



LOCAL. FRESH. FARM.

OCTOBER 25, 2017

STARTER

SATUR FARMS BUTTERNUT SQUASH RAVIOLI

caramelized onion, crispy kale

wine pairing: sparkling pointe, brut 2014

MAIN

LONG ISLAND GOLDEN TILEFISH

roasted corn purée, sautéed beet greens

wine pairing: sparkling pointe, blanc de blancs 2012

SWEET ENDINGS

HARBES FARM APPLE CIDER DONUTS

cinnamon, swirl gelato

wine pairing: sparkling pointe, carnaval, rosé 2014

\$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!