

# Lago Verde

*Italian restaurant*

## *Desserts*

- ❖ **Tiramisu** \$9.00  
*Layers of marsala and mascarpone cream  
with espresso soaked sponge biscuits topped  
with freshly grated chocolate*
  
- ❖ **Panna cotta** \$8.00  
*Orange and white chocolate flavoured panna  
cotta served with fresh cream and an  
orange syrup*
  
- ❖ **Brownie de cioccolato** \$8.00  
*Hazelnut and dark chocolate brownie served  
with caramel sauce and vanilla ice cream*



*Kitchener Road  
Milford  
Tel 486 4157*

## *Takeaway Menu*

*For our full dine-in menu see  
[www.lagoverde.co.nz](http://www.lagoverde.co.nz)*

*Opening hours  
Tuesday – Sunday 6pm till late*

**Thank you for your custom!**

We accept Visa, Mastercard and EFT pos,  
but no personal cheques

# Primi

- ❖ **Pane**  
*Pizza bread with garlic, herbs and rock salt* \$6.00
- ❖ **Calamari Fritti** \$12.00  
*Tender rings of squid tossed with wild rocket and garlic, Served with a chili and lime dipping sauce*
- ❖ **Insalata** \$5.50  
*Mixed green salad with roasted hazelnut dressing*

# Pizza

**Home-made pizza dough, made the traditional Italian way**

- ❖ **Pompey** \$18.50  
*Char-grilled chicken pieces, roast potatoes, caramelised onions, smoked bacon topped with sour cream and rosemary*
- ❖ **Spartan (V.O)** \$18.50  
*Roasted pumpkin, spinach, ratatouille vegetables, olives, feta and pine kernels, drizzled with E.V.O.O and balsamic vinegar*
- ❖ **Salmone** \$18.50  
*Smoked salmon with finely sliced potatoes, red onion, cream cheese, caper berry, avocado and chives*
- ❖ **Pepperoni** \$18.50  
*Pepperoni, spicy sausage, roasted red onions, mixed capsicum, fruit chutney and mozzarella*
- ❖ **Gamberone** \$18.50  
*Prawn, spring onion, semi-dried tomatoes, basil and mozzarella with a flame-roasted red pepper couli*
- ❖ **Funghi** \$18.50  
*Mixed wild mushrooms, prosciutto, goats cheese, mozzarella and oregano*

# Pasta

- ❖ **Spaghetti con palpette** \$18.50  
*Veal & Thyme meatballs served in a rich tomato sauce with fresh basil and roasted garlic tossed in spaghetti*
- ❖ **Carne lasagna al forno** \$18.50  
*Layers of ground beef, mushrooms and mozzarella served with tomato sauce and topped with a parmesan balsamella*
- ❖ **Tortellini di pollo** \$20.50  
*Fresh pasta parcels stuffed with roasted chicken and tossed in a pancetta and mushroom cream sauce*
- ❖ **Vegetarano lasagna (V.O)** \$18.50  
*Roast pumpkin, mushrooms, creamed leeks and split-pea puree layered with verde pasta topped with parmesan balsamella and parmesan crisps*
- ❖ **Canelloni Marinara** \$22.00  
*Cannelloni tubes filled with spinach & ricotta topped with a tomato cream mixed seafood marinara sauce and tarragon*
- ❖ **Orichette di broccoli (V.O)** \$18.50  
*Orichette pasta shells tossed with anchovies, chili, garlic and a broccoli cream topped with a goats cheese crumb*
- ❖ **Pappardelle con salmone** \$20.50  
*Smoked salmon, prawn meat and spring onion in a lemon cream sauce topped with feta cheese and rocket*