

# SULVERDE

ROSEWOOD BERMUDA

## APPETIZERS

### ANTIPASTO (Suitable For Two) \$36

Salami, Mortadella, Parma Ham, Bresaola, Roasted Artichokes, Grilled Vegetables, Marinated Olives, Gorgonzola, Parmesan Cheese

### CREMA DI ZUCCA \$12.50

Roasted Pumpkin Soup, Crispy Pancetta, Truffle Oil

### TORTELLINI IN BRODO \$13

Chicken Broth, Vegetables, Mozzarella and Chicken Tortellini

### INSALATA CESARE (V) \$19

Romaine Heart, Traditional Caesar Dressing, Parmesan Cheese, Garlic Crouton

### INSALATA DI VERDURE GRIGLIATE & RUCOLA (GF-V-VG) \$24

Grilled Vegetables and Arugula Salad, Balsamic Vinegar Dressing

### CARPACCIO DI MANZO (GF) \$26

Beef Tenderloin Carpaccio, Arugula Leaves, Parmesan Shaving, Fried Capers

### IMPEPATA DI COZZE \$23

PEI Mussels, Coarse Black Pepper, Parsley, Olive Oil, Garlic Bread

### CALAMARI FRITTI \$21

Golden Fried Calamari, Spicy Lemon Aioli

### BURRATA CROCCANTE (V) \$26

Deep Fried Burrata, Parma Ham, Heirloom Cherry Tomato, Balsamic Reduction

### POLIPO (GF) \$27

Grilled Nduja Octopus, Roasted Fennel, Cauliflower Puree, Sundried Tomato

### GAMBERONI \$26

Pan Seared Prawns, Served on Bruschetta, Butter, Shallot and Chili, White Wine, Parsley

## PASTA & RISOTTO

### SPAGHETTI AL RAGU \$22 | \$30

Traditional Slow Cooked Beef Bolognese, Tomato Sauce and Herb

### POLPETTE DELLA NONNA \$22 | \$30

Penne Pasta, "Sul Verde" Signature Prime Beef & Pork Meatballs, Montepulciano Sauce, Parmesan Cheese

### LINGUINE ALLO SCOGLIO \$26 | \$36

Linguini Tossed with Mussels, Clams, Shrimp, Calamari, Cherry Tomato, Chili, Tomato Sauce, Olive Oil

### SPAGHETTI ALLA LUCIANA \$25 | \$35

Octopus, Black Olives, Tomato Sauce, Chilli, Parsley

### TROFIE AL PESTO (V-VG) \$22 | \$32

Thin Twisted Pasta, Homemade Arugula Pesto, Fried Eggplant, Roasted Pinenuts

### RISOTTO AI FUNGHI (GF-V) \$23 | \$30

Italian Arborio Rice, Wild Mushroom, Truffle Oil, Parmesan Cheese

### RAVIOLI AI FORMAGGI (V) \$22 | \$32

Ricotta and Mozzarella Cheese, Heirloom Cherry Tomato, Black Olives, Capers

### GNOCCHI BURRATA E PANCETTA \$24 | \$34

Potato Dumplings, Butter, Sage, Creamy Burrata, Crispy Pancetta

(V) – Vegetarian (VG) – Vegan (GF) – Gluten Free

Prices are subject to 17% Service Charge

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## FROM THE LAND

### **BISTECCA (GF) \$54**

Grilled 10 Oz Rib Eye Steak, Roasted Portobello Mushroom, Grilled Tomato, Red Wine Sauce

### **POLLO (GF) \$44**

Pan Fried Chicken Breast, Mashed Potato, Sauteed Spinach, Peppercorn Sauce

### **AGNELLO \$54**

Oven Roasted Herbs Crusted Lamb Rack, Potato Gratin, Grilled Asparagus

### **BRACIOLA ALLA MILANESE \$44**

Golden Fried Pork Loin, Tomato Sauce, Mozzarella Cheese, Served with Arugula Salad, Cherry Tomato, Parmesan Shaving

### **SCALOPPINE AI FUNGHI (GF) \$44**

Veal Scaloppine, Mushroom, Pancetta, Broccolini, Rosemary Roasted Potatoes, Cream Sauce

## FROM THE SEA

### **BRANZINO (GF) \$50**

Pan Seared Seabass, Sauteed Seasonal Vegetables, Rosemary Roasted Potatoes, Gremolata and Lemon Butter Sauce

### **SALMONE (GF) \$43**

Pan Seared Salmon Fillet, Mini Ratatouille, Grilled Asparagus, Bernaise Sauce, Drizzled in Basil Oil

### **FRITTO DI MARE \$38**

Golden Fried Mix Seafood, Calamari, Shrimps, Zucchini Red Bell Pepper, Catch of the Day, Spicy Lemon Aioli

### **SPIEDINI DI GAMBERONI \$54**

Grilled Prawns Skewers, Red Onion, Sweet Bell Pepper, Mediterranean Cous Cous, Chimichurri Sauce

## SIDE DISHES

\$12

- Sauteed Spinach (V-GF)
- Balsamic Sauteed Carrots (V-GF)
- Parmesan & Truffle French Fries (V)
- Broccolini, Parmesan and Pine Nuts (V)
- Grilled Asparagus (V-VG-GF)
- Rosemary Roasted Potatoes (V-VG-GF)
- Mixed Leaf Salad, Balsamic Dressing (V-VG-GF)
- Pan Fried Sweet Potato, Garlic, Sage (V)

## DESSERTS

### **OROLOGIO DI FORMAGGI \$19 (V)**

Selection of Fine Italian Cheeses, Dry Apricot, Crackers

### **MILLEFOGLIE \$15 (V)**

Puff Pastry Layered, Filled with Chantilly Cream, Fresh Strawberries

### **TIRAMISU' \$15 (V)**

Classic House Made Layered Coffee Mousse with Mascarpone and Cocoa Powder

### **PANNACOTTA AGLI AGRUMI (V-GF) \$15**

Classic Vanilla, Milk and Cream Custard with Citrus Flavour

### **TORTA CAPRESE \$15 (V-GF)**

Flourless Chocolate Almond Cake, Vanilla Ice Cream

### **GELATI E SORBETTI (V-VG-GF) \$12**

Ask the waiter for daily Selection

(V) – Vegetarian (VG) – Vegan (GF) – Gluten Free  
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