

APPETIZERS

- MUSSELS** 14.
steamed with white wine, garlic
- ROASTED OCTOPUS** 19.
arugula, olives, fingerling potatoes, homemade croutons
- BURRATA CAPRESE** 17.
burrata mozzarella, marinated tomatoes, fresh basil
- APPLE PECAN SALAD** 13.
apple, gorgonzola, candied pecans, light balsamic dressing
- CAESAR SALAD** 12.
romaine, caesar dressing, homemade croutons



GLUTEN FREE MENU

PLEASE LET YOUR SERVER KNOW THAT YOU HAVE A GLUTEN ALLERGY AS SOON AS YOU ARE SEATED

- ARUGULA SALAD** 12.
arugula, shaved mushrooms, light truffle dressing, parmesan cheese
- TRIO OF BEET SALAD** 13.
baby red, golden, chioggia beets, arugula, candied pistachios, goat cheese, aged balsamic
- KALE SALAD** 14.
baby kale, crispy chick peas, basil, lemon vinaigrette, shaved parmesan, shaved prosciutto

CREAMY WHITE POLENTA

- braised tuscan bolognese 12.
- crispy mushroom 9.

ANTIPASTI

served with marinated olives, fig marmalade and rustic ciabatta bread

- SMALL** (serves 1-2) 21.
prosciutto, soppressata, parmesan reggiano, gorgonzola
- LARGE** (serves 3-4) 31.
prosciutto, soppressata, salame napolitana, parmesan reggiano, gorgonzola and burrata

ENTREES

LAND

- FLAT IRON STEAK*** 31.
creamy polenta, mushrooms, rosemary demi-glace
- TUSCAN STEAK*** 39.
14 oz 21 day dry aged certified angus ny, truffle herb butter

SEA

- SHRIMP RISOTTO** 26.
creamy arborio rice, broccoli rabe, parmesan cheese
- BRANZINO** 29.
grilled with lemon, olive oil, spinach
- GRILLED SALMON** 28.
broccoli rabe, garlic, olive oil

SIDES

- BROCCOLI RABE** 8.
garlic & olive oil
- FINGERLING POTATOES** 7.
pancetta, cipollini onions
- BRUSSELS SPROUTS** 11.
crispy prosciutto & parmesan
- SAUTÉED SPINACH** 8.
garlic & olive oil

WINES ON 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.
Pinot Grigio Osvaldo, Veneto	10.	23.	40.	Barbera luli "l'estate", Monferrato	13.	29.	52.
Gruner Veltliner Pratsch, Austria	13.	29.	52.	Pinot Noir Millbrook, Central Coast, CA.	11.	25.	44.
Chardonnay Raphael, North Fork	11.	25.	44.	Cabernet/Nero d'Avola La Favola, Sicily	13.	29.	52.
Riesling Paumanok, North Fork	12.	27.	48.	Sangiovese Santippe, Tuscany	13.	29.	52.

EXECUTIVE CHEF **MIKE MANERI**

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.