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

£17.95 Antipasti di Salumi Selection of Italian cured meat ,olives cheese

artichoke hearts & sundried tomatoes

£9.25 Calamari fritti

Lightly fried squid with garlic mayonnaise and fresh lemon

£11.50 Fritto Misto

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

£8.95 Funghi con Aglio

Pan fried button mushrooms with garlic butter, fresh herbs and served with homemade Tuscan bread

£11.95 Cozze alla Marinara

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

Insalata caprese (v)

£13.95

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



Restaurant & Bar

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Pasta —

Spaghetti al

pomodoro £9.95/12.95

Home made tomato sauce cherry tomato, garlic and fresh basil

Spaghetti alla

Bolognese £11.50 / £14.95

Traditional Italian spaghetti with beef ragu sauce and fresh basil

Fettuccine alla carbonara

£11.50 / £15.50

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

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)

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

£15.50

Oven baked layered pasta with meat ragu, béchamel sauce, tomato and parmesan cheese

Linquine ai Frutti di mare 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 dolce (v)

£11.50/15.95

£12.95

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

£18.95 Risotto ai frutti di mare

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 –

Margherita (v)

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

£15.95 Pollo parmigiano

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

£14.95 Hawaiian

Tomato base pizza, mozzarella, ham and pineapple

Buffalo (v)

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

Pizza Parma £17.95

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

Meat & Fish —

Branzino Putanesca £24.50

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

£22.95 Salmone Arrosto

Oven roasted salmon fillet, season vegetables and smooth mashed potato in a lemon and butter sauce

Agnello Brasato £25.95

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

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

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 / £16.50

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

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

CHOICE, HOOFIKOOFI, FOFIKIO	
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

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