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

£7.95 Bruschetta (v)

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

Lightly fried king prawns, calamari & whitebait served with salad garnish, lemon and garlic mayonnaise

Funghi con Aglio

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

Sautéed king prawns in garlic and chilli butter on toasted Tuscan bread

Insalata caprese (v)

£13.95

Vine ripened tomatoes with fresh mozzarella, basil, green salad and olive oil



Restaurant & Bar 01823 802498

VillaVerde, Rockwell Green, Wellington, Somerset, TA21 9DA

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Pasta —

Spaghetti al

pomodoro £9.95/12.95 Home made tomato sauce cherry

tomato, garlic and fresh basil

Spaghetti alla

£11.50 / £14.95 Bolognese

Traditional Italian spaghetti with beef ragu sauce and fresh basil

Fettuccine alla

£11.50 / £15.50 carbonara

Flat pasta with Italian smoked bacon and parmesan cream sauce

Penne tonno

Penne pasta with tuna, garlic, cherry tomato, black olives in home made tomato and basil sauce

Penne al forno della casa £15.95

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)

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)

Artisan hand made pasta filled with wild mushrooms and ricotta cheese, served with rocket and parmesan shavings

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

King prawns with garlic and chilli butter, roasted shell fish sauce, parsley and cherry tomatoes



Risotto —

Risotto alla gorgonzola £11.50/15.95 dolce (v)

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 £11.95 / £15.50

Chargrilled chicken, wild roasted mushrooms to finish with mascarpone creamy cheese

Pizza

£16.95

£15.50

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

Ai funghi (v)

Tomato base pizza, mushrooms, mozzarella and garlic

Pollo parmigiano

£15.95

£14.50

Tomato base pizza, grilled chicken, vine ripened cherry tomatoes, mozzarella, basil and parmesan shavings

Hawaiian £14.95

Tomato base pizza, mozzarella, ham and pineapple

Buffalo (v)

£15.95 Tomato base pizza, torn buffalo mozzarella, cherry tomatoes, rocket salad and lemon dressing

Pizza Parma

White base pizza with mozzarella, gorgonzola dolce, cherry tomatoes, rocket & Parma ham finish with parmesan shavings

----- Meat & Fish ---

Branzino Putanesca £2450

Pan fried fillets of sea bass served with sautéed potatoes, green beans and putanesca sauce

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 £22.95

Oven roasted salmon fillet, season vegetables and smooth mashed

potato in a lemon and butter sauce Agnello Brasato 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 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

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 / £16.50

Grilled goats cheese, caramelised onions on toasted focaccia bread served with mixed leaves salad cherry tomatoes and balsamic dressing

Cesare con Pollo £11.95 / £16.50

Chargrilled chicken fillets, gem lettuce, parmesan shavings, croutons and Cesare dressing

Cesare ai gamberoni £18.95 Lightly fried king prawns, baby prawns, 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)	£25.95
Sirloin steak (9oz)	£28.95
Fillet steak (8oz)	£33.95
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



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

For details of allergens please speak to a member of our team