

SUNDAY, NOVEMBER 4TH through **SUNDAY, NOVEMBER 11TH**

Saturday reservations before 7:00 pm and after 9:30 pm

\$29.95 THREE COURSE PRICE FIXED MENU

\$40 with paired wines

STARTERS

APPLE PECAN SALAD

arugula, endive, gorgonzola, candied pecans, balsamic dressing

wine pairing: riesling, paumanok, north fork

ROASTED OCTOPUS (\$4 SUPPLEMENT)

arugula, croutons, red onion, calabrian chilies, dill vinaigrette

wine pairing: rosé, jafellin, cremant de bourgogne, brut, france

CACIO E PEPE

spaghetti, pecorino romano, black pepper

wine pairing: chardonnay, raphael, north fork

MEATBALLS

san marzano tomato sauce, parmesan cheese

wine pairing: sangiovese, santippe, tuscany

MAIN

PENNE ALA VODKA

garlic, shallot, pink tomato sauce

wine pairing: rose, le charmel, provence, france

CHICKEN MILANESE

arugula, shaved parmesan, grilled lemon

wine pairing: gruner veltliner, pratsch, austria

PORK CHOP MARSALA (\$10 SUPPLEMENT)

mushrooms, prosciutto, mozzarella

wine pairing: cabernet/corvina, gran passione, veneto

FLOUNDER OREGANATA

herb breadcrumbs, grilled lemon, sautéed spinach

wine pairing: sauvignon blanc, raphael, north fork

DESSERT

GELATO

chefs selection of seasonal gelato

wine pairing: eiswein, heinz eifel, germany

TIRAMISU

mascarpone cream, lady fingers, espresso

wine pairing: fortified riesling, raphael, north fork

TAX AND GRATUITY ARE NOT INLCUDED.

*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!