

# **BERMUDA RESTAURANT WEEKS 2017**

### MENU 1

#### ANTIPASTI BUFFET

Selection of Traditional Italian Appetizers House Made Pickles, Focaccias, Cold Cuts Sul Verde Mozzarella, Salads and Marinated Vegetables

### MINESTRONE

Northern Style chunky Vegetable Soup, Parmesan Crust, Pesto Crostini

### **HOUSE MADE BURRATA**

Toy Tomatoes, Olive Oil, Basil, Crostini

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### **POLPETTE**

Signature Sul Verde Meatballs, Garlic, Herbs, Onion, Tomato Sauce, Parmesan, Spaghetti

### PIZZA MARGHERITA

Our Hand Tossed Tuscan Pizza, Tomato, Mozzarella

# SCALOPPINE DI POLLO AL LIMONE

Free Range Chicken Breast, Lemon, Cream, Parmesan, Parsley Roasted Garlic Mash, Broccoli

## RISOTTO ZUCCA E SALSICCIA

Arborio Rice, Spicy Italian, Sausage, Roasted Pumpkin,

# GNUDI (V)

Hand Shaped Ricotta Cheese Dumplings, Parmesan Emulsion, Bermuda Carrots, Brown Butter, Black Truffle Peelings

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### **TIRAMISU**

Classic House Made Layered Coffee Mousse with Mascarpone and Cocoa

### **PANNACOTTA**

Classic Vanilla, Milk and Cream Custard with Campari and Grenadine Jelly

# **GELATI E SORBETTI**

Ask your waiter for the daily selection