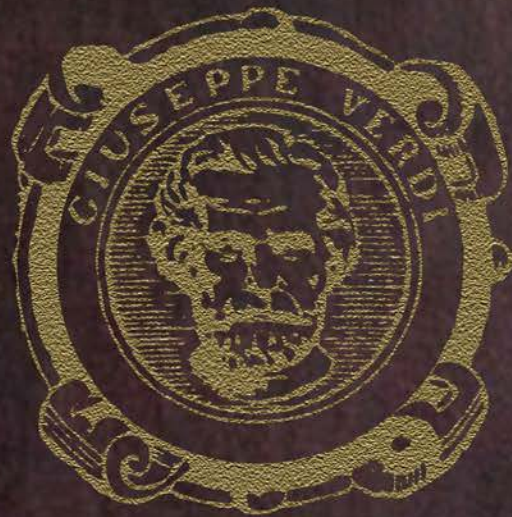


Trattoria Verdi

Menu



Conference
and Banqueting rooms
available

Seating from 30 to 100
Telephone: 020 7405 8001
Web: trattoriaverdi.co.uk
Email: info@trattoriaverdi.co.uk

Specialità del Giorno - Today's Specials

Antipasti - Starters

Half-Shell Mussels in garlic butter	5.95
Prataioli alla Campagnola pan-fried mushrooms stuffed with spinach ricotta and Garlic	5.95
Whitebait battered, crispy & hot	5.95
Seafood Salad marinated in chef's special sauce	5.95

Main Courses

Sea bream grilled or white wine sauce	14.95
Cod Portuguese in onions, tomato & wine sauce	12.95
Plaice San Remo in tomato, white wine & prawn sauce	12.95
Scottish Salmon grilled or in white wine & dill sauce	12.95
Pollo Farcito breast of chicken stuffed with parma ham & mozzarella in breadcrumbs	12.95
Goujon of Sole breaded fillet of lemon sole, pan-fried	12.95
Gamberoni king prawns in lemon & garlic sauce	15.95
Trota Siciliana butterflied trout served with traditional sicilian sauce	12.95
Dover Sole grilled or in meuniere sauce	21.95
Halibut grilled, salsa provençale, or dill sauce	14.95
Veal Scaloppini escalop of veal, pan fried, served with onion & mushrooms sauce	13.95

Hors D'oeuvres - Antipasti

Prataioli alla Campagnola (v) <i>breaded mushrooms with butter & garlic</i>	6.45
Insalata Caprese (v) <i>Buffalo mozzarella, tomatoes & oregano</i>	6.45
Insalata Tre Colori (v) <i>Avocado, mozzarella & tomatoes</i>	6.95
Avocado Vinaigrette (v) <i>Avocado with french dressing</i>	6.45
Prawn Stuffed Avocado <i>with home made mayonnaise</i>	7.45
Melon in Season (v) <i>Fresh melon when in season</i>	6.45
Home Made Duck Pate Liver	6.95
Bruschetta (v) <i>Toasted country bread covered with garlic & olive oil</i>	3.95
Bruschetta al Pomodoro (v) <i>With chopped tomatoes and herbs</i>	5.95
Grilled Sardines	6.95
Prawns Cocktail <i>Served with cocktail sauce</i>	6.95
Tonno e Fagioli <i>Tuna-fish, beans & onion</i>	6.95
Scotch Smoked Salmon	7.95
Parma Ham <i>Selected Italian Parma ham</i>	8.95
Parma Ham and Melon <i>Italian Parma ham and fresh seasonal melon</i>	9.45
Antipasto Misto <i>Selection of Italian salami, fish & pickles of your choice</i>	9.45
Bread and Butter	2.45
Garlic Bread	3.45

Zuppe - Soups

Minestrone della Casa (v) <i>Vegetable soup</i>	4.95
Stracciatella <i>Consomme, whisked egg with cheese & parsley</i>	5.25
Zuppa di Pomodoro (v) <i>Cream of tomato soup</i>	5.25

Uova - Egg Dishes

Eggs Florentine <i>Poached eggs, spinach and cheese sauce</i>	9.45
Scrambled Eggs with smoked salmon	9.45
Plain Omelette <i>served with chips</i>	8.45
Cheese or Mushroom Omelette <i>served with chips</i>	8.95
Smoked Salmon Omelette <i>served with chips</i>	9.95

Pesce - Fish

Fresh Water Trout <i>Grilled or poached</i>	12.95
Fillet of Plaice <i>Grilled, fried or goujon</i>	13.45
Dover Sole alla Griglia <i>Grilled</i>	21.95
Dover Sole <i>Meuniere</i>	21.95
Salmone Steak <i>Grilled or poached</i>	13.45
Scampi Fritti <i>Fried scampi</i>	14.95
Scampi Provencale <i>Piquant garlic and tomato sauce served with rice</i>	15.95
Calamari Fritti <i>Fried squid</i>	13.95
Grilled King Prawns	16.95

Vegetali Extra Vegetables

Mushrooms	3.95
Spinach	3.95
Potatoes	2.95

All Main Dishes are served with appropriate vegetables and Potatoes

VAT INCLUDED 10% SERVICE CHARGE WILL BE ADDED

Pizza

ALL our PIZZA have toppings of tomato mozzarella, olives, capers, oregano & anchovies on request

Margherita (v)	7.95
<i>Tomato and mozzarella cheese only</i>	
Napoli (v)	8.45
<i>Tomato, mozzarella, olives, capers and origano</i>	
Verdi	9.95
<i>Mushrooms and chopped tomatoes</i>	
Marinara	10.95
<i>With prawns, calamari and tuna</i>	
Rustica	9.95
<i>With mushrooms and salami piquant</i>	
Capricciosa	9.95
<i>With mushrooms, ham and egg</i>	
Messicana	9.95
<i>With salami, chillies and green peppers</i>	
Beefeater	9.95
<i>With beef, onions and mushrooms</i>	
Vegetariana	9.95
<i>With mixed vegetables</i>	
Rucola	10.95
<i>With tomato, mozzarella, Parma ham, rocket & olives</i>	
Smoked Salmon	10.95
<i>With sliced tomatoes, onion rings and olives</i>	
Bacon & Egg	9.95
<i>With cheddar cheese (no tomato)</i>	
San Daniele	10.95
<i>With Parma ham</i>	

Please ask the waiters or look at the boards for information about the special today MENU

Pasta

Spaghetti

Spaghetti Napoli (Sugo)	7.95
<i>Tomato sauce and oregano</i>	
Spaghetti Bolognese	8.95
<i>Meat sauce with tomato and a touch of wine</i>	
Spaghetti alla Carbonara	8.95
<i>Ham, egg yoke, parsley and cream</i>	
(v) Spaghetti Aglio, Olio e Peperoncino (v)	8.95
<i>Garlic, vergin olive oil and chilli</i>	
Spaghetti al Tonno	8.95
<i>Tomato, tuna, garlic and touch of chilli</i>	
Spaghetti alle Vongole	9.95
<i>Clams, tomato sauce, garlic and chilli</i>	
Spaghetti con Meat Balls	11.45
<i>Chef's speciality</i>	

Fettuccine

Fettuccine al Pesto (v)	9.45
<i>Basil, olive oil and cheese</i>	
Fettuccine all' Alfredo (v)	8.95
<i>Cream, butter and parmesan cheese</i>	
Fettuccine alla Corsara	8.95
<i>Basil, garlic, anchovies and tomato</i>	
Fettuccine al Salmone	9.95
<i>Smoked salmon, cream and butter</i>	

Penne

Penne all' Arrabbiata (v)	8.95
<i>Tomato sauce and chilli</i>	
Penne all' Amatriciana	9.95
<i>Onions, bacon, tomato and chilli</i>	

Tortelloni

Tortelloni Ricotta e Spinaci	9.95
Alfredo - Al sugo - Butter & Sage	9.95

Lasagna Tradizionale	9.95
<i>Meat lasagna with white sauce & parmesan</i>	

Cannelloni

Cannelloni Ripieni di Carne	9.95
<i>Crepes filled with meat, spinach, cheese & herbs</i>	

Pollo

Chicken Cacciatora <i>Leg of chicken, tomato sauce, onions, peppers and bacon</i>	10.45
Chicken Milanese <i>Breaded leg or breast of chicken</i>	12.45
Chicken Suprema ai Funghi <i>Breast of chicken in white wine, mushroom & cream sauce</i>	11.45
Chicken Kiev <i>Breast of breaded chicken stuffed with garlic butter & parsley</i>	12.45
Chicken Maryland <i>Breaded chicken breast with bacon, banana, pineapple & tomato</i>	13.45

ALL OUR CHICKEN are FREE RANGE

Vitello

Veal Meatballs with Spaghetti <i>Meat balls with herbs served with spaghetti</i>	13.45
Veal Marsala <i>Veal escalope cooked in marsala wine sauce</i>	13.45
Veal Parmigiana <i>Veal escalope topped with cheese and tomato sauce</i>	13.45
Veal Milanese <i>Veal escalope in breadcrumbs</i>	13.45
Veal Piccata al Limone <i>Slices of Dutch veal in lemon & white wine sauce</i>	13.45
Saltimbocca alla Romana <i>Slices of Dutch veal topped with Parma ham & sage</i>	13.95
Fegato alla Veneziana <i>Calves liver with onion, parsley & butter</i>	13.45
Fegato alla Salvia <i>Calves liver with butter and sage</i>	13.45

All Mains served with veg. and potatoes

(no GM Food)

alla Griglia - Charcoal Grill

Sirloin Steak <i>Prime scotch steak</i>	14.95
Fillet Steak <i>Tender scotch fillet</i>	17.95
Sirloin Pizzaiola <i>Steak with pinguant tomato & garlic sauce</i>	16.95
Steak au Poivre <i>Sirlion with peppercorns, brandy & cream</i>	16.95
Tournedos Rossini <i>Lean fillet steak cooked in marsala wine sauce on a bed of toast and pate</i>	19.95
Veal Paillard <i>Grill Dutch veal escalope</i>	13.95
Grilled Lamb Cuttlets	13.95
Chicken Breast	13.95

Cold Buffet - Salads

Insalata Mista Mixed Salad	5.45
Insalate di Verdure Miste <i>Mixed raw vegetables salad</i>	5.95
Insalata di Pomodori e Cipolla <i>Tomato and onion salad</i>	5.45
Insalata Caprese <i>Buffalo mozzarella, beef tomatoes and basilico</i>	10.45
Insalata Tre Colori <i>Avocado, buffalo mozzarella and beef tomatoes</i>	11.45
Tuna Salad	11.95
Prawn Salad	13.95
Cheese Salad	12.95
Mixed Fish Salad	14.45
Create your own Favourite Salad	14.45

Desserts

Ice Cream or Sorbet (one or two scoop)	4.45
Cassata Ice Cream	5.95
Gelati Affogati <i>Ice Cream drowned in coffee or liqueurs of your choice</i>	5.95
Dessert from the Trolley <i>Mouth watering home dessert</i>	5.95
Zabaglione	5.95

Formaggi

Selection of Italian, English and Continental Cheese with Biscuits	7.45
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House Wines - Red or White

House Wines (Bottle 75cl)	15.95	Half Litre	9.95
Montepulciano d' Abruzzo 12%	5.75	Litre	15.95
By the Glass 250ml	5.75		

Beers

Draught Lager Half	3.45	Pint 4.45	Holsten Pils	3.95
Peroni Nastro Azzurro			Non-Alcoholic Beer	3.95
Samuel Smith's Pale Ale			Strongbow Cider	3.95

Aperitifs

Sherry, Medium, Dry or Sweet	3.95	Cinzano	3.95
Campari	3.95	Pernod	3.95
Punt e Mes	3.95	Noilly Prat	3.95
Dubonnet	3.95	Martini	3.95

Spirits (25ml)

Malt Whisky	3.95	Vodka	3.75
Whisky	3.75	Gin	3.75
Irish Whisky	3.75	Rum	3.75
Bourbon	3.75	Mixers	3.75

Soft Drinks

Soft Drinks	3.25	Freshly Squeezed Juices	4.45
Mineral Water Half Litre 3.25	Litre 4.25	Orange, Grape fruit	

Cocktails

Bloody Mary	5.75	Negroni	5.75
Martini Gin or Vodka	5.75	Manhattan	5.75

Port, Cognacs & Liqueurs

House Port	3.75	Brandy VSOP	4.45
Vintage Port	4.75	Grappas from	3.95
		Other Liqueurs and Digestive	3.95

Teas & Coffee

Tea Pot per Person	2.95	Double Espresso	2.95
Cappuccino	2.95	Decaffeinated Coffee	2.95
Espresso	2.95	Liqueur Coffee (<i>Liqueur of yopur choice</i>) 645	

White Wines

Soave Classico (md) <i>DOC Veneto 2010</i>	19.95
Lambrusco Bianco (s) <i>Emilia Romagna (dolce) Cavicchioli</i>	19.95
Orvieto Classico Abboccato <i>DOC</i> <i>DOC Umbria 2010</i>	21.95
Orvieto Classico Secco (d) <i>DOC. Umbria 2010</i>	14.95 21.95
Frascati Superiore <i>DOC Lazio 2010 dry crispy</i>	14.95 21.95
Vermentino di Sardegna "La Cala" <i>DOC Sardinia 2010 (md)</i>	21.95
Verdicchio dei Castelli Jesi (m) <i>DOC Marche 2010</i>	21.95
Pinot Grigio Collio (df) <i>DOC Borgo Conventi 2010</i>	16.95 25.95
Gavi dei Gavi La Scolca <i>DOCG Piemonte 2009</i>	36.95

Red Wines

Valpolicella Classico <i>DOC Veneto 2010 (md)</i>	13.95	19.95
Bardolino Classico <i>DOC Veneto 2010 (md)</i>	13.95	19.95
Lambrusco Rosso <i>Emilia Romagna (ms)</i>		18.95
Lambrusco di Sorbara (d) <i>DOC Emilia Romagna</i>		18.95
Chianti Ruffino (d) <i>DOCG Toscana 2010</i>	14.95	21.95
Aziano Chianti Classico <i>DOCG Toscana 2008</i>	15.95	25.95
Cannonau di Sardegna Riserva <i>DOCG Sardegna 2008 Fully Body (df)</i>		26.95
Barolo Bersona <i>DOCG 2007 Piemonte Full Body (df)</i>	22.95	35.95
Barbera d'Asti <i>DOC Piemonte 2009 Full Body</i>		28.95
Amarone della Valpolicella <i>DOC Veneto 2008 (df) Full Body</i>		35.95

Vino della Casa: Montepulciano d'Abruzzo 15.95

Red or White : 12%

Sparkling Wines

Malvasia <i>Emilia Romagna (ms)</i>	23.95
Prosecco di Conegliano <i>DOC Veneto (d)</i>	26.95
Asti Spumante <i>Piemonte (ms)</i>	25.95

Rose Wine

Bardolino Chiaretto <i>DOC Veneto 2008 (md)</i>	19.95
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Champagne

Moet Chandon (brut)	45.95
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(s) sweet
(m) medium
(d) dry
(f) fruity

There is a Wine of the week
displayed on the board by the bar