

SUL VERDE

Celebrate the harmony between authentic Italian ingredients and the finest local products, brought together in collaboration with dedicated producers to offer a genuine taste of Italy in Bermuda.

ZUPPE E INSALATE

MINISTRONE | 14
ITALIAN SEASONAL VEGETABLE SOUP
Grilled Sourdough

BERMUDIAN FISH CHOWDER | 16
Sherry Peppers, Black Rum

CAPRESE | V | D | 26
Mozzarella, Tomato Medley, Basil Coulis

INSALATA DI CACHI ARROSTO | V | D | 24
ROASTED PERSIMMON SALAD
Chicory, Gorgonzola Cream, Celery Leaves,
Aged Balsamic Pearls

INSALATA DI BARBABIETOLE | V | D | 26
BEETROOT SALAD
Golden Beets, Candy Cane Beets, Local Goat Cheese,
Apple, Almonds, Honey-Lemon Citronette, Frisée

INSALATA DI GRANO INVERNALE | V | 24
WINTER GRAIN SALAD
Farro, Cannellini Beans, Roasted Peppers, Squash,
Arugula, Basil Vinaigrette

CAESAR SALAD | V | GL | D | 22
Romaine Lettuce, House Caesar Dressing,
Parmigiano, Sourdough Croutons

ADD Chicken 12 | Prawn 14 | Local catch 18

ANTIPASTI

MELANZANE ALLA PARMIGIANA | V | D | 22
BAKED EGGPLANT PARMIGIANA
Tomato Sauce, Basil, Parmigiano, Mozzarella

BRUSCHETTA | D | GL | 22
Eggplant Confit, Burrata, Anchovies, Basil

CALAMARI | GL | 26
CRISPY FRIED WILD CALAMARI
Garlic-Pesto Dip

BRANZINO CRUDO | SEA BASS CRUDO | N | 28
Pistachio, Calabrian Chili, Radish, Chive

TARTARE DI TONNO | TUNA TARTARE | N | 32
Pesto Pantesco, Castelvetro Olives, Capers

POLIPETTI ALLA LUCIANA | 34
LUCIANA-STYLE STEWED BABY OCTOPUS
Tomato, Olives, Capers, Calabrian Black Chickpeas

CARPACCIO DI MANZO | BEEF CARPACCIO | D | 32
Egg Yolk Gel, Parmesan Zabaglione, Black Truffle, Arugula

POLPETTE | D | 20
ANGUS BEEF MEATBALLS
Marinara Sauce, Pecorino Romano

VITELLO TONNATO | 28
CHILLED THIN SLICES OF VEAL LOIN
Tuna and Anchovies Mayo Sauce, Crispy Capers

IL TAGLIERE | CHARCUTERIE BOARD | D | GL | 36
Parma Ham, Mortadella, Salami, Speck, Parmigiano,
GNOCCO FRITTO | Fried Dough Bites

I PRIMI

FUSILLI AL PESTO | V | 22 | 28
Basil Sauce, Cherry Tomatoes, Toasted Pine Nuts

GNOCCHI AL TARTUFO | V | D | 28 | 36
TRUFFLE GNOCCHI
Black Winter Truffle, "di Sola Bruna" Parmigiano,
Creamy Mushrooms and Truffle Sauce

RAVIOLI DI ZUCCA | V | D | 26 | 34
PUMPKIN RAVIOLI
Butter, Sage, Pumpkin Seed Crumble, "di Sola Bruna"
Parmigiano

LINGUINE ALL'ARAGOSTA ARRABBIATA
LOBSTER FRA DIAVOLO | SH | 64
Cherry Tomato Sauce, Garlic, Calabrian Chili

TAGLIOLINI NERI CON RAGÙ DI BRANZINO
SQUID INK TAGLIOLINI | 34 | 42
White Branzino Ragù, Lemon Zest

LINGUINE ALLE VONGOLE | SH | 34 | 42
Clams, White Wine, Garlic, Parsley, Chili Flakes

RISOTTO DEL PESCATORE | SH | 36 | 44
SEAFOOD RISOTTO
Clams, Mussels, Shrimp, Calamari, Lemon

AGNOLOTTI DEL PLIN | 34 | 42
TRADITIONAL PIEDMONTESE AGNOLOTTI
Pork, Veal, Chicken, Rosemary Jus

TROFIE AL RAGÙ DI CONIGLIO | D | N | 34 | 42
TROFIE WITH RABBIT RAGÙ
Chestnuts, Porcini, Aged Parmesan

ORECCHIETTE, CIME DI RAPA E SALSICCIA
ORECCHIETTE | D | 32 | 40
Italian Sausage, Broccoli Rabe, Pecorino

RIGATONI ALLA CARBONARA | 28 | 34
Pork Cheek, Egg Yolk, Pecorino, Black Pepper

PAPPARDELLE ALLA BOLOGNESE | 24 | 32
Homemade Wide-Ribbon Pasta, Classic Ragù

LASAGNA | D | 28
Bolognese Ragù, Béchamel, Aged Parmesan

I SECONDI

PESCE DEL GIORNO ALLA MUGNAIA | D | 42

Pan-Seared Local Catch, Sautéed Greens, Lemon-Parsley Sauce

CIÙPPIN | SH | 54

LIGURIAN-STYLE SEAFOOD STEW

Octopus, Calamari, Shrimp, Clams, Roasted Artichoke, Pee Wee Potatoes

BRANZINO MEDITERRANEO | N | 54

MEDITERRANEAN SEABASS

Cannellini Beans | Escarole | Pine Nuts | Anchovies | Leek Vellutata

SALMONE | 48

PICCATA-STYLE ORGANIC SALMON

Orzo, Roasted Vegetables, Lemon, Capers

OSSOBUCO E RISOTTO ALLA MILANESE | 56

OSSOBUCO WITH SAFFRON RISOTTO

Gremolada | Parsley, Garlic, Lemon Zest

POLLO ARROSTO | 46

ROASTED HALF CHICKEN

Salsa Verde, Charred Lemon, Choice of Side

STINCO DI AGNELLO BRASATO | 54

BRAISED LAMB SHANK | Polenta, Red Wine Jus

SALTIMBOCCA ALLA ROMANA | 52

Thinly Sliced Veal Loin, Parma Ham, Sage, White Wine Sauce, Sautéed Spinach

SELEZIONE DEL MACELLAIO | SIMPLY GRILLED BEEF

FILETTO di MANZO | 48

8oz CAB Tenderloin

CONTROFILETTO DI MANZO | 56

12oz CAB Striploin

SAUCES | Red Wine | Salsa Verde | Green Peppercorn

SIDES | Mashed Potatoes 8 | Fries 8 | Truffle Fries 14 |

Caponata 12 | Steamed Vegetables 14 | Broccoli Rabe 12 | Mixed Leaves 10

ZUCCA E MANDORLE | PUMPKIN & ALMOND | V | GL | N | D | 28

Pumpkin Cream, Roasted Pumpkin, Fior di Latte, Gorgonzola, Rosemary Raclette, Toasted Almonds

BROCCOLI & CAVOLFIORRE | VG | GL | 26

Charcoal Dough, Broccoli, Cauliflower Cream, Truffled Tofu, Baby Greens, Bell Pepper

REGINA | GL | D | 22

San Marzano Tomato Fillets, Mozzarella, Basil, Extra Virgin Olive Oil

NERANO | D | GL | 24

Zucchini Cream, Smoked Mozzarella, Fried Zucchini, Basil Pesto, Shaved Parmigiano

GAMBERETTI | SH | GL | 30

Garlic Prawns, Mozzarella, Jalapeño, Bisque, Baby Arugula Purée, Chili

TONNO | GL | 26

Preserved Tuna, White and Red Onion, Cherry Tomatoes, Lemon Zest, Parsley

CALABRESE | SPICY 'NDUJA | GL | D | 24

Tomato Sauce, Nduja, Stracciatella, Basil

FICHI E SPECK | FIGS & SPECK | D | GL | 28

Mozzarella, Gorgonzola, Fig Preserve, Aged Balsamic, Walnuts

CAPRICCIOSA | GL | D | 28

Italian-Style Cooked Ham, Mushrooms, Artichokes, Mozzarella, Olives, Tomato Sauce

ER MACELLO | THE BUTCHER | GL | D | 28

Spicy Salami, Pancetta, Cooked Ham, Italian Sausage, Tomato Sauce, Cracked Peppercorns, Mozzarella

SUL VERDE | GL | D | 34

Tomato Sauce, Burrata, Parma Ham, Arugula, Parmigiano

PORCHETTA | GL | D | 30

Italian-Style Roasted Pork Belly, Roasted Potatoes, Smoked Mozzarella, Lemon Zest

KIDS

HAM | Cooked Ham, Mozzarella | GL | D | 20

PEPPERONI | Spicy Italian Salami, Tomato Sauce, Mozzarella | GL | D | 20

FOREVER YOUNG | Hotdog, Tomato Sauce, Fries | GL | D | 20

LE PIZZE

Our menus have a selection of alternatives to satisfy special diets including Gluten-Free, Dairy-Free, Vegetarian, and Vegan.

D Dairy | GL Gluten | N Nuts | SH Shellfish

Our prices are in \$ and subject to 17% service charge