



LOCAL. FRESH. FARM.

OCTOBER 11, 2017

## STARTER

### MUSHROOM ARANCINI

**coach farms** goat cheese fondutta, rosemary demi

*wine pairing: albarino/chardonnay, taste white, bedell cellars, north fork*

## MAIN

### PAN SEARED MONTAUK MONKFISH

sauteed swiss chard, crispy leeks, lobster brodetto

*wine pairing: cabernet franc, bedell cellars, north fork*

## SWEET ENDINGS

### HARBES FARM APPLE CRISP

vanilla gelato

*wine pairing: merlot/syrah, taste red, bedell cellars, north fork*

**\$40**

**THREE COURSE PRICE FIXED DINNER  
\$30 WITHOUT WINE PAIRINGS**

Tax and gratuity are not included.

**RESERVE NOW**

\*Served raw, undercooked or to your liking. Eating these items increases your chance of food borne illness, especially if you have certain medical conditions. Many of the dishes we serve at Verace: True Italian contain nuts, shellfish and/or gluten. Please inform your server of any allergies prior to ordering. Thank you!