Sides

Hand cut chips	£4.95
Sautéed potatoes	£4.50
Mixed or green salad	£4.95
Tomato & onion salad	£5.95
Rocket & parmesan salad	£5.95
Glazed carrots	£4.95
Green beans	£4.95
Seasonal vegetables	£5.50

Villa Verde

Restaurant & Bar

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ALLERGEN INFORMATION

All meat weights denoted are pre-cooked.
(n) denotes dishes which contain nuts or traces of nuts.
(v) denotes dishes which are suitable for vegetarians.
Due to the presence of nuts in our restaurant, there is a small possibility that traces of nuts may be found in any of our items.
All prices are inclusive of VAT.
There is a discretionary 10 % service charge for parties of 6 or more people
For details of allergens please speak to a member of our team