

# APPETIZERS

## CREAMY WHITE POLENTA

*topped with*

braised tuscan bolognese 12.

crispy local mushroom 10.

### MEATBALLS

san marzano tomato sauce

12.

### CLAMS OREGANATA

lemon, parsley, white wine, butter sauce

14.

### CRISPY CALAMARI

spicy, fried, cherry peppers, lemons, 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.

### APPLE PECAN SALAD

arugula, endive, gorgonzola, candied pecans, balsamic dressing

13.

### CAESAR SALAD

romaine, caesar dressing, homemade croutons

12.

### WATERMELON SALAD

arugula, red onion, shaved ricotta, balsamic dressing

12.

### TRI COLOR SALAD

romaine, radicchio, endive, roasted baby beets, crispy chickpeas, shaved parmesan, balsamic vinaigrette

14.

## LIVE MUSIC ON THE PATIO

EVERY THURSDAY 6PM-9PM  
AND FRIDAY 8PM-11PM

## 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 and burrata

## PIZZA

### MARGHERITA

fresh mozzarella, tomato, basil

15.

### WISEGUY

sausage, roasted peppers, mozzarella

17.

### BIANCOVERDE

pesto, mozzarella, roasted peppers, diced olives, arugula

15.

## 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 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** lobster, asparagus, roasted corn

29.

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

29.

## YES WAY ROSÉ

\$7 glasses of rosé  
ALL DAY, EVERY DAY

## BRICK OVEN, BREWS & BLUES

EVERY THURSDAY  
\$10 PIZZA & \$4 MONTAUK BEERS  
INDOOR & OUTDOOR BAR & LOUNGE AREAS ONLY

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

<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.

## 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.

## SIDES

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

## 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 BY THE GLASS

### SPARKLING

**Prosecco, Zardetto, Brut** 9.  
Italy

### WHITE

**Pinot Grigio, Gabriella** 10.  
Veneto

## 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
<b>Sauvignon Blanc</b> Raphael, North Fork	12.	27.	48.	<b>Cabernet/Corvina</b> Gran Passione, Veneto	12.	27.	48.
<b>Gruner Veltliner</b> Pratsch, Austria	13.	29.	52.	<b>Barbera</b> Iuli "l'estate", Monferrato	13.	29.	52.
<b>Chardonnay</b> Raphael, North Fork	11.	25.	44.	<b>Pinot Noir</b> Millbrook, Central Coast, CA.	11.	25.	44.
<b>Riesling</b> Paumanok, North Fork	12.	27.	48.	<b>Cabernet/Nero d'Avola</b> La Favola, Sicily	13.	29.	52.
<b>ROSÉ</b>				<b>Sangiovese</b> Santippe, Tuscany	13.	29.	52.
<b>Rosé, Le Charmel</b> Provence, France	<del>12.</del> \$7	<del>27.</del> \$16	<del>48.</del> \$29				

EXECUTIVE CHEF **MICHAEL MANERI**

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