

# APPETIZERS

## CREAMY WHITE POLENTA

*topped with*

braised tuscan bolognese 14.

crispy local mushroom 12.

### MEATBALLS

san marzano tomato sauce

12.

### CLAMS OREGANATA

lemon, parsley, white wine, butter sauce

14.

### CRISPY CALAMARI

spicy, fried, roasted garlic aioli, san marzano marinara

16.

### MUSSELS

steamed with white wine, garlic

14.

### ROASTED OCTOPUS

arugula, olives, fingerling potatoes, homemade croutons

19.

### BURRATA CAPRESE

burrata, marinated tomatoes, fresh basil

17.

### ARUGULA SALAD

arugula, shaved mushrooms, light truffle dressing, parmesan cheese

12.

### APPLE PECAN SALAD

spring field greens, gorgonzola, candied pecans, light balsamic dressing

13.

### KALE SALAD

baby kale, crispy chick peas, basil, lemon vinaigrette, shaved parmesan, shaved prosciutto

14.

### CAESAR SALAD

romaine, caesar dressing, homemade croutons

12.

### TRIO OF BEET SALAD

baby red, golden, chioggia beets, arugula, candied pistachios, goat cheese, aged balsamic

13.

## 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

## PIZZA

### MARGHERITA

fresh mozzarella, tomato, basil

15.

### WILD MUSHROOM

garlic, mushrooms, parmesan, parsley

16.

### PEAR AND GORGONZOLA

pear, gorgonzola, parmesan

16.

### WISEGUY

sausage, roasted peppers, mozzarella

17.

### BIANCOVERDE

pesto, mozzarella, roasted peppers, diced olives, arugula

15.

## FRESH HOUSE MADE

## PASTA

*Any of our pastas are available to be split when ordered as an appetizer or a mid-course. No more than two people may split the pasta, split pastas are not available as entrees.*

**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** shaved brussels sprouts, crispy prosciutto lardons 29.

**FOUR CHEESE RAVIOLI** ricotta, mozzarella, parmesan, fontina, san marzano tomato sauce 23.

**LINGUINI SHRIMP SCAMPI** garlic butter, tomato, basil 29.

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



# ENTREES

## LAND

<b>PORK CHOP MILANESE</b>	arugula, shaved parmesan, grilled lemon	28.
<b>CHICKEN MARSALA</b>	mushrooms, prosciutto	26.
<b>CHICKEN PARMESAN</b>	san marzano tomato sauce, mozzarella	24.
<b>TUSCAN STEAK*</b>	14 oz 21 day dry aged certified angus ny, truffle herb butter	39.
<b>FLAT IRON STEAK*</b>	creamy polenta, mushrooms, rosemary demi-glace	31.
<b>EGGPLANT PARMESAN</b>	san marzano tomato sauce, mozzarella	21.

## SEA

<b>SHRIMP RISOTTO</b>	creamy arborio rice, broccoli rabe, parmesan cheese	26.
<b>BRANZINO</b>	grilled, lemon, olive oil, spinach	29.
<b>GRILLED SALMON</b>	broccoli rabe, garlic, olive oil, lemon	28.
<b>FLOUNDER OREGANATA</b>	herb breadcrumb, grilled lemon	25.

## SIDES

<b>BROCCOLI RABE</b>	8.
garlic & olive oil	
<b>FINGERLING POTATOES</b>	7.
pancetta, cipollini onions, veal demi glace	
<b>BRUSSELS SPROUTS</b>	11.
crispy prosciutto & parmesan	
<b>SAUTÉED SPINACH</b>	8.
garlic & olive oil	

### WEDNESDAY NIGHT WINE DINNER

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

### SUNDAY BRUNCH

enjoy bottomless bellinis  
every **SUNDAY** from 12-3pm

## 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
<b>Sauvignon Blanc</b> Raphael, North Fork	12.	27.	48.	<b>Cabernet/Corvina</b> Gran Passione, Veneto	12.	27.	48.
<b>Pinot Grigio</b> Osvaldo, Veneto	10.	23.	40.	<b>Barbera</b> Iuli "l'estate", Monferrato	13.	29.	52.
<b>Gruner Veltliner</b> Pratsch, Austria	13.	29.	52.	<b>Pinot Noir</b> Millbrook, Central Coast, CA.	11.	25.	44.
<b>Chardonnay</b> Raphael, North Fork	11.	25.	44.	<b>Cabernet/Nero d'Avola</b> La Favola, Sicily	13.	29.	52.
<b>Riesling</b> Paumanok, North Fork	12.	27.	48.	<b>Sangiovese</b> 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.