

ANTIPASTI

BURRATA (<i>serves two</i>) (V, E, GF)	550/890
<i>Buffalo mozzarella layered with cream</i>	
<i>Served with vine ripe tomatoes, sweet basil and organic caper berries</i>	
CROCCHETTE (V, E)	450
<i>Warm goats' cheese with onion/beetroot jam served over a tomato & zucchini carpaccio</i>	
INSALATA RIVIERA (V, E, GF)	450
<i>Fresh tomato, cucumber, onion, fennel, radish, baby spinach, , mix green lettuce</i>	
<i>really good olives and candid walnut with a tangy/mustard honey vinaigrette</i>	
FRITTO MISTO	600
<i>Crispy fried calamari and prawns with a saffron and garlic aioli</i>	
CARPACCIO (<i>raw</i>)	500
<i>Buffalo tenderloin, sliced paper thin</i>	
<i>Green olive aioli, pearls of balsamic, Dijon mustard and a parmesan cigar</i>	
CESARE	550
<i>The beloved salad prepared al fresco with romaine lettuce, parmesan, Dijon, garlic, olive oil, & lemon dressing...</i>	
<i>Add chicken or prawns</i>	
AFFETTATI	1200
<i>Imported Italian cold cuts, "piadina" flat bread, pickled Mediterranean vegetables & really good olives</i>	

ZUPPA

BROCCOLI (V, E)	490
<i>Rich chowder of broccoli, potatoes and sour cream with crispy onion biscotti</i>	
MINISTRONE D'ORZO (V, E)	490
<i>Fresh garden vegetables simmered in a light tomato broth with pearl barley and fresh herbs</i>	
ZUPPA DI PESCE	590
<i>Our signature soup is made with fresh fish, clams and prawns stewed in a pinot grigio wine & tomato broth</i>	

PASTA, GNOCCHI, RISOTTO

AGLIO E OILO (V, E)	750
<i>Spaghetti sautéed with garlic, parsley & red chili flakes, topped with crumbled garlic bread</i>	
POMODORO - (V)	750
<i>Homemade linguini with fresh tomato & basil sauce</i>	
ORZOTTO RISOTTO (V, E)	750
<i>Pearl barley rice tossed with baby spinach and mascarpone cheese</i>	
RAVIOLI	800
<i>Homemade pasta stuffed with gorgonzola cheese with a black pepper sauce</i>	
VERDURE (V, E)	650
<i>Mediterranean vegetables simmered with basil, oregano & black olives served over penne pasta</i>	

ALLA BIANCA - (V, NV)	800
<i>Penne pasta tossed in creamy sauce and parmesan cheese</i>	950
<i>Add chicken or prawns</i>	
CAVATELLI ALLA BUTTERA	850
<i>Cavatelli pasta tossed with spicy pork chorizo sautéed with sweet peas creamy tomato sauce.</i>	
CARBONARA	800
<i>Homemade linguini tossed with a rich sauce made with pancetta bacon, egg yolk and pecorino cheese</i>	
GNOCCHI	750
<i>Handmade potato dumplings sautéed with spinach, pancetta bacon, ricotta cheese & pine nuts</i>	
LOBSTER RISOTTO (E, GF)	950
<i>Arborio rice simmered with Indian Ocean lobster with fennel, brandy & whipped cream</i>	
CAVATELLI MARINARA	850
<i>Homemade "little shells" pasta, seabass, clams, prawns, scallops tossed with fresh tomatoes</i>	
CANNELLONI BEEF RAGOUT	950
<i>Homemade cannelloni filled with braised tenderloin granite in the cast-iron pan</i>	
PIZZA	
FUNGI (V, E)	880
<i>Our white pizza with porcini, shih take, & button mushrooms</i>	
<i>mascarpone & mozzarella cheese with, thyme and white truffle oil</i>	
MARGHERITA (V, E)	800
<i>Fresh tomato sauce, mozzarella cheese & basil</i>	
CALZONE VERDURE (V, E)	850
<i>Folded pizza filled with zucchini, bell peppers, onions, mushrooms & garlic confit</i>	
QUATTRO FORMAGGI (V, E)	850
<i>Mozzarella, fontina, provolone & gorgonzola cheese</i>	
VERANDAH	920
<i>Parma ham, burrata, fresh tomato, arugula, parmesan cheese and cracked black pepper</i>	
PIZZA CON POLLO	900
<i>Chicken, tomato, black olives and rosemary</i>	

OF THE LAND

MELANZANE PARMIGIANA (V, E)	700
<i>Layers of thinly sliced eggplant with tomato and basil Baked with melted mozzarella & parmesan cheese</i>	
CHICKEN PIZZAIOLA	990
<i>Slow simmered boneless chicken in light red wine sauce with rosemary served and garlic mash</i>	
LAMB SCOTTADITA	1900
<i>Australian lamb cutlets marinated in mint, basil and lemon balm, Grilled and served with minted yogurt sauce, cous- cous and pomegranate</i>	
FILETTO DI BUFALO	990
<i>Grilled tenderloin with buttery mashed potatoes and sautéed mushrooms Served with a small arugula and parmesan salad</i>	
PORK CROCCANTE	950
<i>Crispy skin pork belly slowly cooked for 14 hours Red cabbage & fig confit with rosemary roasted potatoes</i>	

OF THE SEA

SHARED GRILLED SEAFOOD PLATTER	1200 per person
<i>Our chefs works with local fisherman and international suppliers to today's freshest seafood platter. Seabass, salmon, prawns, calamari.</i>	
POMFRET CARTOCCIO	930
<i>Pomfret with fresh tomato, olives, caper berries and potatoes baked inside of a paper envelope.</i>	
SALMONE ALLE ERBETTE	1100
<i>Pan seared Norwegian salmon paired with cannellini bean & mint ragout with organic caper butter sauce and a petit side salad.</i>	
GRILLED PRAWNS	1300
<i>Fresh king prawns grilled on the charcoal grill served with steamed vegetables and béarnaise sauce</i>	

DOLCE - Verandah

TIRAMISU VERANDAH 450

Our chef adds Bailey's, Kahlua, French cream, mascarpone cheese, Indian café espresso to Italian ladyfinger biscuits to create our version of this classic Italian dessert.

ZEPPOLI (easy to share) 720

Hot fritters arrive with warm chocolate, salted caramel, berry coulis & fresh pastry cream for dipping

ROCHER CHOCOLATE LOLLIPOP (V, E) 450

Verandah's signature dessert features layers of hazelnut frosting, dark chocolate ganache, crunchy nougat layer, and caramel combined to create the perfect ending to your dinner.

FRESH FRUIT WITH VANILLA PANNA COTA (V, E, GF) 420

A variety of 5 different types of fresh fruit from the market with a silky vanilla pudding

AFFOGATO (V, E, GF) 400

(Italian for "drowned")

Enrich the after dinner espresso by adding scoop of vanilla gelato....

enhance with a shot of Sambucca, Bailey's or Dark Rum for a sophisticated after dinner treat. 800

HOMEMADE GELATO & SORBET 300

(2 scoops)

Chocolate & hazelnut

Espresso

Vanilla

Amareno cherry

Pineapple & mint sorbet