



VERGINA

HAPPY HOUR MENU

ENJOY 50% DISCOUNT ON ALL FOOD

APPETIZER

- CALAMARI** 12
Lightly Fried Calamari with European Cocktail and Spicy Tomato Sauce
- *PROSCIUTTO E MELONE** 16
Prosciutto San Danielle with Sweet Cantaloupe *GF*
- *INSALATA AI FRUTTI DI MARE** 15
Shrimp, Calamari, Scallops, Clams, Baby Arugula, Crunchy Vegetables, Garlic, Fennel, in Citronette *GF*
- CARPACCIO DI MANZO** 15
Beef Carpaccio, Baby Arugula, Shaved Parmesan, Lemon Dijon Dressing *GF*

PASTAS

- SPAGHETTI ALLA PRIMAVERA** 19
Whole Wheat Spaghetti with Mixed Vegetables, and Crumbled Goat Cheese
 - PENNE ALLA VODKA CON SALMONE** 24
Penne in Vodka Sauce with Salmon and Peas
 - LINGUINE ALLA VONGOLE** 29
Linguine with Clams, Garlic, Parsley, and Crushed Red Pepper
 - TAGLIOLINI ALLA BOLOGNESE** 22
Tagliolini in our Signature Bolognese Ragù
 - LASAGNA** 22
Homemade Lasagna in Bolognese Style Meat Ragù
 - RAVIOLI DI ARAGOSTA** 28
Lobster Ravioli in a Creamy Bisque
 - CHITARRA CON POLPETTE DI VITELLO** 22
Housemade Spaghetti with Meatballs in light Tomato Sauce
 - PAPPARDELLE AL TELEFONO** 24
Pappardelle with Tomato Basil Sauce, Melted Mozzarella with Touch of Cream
- Whole Wheat and Gluten Free Pasta Available on Request*

SALADS

- *VERGINA** 14
Mixed Greens, Cucumbers, Kalamata Olives, Red Onion, Grape Tomatoes, Artichokes Hearts, Feta Cheese, with Light Balsamic Vinaigrette *GF*
- CAESAR** 11
Traditional Caesar with Romaine Hearts and Homemade Croutons
- *BARBABIETOLE E CAPRINO** 11
Frisee Salad, Roasted Beets, Balsamic Vinaigrette, Goat Cheese *GF*
- *GORGONZOLA PERE E NOCI** 15
Boston Lettuce, Pears, Walnuts, Gorgonzola Dolce Dressing
- *CAPRESE** 15
Buffalo Mozzarella Caprese Style, Local Tomatoes, Basil, E.V.O.O. *GF*

Add To Any Salad

- Grilled Chicken 5
- Grilled Shrimp 7

FISH

- *SALMONE** 31
Grilled Salmon with Sautéed Spinach, Roasted Potatoes and Purple Basil Aioli *GF*
- TONNO** 32
Seared Yellowfin Tuna with Sautéed Belgium Endive, Radicchio, Red Onion, and Balsamic Reduction *GF*
- *GAMBERONI** 33
Grilled Jumbo Shrimp, Hearts of Palm, Arugula, Grape Tomatoes in Light Honey Citrus Dressing, and Mango sauce *GF*
- SEAFOOD PAELLA** 38
Valencia Rice, Saffron, Shrimp, Scallops, Mussels, Calamari, Clams, Chorizo, Red Peppers, Onions, and Peas *GF*

MEAT

- VEAL SCALLOPINI AL MARSALA** 30
Sautéed Veal Scaloppini in Marsala Sauce with Mashed Potatoes and Asparagus
- BISTECCA ALLA GRIGLIA** 35
Grilled Skirt Steak with Roasted Potatoes, Sautéed Spinach and Green Peppercorn Sauce

ALL NATURAL CHICKEN

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| <ul style="list-style-type: none"> MILANESE 24
Breaded Pounded Chicken Breast, Baby Arugula, Marinated Tomatoes, and Shaved Parmesan
<i>ADD \$3 FOR MELTED MOZZARELLA AND PARMESAN</i> PICATTA 24
Pounded Chicken Breast Sautéed in Lemon Caper Sauce with Mashed Potatoes | <ul style="list-style-type: none"> MARSALA 24
Chicken Breast Scaloppini Style in Mushroom Marsala Sauce with Mashed Potatoes PAILLARD 24
Grilled Pounded Chicken Breast with Baby Lettuce, Radish, Grape Tomato, Shaved Parmesan, in Balsamic Dressing <i>GF</i> |
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DESSERT & SORBETTI

- TIRAMISU** 10
Ladyfingers in Espresso Coffee, Mascarpone Cream, Cocoa
- GELATO & SORBET** 8
Vanilla, Pistachio, Gianduia
Lemon, Mixed Berry, Raspberry

SIDE DISHES 8

- Sautéed Mixed Vegetables in Garlic E.V.O.O.
- Homemade Veal Meatballs with Spicy Tomato Sauce
- Garlic & Citrus Sautéed Spinach
- Grilled Asparagus with Shaved Parmesan
- Roasted or Mashed Potatoes

Items with asteric signifies gluten free
Please alert your server to any food allergies. Please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorder, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked.





VERGINA

WINE SPECIALS

5 Glass ~ 20 Bottle

- Pinot Grigio, Tommasi, Italy
- Chardonnay, Rodney Strong, California
- Chianti, Ruffino, Toscana
- Red Blend, Velvet Crush, California

PINOT GRIGIO

- 151 Masi, Masianco, Italy 40
- 152 Banfi, San Angelo, Italy 42
- 153 Santa Margherita, Alto Adige, Italy 55

SAUVIGNON BLANC

- 256 Sauvignon Blanc, Oyster Bay, 32
- 259 Vavasour, Marlborough 36
- 260 Kim Crawford, Marlborough 48
- 156 Honig, Napa 45

ITALIAN WHITES

- 155 Greco di Tufo, Feudi di San Gregorio, 46
- 160 Gavi, Pio Cesare, Piedmont 48
- 159 Vermentino, La Pettegola, Toscana 42

CHARDONNAY

- 252 St. Francis, Sonoma 38
- 253 Sterling Vineyards, Napa 36
- 254 B, R. Cohen, Sangiacomo 50
- 268 La Crema, Sonoma 48
- 264 Sonoma Cutrer, Russian River, Sonoma 55
- 262 Cakebread Cellars, Napa 79

CHAMPAGNE & SPARKLING WINE

- 361 Perrier-Jouet, Grand Brut 87
- 250 Domaine Ste. Michelle, Brut 37
- 354 Veuve Clicquot, Brut, Yellow Label 95
- 351 Perrier-Jouet, Fleur de Champagne 190
- 352 Dom Perignon 240
- 353 Veuve Cliquot, Rose 100
- 362 Zonin, Prosecco, Italy 32
- 356 Chandon, Brut, Split 13
- 265 Far Niente, Napa Valley 89

OTHER WHITES

- 229 Riesling, St. Michelle, Washington 36
- 358 Pouilly-Fuisse, Louis Latour, France 44
- 261 White Zinfandel, California 32

ITALIAN REDS

- 113 Banfi, Classico Riserva Toscana 45
- 100 Santa Margherita, Chianti Classico Riserva 52
- 120 Super Tuscan, Promis Ca' Marcanda, Gaja96
- 111 Super Tuscan, Le Volte Tenuta dell'Ornellaia 59
- 109 Super Tuscan, Ruffino Modus 69
- 112 Super Tuscan, Antinori Tignanello 150
- 107 Brunello di Montalcino, Argiano 105
- 110 Amarone, Masi, Veneto 150
- 108 Brunello di Montalcino, Banfi 130
- 117 Rosso di Montalcino, Banfi 52
- 131 Barolo, Marchesi di Barolo, Piedmont 105
- 118 Valpolicella, Il Bugiardo, Ripasso 75
- 105 Amarone, Bertani, Veneto 165

MALBEC

- 215 Nieto Senetiner, Argentina 32
- 216 Terrazas Reserva, Mendoza 42

CABERNET SAUVIGNON

- 209 Avalon, Napa Valley 44
- 202 St. Francis, Sonoma 52
- 203 Decoy, Sonoma 60
- 204 Hess Allom, Napa 70
- 107 Jordan, Alexander Valley 125
- 104 Groth, Napa 110
- 108 Caymus, Napa 145
- 106 Nickel&Nickel, CC Ranch, Rutherford 150
- 265 Far Niente, Napa Valley 89

MERLOT

- 205 J Lohr, Passo Robles 40
- 206 Markham 60
- 208 Sebastiani, Sonoma 42

PINOT NOIR

- 112 10 Span, Santa Barbera 32





WHITE WINES

PINOT GRIGIO

151 Masi, Masianco, Italy	40
154 Tommasi, Le Rosse, Italy	38
152 Banfi, San Angelo, Italy	42
153 Santa Margherita, Alto Adige, Italy	55

SAUVIGNON BLANC

256 Sauvignon Blanc, Oyster Bay,	32
259 Vavasour, Marlborough	36
260 Kim Crawford, Marlborough	48
156 Honig, Napa	45

ITALIAN WHITES

155 Greco di Tufo, Feudi di San Gregorio,	46
158 Orvieto, Antinori, Santa Cristina	32
160 Gavi, Pio Cesare, Piedmont	48
159 Vermentino, La Pettegola, Toscana	42

CHARDONNAY

252 St. Francis, Sonoma	38
253 Sterling Vineyards, Napa	36
254 B, R. Cohen, Sangiacomo	50
255 Rodney Strong, Chalk Hill, Sonoma	48
268 La Crema, Sonoma	48
264 Sonoma Cutrer, Russian River, Sonoma	55
262 Cakebread Cellars, Napa	79

265 Far Niente, Napa Valley	89
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OTHER WHITES

229 Riesling, St. Michelle. Washington	36
359 Moscato, Beringer, Chile	32
358 Pouilly-Fuisse, Louis Latour, France	44
261 White Zinfandel, California	32

CHAMPAGNE & SPARKLING WINES

361 Perrier-Jouet, Grand Brut Fresh & Lively, Delicate Bouquets	87	353 Veuve Clicquot, Rose	100
250 Domaine Ste. Michelle, Brut Dry, Clean & Crisp Flavors of Apples & Peaches	37	362 Zonin, Prosecco, Italy Well Balanced @ Appealing with Delicate Floral Notes	32
354 Veuve Clicquot, Brut, Yellow Label	95	356 Chandon, Brut, Split Rich & Intense with Pear, Ginger & Apple	13
351 Perrier-Jouet, Fleur de Champagne Rich with Creamy Berry, Peach and Vanilla Pastry Flavors	190		
352 Dom Perignon Rich & Powerful, Loaded with Fruit Structure & Personality	240		

