

APPETIZERS

- MUSSELS** 14.
steamed with white wine, garlic
- BURRATA CAPRESE** 17.
burrata mozzarella, marinated tomatoes, fresh basil
- APPLE PECAN SALAD** 13.
apple, gorgonzola, candied pecans, light balsamic dressing
- TRI COLOR SALAD** 14.
romaine, radicchio, endive, roasted baby beets, crispy chickpeas, grated parmesan, balsamic vinaigrette
- TRIO OF BEET SALAD** 13.
roasted baby beets, arugula, candied pistachio, goat cheese, aged balsamic



GLUTEN FREE MENU

PLEASE LET YOUR SERVER KNOW THAT YOU HAVE A GLUTEN ALLERGY AS SOON AS YOU ARE SEATED

- CAESAR SALAD** 12.
romaine, caesar dressing, homemade croutons
- ROASTED OCTOPUS** 19.
arugula, olives, fingerling potatoes, homemade croutons

CREAMY WHITE POLENTA

- braised tuscan bolognese 12.
- crispy mushroom 10.

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) 28.
prosciutto, soppressata, salame napolitana, parmesan reggiano, gorgonzola, burrata

SIDES

- BROCCOLI RABE** 8.
garlic & olive oil
- FINGERLING POTATOES** 7.
pancetta, cipollini onions, veal demi-glace
- BRUSSELS SPROUTS** 11.
crispy prosciutto & parmesan
- SAUTÉED SPINACH** 8.
garlic & olive oil
- ESCAROLE AND BEANS** 9.
sauteed escarole, garlic, cannellini beans, grated parmesan

ENTREES

LAND

- FLAT IRON STEAK*** 31.
creamy polenta, mushrooms, rosemary demi-glace
- TUSCAN STEAK*** 39.
14 oz 21-day dry-aged certified angus ny, truffle herb butter
- CHICKEN SCARPARELLO** 26.
fingerling potatoes, crumbled sausage, hot cherry peppers
- FILET FLORENTINE** 39.
potatoes, garlic, rosemary
- SHRIMP RISOTTO** 26.
creamy arborio rice, broccoli rabe, parmesan cheese

SEA

- BRANZINO** 29.
grilled with lemon, olive oil, spinach
- GRILLED SALMON** 28.
broccoli rabe, garlic, olive oil
- GRILLED SWORDFISH** 32.
sauteed escarole, chickpea purée, scallion butter

WINES BY THE GLASS

SPARKLING

Prosecco, Zardetto, Brut Italy 9.

WHITE

Pinot Grigio, Gabriella Veneto 10.

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
Sauvignon Blanc Raphael, North Fork	10.	24.	40.	Cabernet/Corvina Gran Passione, Veneto	10.	24.	40.
Gruner Veltliner Pratsch, Austria	11.	27.	44.	Barbera luli "l'estate", Monferrato	11.	27.	44.
Chardonnay Raphael, North Fork	10.	24.	40.	Pinot Noir Millbrook, Central Coast, CA.	10.	24.	40.
Riesling Paumanok, North Fork	10.	24.	40.	Cabernet/Nero d'Avola La Favola, Sicily	11.	27.	44.
ROSÉ				Sangiovese Santippe, Tuscany	11.	24.	40.
Rosé, Le Charmel Provence, France	10.	24.	40.				

EXECUTIVE CHEF **MICHAEL MANERI**

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*Served raw, undercooked, or to your liking. Eating these items increases your chance of food borne illness, especially if you have certain medical conditions.