



SET LUNCH
MENU

A large, ornate stone urn sits on a tiered pedestal. It is overflowing with lush green grapevines that spill over the rim and cascade down the sides. The background is a dark, textured teal.

La
• VILLA VERDE •
ITALIAN RESTAURANT
COCKTAIL BAR

Lunch MENU

2 COURSES 17.95 | 3 COURSES 22.95



STARTERS

Trio of Bruschetta

A tasting plate of three bruschette: pomodoro, funghi & parma ham with mozzarella.

Beetroot Carpaccio

Thinly sliced roasted beetroot, layered with rocket, blue cheese, walnuts & wedges of orange.

Soup of the day

Ask your server for the soup of the day. Served with homemade bread.

Canolli Verde

Homemade canolli filled with ricotta & spinach.

Calamari Fritti

Golden fried squid served with tartar sauce & lemon.

DESSERTS

Tiramisu

Classic Italian coffee-soaked sponge with mascarpone cream.

Banoffee

Layers of banana, caramel & whipped cream on a biscuit base.

Chocolate Tart

Rich chocolate cake served with raspberry sorbet & Maldon salt.

MAINS

Pork Belly

Slow-cooked pork belly on a cauliflower purée, finished with red wine sauce.

Spaghetti Bolognese

Traditional slow-cooked minced beef with tomato, red wine & herbs.

Branzino

Fillet of seabass served with potatoes, cherry tomatoes, garlic & a light red sauce.

Pappardelle con Melanzane

Fresh pappardelle with roasted aubergine, cherry tomatoes, olives & creamy goat cheese.

Beetroot Risotto

Arborio rice with roasted beetroot, topped with confit pear.

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Executive Chef
EDUARD MAKODAY