



LOCAL. FRESH. FARM.

OCTOBER 4, 2017

STARTER

GREAT SOUTH BAY CLAM & LONG ISLAND CORN CHOWDER

great south bay little necks, roasted corn, potatoes

wine pairing: sparkling brut, palmer, north fork

MAIN

MONTAUK STRIPED BASS

satur farms mustard greens, citrus buerre blanc

wine pairing: merlot, palmer, north fork

SWEET ENDINGS

HARBES FARM PEAR & QUINCE PIE

vanilla gelato

wine pairing: rosé, palmer, 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!