

APPETIZERS

CREAMY WHITE POLENTA *topped with*

- braised tuscan bolognese 12.
- crispy local mushroom 10.

MEATBALLS 12.
san marzano tomato sauce

CLAMS OREGANATA 14.
lemon, parsley, white wine, butter sauce

CRISPY CALAMARI 16.
fried, spicy, cherry peppers, lemons,
san marzano marinara

MUSSELS 14.
steamed with white wine, garlic

BURRATA CAPRESE 17.
burrata, marinated tomatoes, fresh basil

ROASTED OCTOPUS 19.
arugula, olives, fingerling potatoes,
homemade croutons

GNOCCHI AL FUNGHI 16.
seared gnocchi, wild mushrooms,
truffle cream, parmesan

APPLE PECAN SALAD 13.
arugula, endive, gorgonzola,
candied pecans, balsamic dressing

CAESAR SALAD 12.
romaine, caesar dressing, homemade croutons

TRIO OF BEET SALAD 13.
roasted baby beets, arugula, candied pistachio,
goat cheese, aged balsamic

TRI COLOR SALAD 14.
romaine, radicchio, endive, roasted baby beets,
crispy chickpeas, grated parmesan,
balsamic vinaigrette

ANTIPASTI

Served with marinated olives, fig marmalade & rustic ciabatta bread

SMALL (serves 1-2) 21.
prosciutto, soppressata,
parmesan reggiano, gorgonzola

LARGE (serves 3-4) 28.
prosciutto, soppressata, salame napolitana,
parmesan reggiano, gorgonzola, burrata

PIZZA

MARGHERITA 15.
fresh mozzarella, tomato, basil

WISEGUY 17.
sausage, roasted peppers, mozzarella

BIANCOVERDE 15.
pesto, mozzarella, roasted peppers,
diced olives, arugula

FRESH HOUSE MADE PASTA

All pastas are available to be split among two people as an appetizer or mid-course. Splits are not available as entrées.

SPAGHETTI homemade meatballs, fresh basil, san marzano tomato sauce 21.

PENNE ALA VODKA garlic, shallots, pink tomato sauce 22.

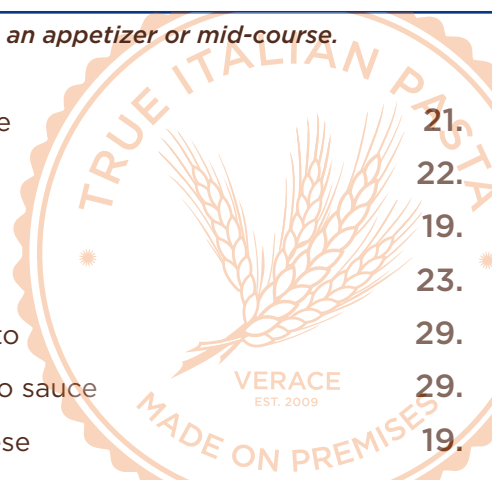
SPAGHETTI CARBONARA parmesan, peas, pancetta, black pepper 19.

PAPPARDELLE braised tuscan bolognese 23.

LOBSTER BURRATA AGNOLOTTI lobster, brussels sprouts, prosciutto 29.

LINGUINI FRA DIAVOLO lobster, shrimp, clams, mussels, spicy tomato sauce 29.

CACIO E PEPE spaghetti, cracked black pepper, pecorino romano cheese 19.



WEDNESDAY NIGHT WINE DINNER

\$40 three-course dinner with pairings
\$30 without wine pairings

TAG PHOTOS TO @VERACEISLIP

*Served raw, undercooked, or to your liking. Eating these items increases your chance of food borne illness, especially if you have certain medical conditions.

ENTREES

LAND

| | | |
|----------------------------|---|-----|
| PORK CHOP MILANESE | arugula, shaved parmesan, grilled lemon | 28. |
| CHICKEN PARMESAN | san marzano tomato sauce, mozzarella | 24. |
| CHICKEN SCARPARELLO | fingerling potatoes, crumbled sausage, hot cherry peppers | 26. |
| TUSCAN STEAK* | 14 oz 21-day dry-aged certified angus ny, truffle herb butter | 39. |
| FLAT IRON STEAK* | creamy polenta, mushrooms, rosemary demi-glace | 31. |

SEA

| | | |
|--------------------------|---|-----|
| SHRIMP RISOTTO | creamy arborio rice, broccoli rabe, parmesan cheese | 26. |
| BRANZINO | grilled, lemon, olive oil, spinach | 29. |
| GRILLED SALMON | broccoli rabe, garlic, olive oil, lemon | 28. |
| GRILLED SWORDFISH | sautéed escarole, chickpea purée, scallion butter | 32. |

SIDES

| | |
|---|-----|
| BROCCOLI RABE | 8. |
| garlic & olive oil | |
| FINGERLING POTATOES | 7. |
| pancetta, cipollini onions, veal demi-glace | |
| BRUSSELS SPROUTS | 11. |
| crispy prosciutto & parmesan | |
| SAUTÉED SPINACH | 8. |
| garlic & olive oil | |
| ESCAROLE AND BEANS | 9. |
| sautéed escarole, garlic, cannellini beans, grated parmesan | |



WINES BY THE GLASS

SPARKLING

Prosecco, Zardetto, Brut
Italy

9.

WHITE

Pinot Grigio, Gabriella
Veneto

10.

WINES FROM THE TAP

In Verace's continuing effort to reduce both our impact on the environment and your wallet, we proudly offer ten wines by the glass, mezzo-litro and litro that are shipped directly to Verace in Eco-Kegs.

| WHITES | GLASS | ½ LITER | LITER | REDS | GLASS | ½ LITER | LITER |
|---|-------|---------|-------|--|-------|---------|-------|
| Sauvignon Blanc Raphael, North Fork | 12. | 27. | 48. | Cabernet/Corvina Gran Passione, Veneto | 12. | 27. | 48. |
| Gruner Veltliner Pratsch, Austria | 13. | 29. | 52. | Barbera Iuli "l'estate", Monferrato | 13. | 29. | 52. |
| Chardonnay Raphael, North Fork | 11. | 25. | 44. | Pinot Noir Millbrook, Central Coast, CA. | 11. | 25. | 44. |
| Riesling Paumanok, North Fork | 12. | 27. | 48. | Cabernet/Nero d'Avola La Favola, Sicily | 13. | 29. | 52. |
| ROSÉ | | | | Sangiovese Santippe, Tuscany | 13. | 29. | 52. |
| Rosé, Le Charmel Provence, France | 12. | 27. | 48. | | | | |

EXECUTIVE CHEF **MICHAEL MANERI**

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