

APPETIZERS

- MEATBALLS**
san marzano tomato sauce
- CLAMS OREGANATA**
lemon, parsley, white wine, butter sauce
- CRISPY CALAMARI**
fried, spicy, cherry peppers, lemons, san marzano marinara
- MUSSELS**
steamed with white wine, garlic
- BURRATA CAPRESE**
burrata, marinated tomatoes, fresh basil
- ROASTED OCTOPUS**
arugula, olives, fingerling potatoes, homemade croutons
- GNOCCHI AL FUNGHI**
seared gnocchi, wild mushrooms, truffle cream, parmesan
- 12. APPLE PECAN SALAD** 13.
arugula, endive, gorgonzola, candied pecans, balsamic dressing
- 14. CAESAR SALAD** 12.
romaine, caesar dressing, homemade croutons
- 16. TRIO OF BEET SALAD** 13.
roasted baby beets, arugula, candied pistachio, goat cheese, aged balsamic
- 14. TRI COLOR SALAD** 14.
romaine, radicchio, endive, roasted baby beets, crispy chickpeas, grated parmesan, balsamic vinaigrette
- 17.**
- 19.**
- 14.**

CREAMY WHITE POLENTA
topped with

braised tuscan bolognese 12.
crispy local mushroom 10.

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, burrata

PIZZA

- MARGHERITA** 15.
fresh mozzarella, tomato, basil
- WISEGUY**
sausage, roasted peppers, mozzarella
- 17. BIANCOVERDE** 15.
pesto, mozzarella, roasted peppers, diced olives, arugula

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 entrées.

- SPAGHETTI CARBONARA** parmesan, peas, pancetta, black pepper 19.
- PENNE ALA VODKA** garlic, shallots, pink tomato sauce 22.
- SPAGHETTI** homemade meatballs, fresh basil, san marzano tomato sauce 21.
- PAPPARDELLE** braised tuscan bolognese 23.
- LOBSTER BURRATA AGNOLOTTI** lobster, brussels sprouts, prosciutto 29.
- LINGUINI FRA DIAVOLO** lobster, shrimp, clams, mussels, spicy tomato sauce 29.
- CACIO E PEPE** spaghetti, cracked black pepper, pecorino romano cheese 19.
- SHRIMP SCAMPI** linguini, garlic butter, tomato, basil 24.
- GNOCCHI TARTUFO** smoked ham, fontina cheese, shallots, black truffle butter 17.
- FOUR CHEESE RAVIOLI** ricotta, mozzarella, parmesan, fontina, san marzano tomato sauce 19.



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EXECUTIVE CHEF **MICHAEL MANERI**

**WEDNESDAY NIGHT
WINE DINNER**

EVERY WEDNESDAY
\$40 THREE COURSE
PRICE FIXED MENU
\$30 WITHOUT WINE PAIRINGS

*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

CHICKEN PARMESAN	22.
san marzano tomato sauce, mozzarella, spaghetti	
PORK CHOP MILANESE	26.
arugula, shaved parmesan, grilled lemon	
CHICKEN SCARPARELLO	26.
fingerling potatoes, crumbled sausage, hot cherry peppers	
CHICKEN MARSALA	22.
mushrooms, prosciutto, roasted potatoes	
CHICKEN FRANCAISE	21.
lemon-herb wine sauce, sautéed spinach	
FILET MIGNON FLORENTINE*	39.
potatoes, garlic, rosemary	
TUSCAN STEAK*	39.
14 oz 21-day dry-aged certified angus ny strip steak, truffle herb butter	
FLAT IRON STEAK*	27.
creamy polenta, mushrooms, rosemary demi-glace	

SEA

SHRIMP RISOTTO	26.
creamy arborio rice, broccoli rabe, parmesan cheese	
BRANZINO	29.
grilled, lemon, olive oil, spinach	
GRILLED SALMON	28.
broccoli rabe, garlic, olive oil, lemon	
GRILLED SWORDFISH	32.
sautéed escarole, chickpea purée, scallion butter	
FLOUNDER OREGANATA	23.
herb breadcrumb, grilled lemon, sautéed spinach	
SHRIMP SCAMPI	24.
linguini, garlic butter, tomato, basil	

SIDES

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

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.

	GLASS	½ LITER	LITER		GLASS	½ LITER	LITER
WHITES				REDS			
Sauvignon Blanc	10.	24.	40.	Cabernet/Corvina	10.	24.	40.
Raphael, North Fork				Gran Passione, Veneto			
Gruener Veltliner	11.	27.	44.	Barbera	11.	27.	44.
Pratsch, Austria				Iuli "l'estate", Monferrato			
Chardonnay	10.	24.	40.	Pinot Noir	10.	24.	40.
Raphael, North Fork				Millbrook, Central Coast, CA.			
Riesling	10.	24.	40.	Cabernet/Nero d'Avola	11.	27.	44.
Paumanok, North Fork				La Favola, Sicily			
ROSÉ				Sangiovese	11.	24.	40.
Rosé, Le Charmel	10.	24.	40.	Santippe, Tuscany			
Provence, France							

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