



VERGINA

HALF PRICE HAPPY HOUR

APPETIZER

- CALAMARI FRITTI** 14
Roasted Bell Peppers, Spicy San Marzano Sauce
- JUMBO SHRIMP SCAMPI** 14
Thick Ciabatta Toast, Roasted Garlic, White Wine
- MUSSELS AL FORNO** 15
Prince Edwards Island Mussels, Garlic E.V.O.O., Grilled Crostini, Touch of Red Pepper Flake
- BAKED JUMBO CLAMS** 16
Parmigiano Reggiano, Breadcrumbs, Garlic Butter Sauce
- BAKED SICILIAN CHICKEN WINGS** 12
Caramelized Onion, Parmesan Reggiano, Fresh Herbs

SALADS

- NAPLES** 14
Crisp Romaine, Cannellini Beans, Shaved Egg, Crumbled Gorgonzola, Red Onion, Maple Vinaigrette
- CAESAR** 15
Romaine Hearts, Shaved Parmigiana Reggiano, Baked Corstini, White Anchovies
- THE AVE** 15
Organic Mized Greens, Candied Walnuts, Orange Segments, Gorgonzola Dolce, Carmelized Shallots, Mustard Vinaigrette
- ICEBERG WEDGE** 14
Iceberg Lettuce, Applewood Bacon, Red Onion, Gorgonzola Dressing
- CHOPPED ITALIAN** 15
Radicchio, Romaine, Soppresata, Provolone, Cucumber, Bell Peppers, Red Wine Vinaigrette

ADD Grilled Chicken 6 - Grilled Shrimp 7

PASTA

- OLD STYLE TAGLIATELLE CARBONARA** 22
Egg Whites, Italian Pancetta, Black Pepper, Touch of Cream
- LINGUINE VONGOLE** 29
Little Neck Clams in Garlic, Red Pepper Flake, Garden Herbs
- TAGLIOLINI BOLOGNESE** 22
Slow Cooked Beef and Veal Ragù, Parmigiano Reggiano
- LASAGNA** 22
Slow Cooked Beef and Pork Ragù, Fresh Mozzarella, Bechamel, Ricotta
- FOUR CHEESE AND PEAR FIOCCHI** 24
Grana Padana, Tellegio, Robiola, Ricotta, Fresh Pear, Truffle Parmigiano Reggiano Cream Sauce
- SPAGHETTI & NONNA'S MEATBALL** 24
Housemade Spaghetti, Jumbo Veal and Pork Meatball San Marzano, Parmigiano Reggiano, Garden Basil
- PACCHERI NAPOLETAN STYLE** 24
Jumbo Rigatoni, Crumbled Sausage, Broccoli Rabe, Red Pepper Flake, Garlic, White Wine

Whole Wheat and Gluten Free Pasta Available on Request

FISH

- SALMON** 29
Grilled Salmon, Sautéed Spinach, Roasted Potatoes, Purple Basil Aioli
- YELLOWFIN TUNA** 32
Pan Seared Yellowfin Tuna, Bell Pepper Quinoa, Capers
- HERB CRUSTED RED SNAPPER** 36
Garden Herb Brushed Snapper, Sautéed broccolini, Red Bliss Potatoes, Champagne Cream Sauce

MEAT

- VEAL MILANESE** 26
Pounded Breaded Milanese Style, Arugula Salad, Marinated Tomatoes, Shaved Parmigiano
- VEAL PICATTA** 26
Artichoke Lemon Caper Sauce, Green Pea Risotto
- CHICKEN TELEFONO** 24
Melted Mozzarella, Parmigiano Reggiano, Rigotoni San Marzano
- CHICKEN MARSALA** 24
Sweet Marsala Sauce, Sautéed Spinach, Broccoli Rabe, Green Pea Risotto
- CHICKEN PAILLARD** 24
All Natural Pounded Chicken Breast, Crisp Romaine, Crumbled Gorgonzola, Maple Vinaigrette
- 14OZ NEW YORK STRIP STEAK** 48
Crispy Potatoes, Carmelized Onions, Wild Mushrooms, Black Olives, Demi Glaze
- WOOD GRILLED SKIRT STEAK** 38
Roasted Bell Peppers, Crispy Potatoes, Broccoli Rabe, Veal Gorgonzola Sauce

DESSERT & SORBETTI

TIRAMISU 10
Ladyfingers in Espresso, Mascarpone Mousse

GELATO & SORBET 10
Vanilla, Pistachio, GianduaLemon, Mixed Berry, Raspberry

SIDE DISHES 8

- Sautéed Mixed Vegetables
- Garlic Broccoli Rabe
- Sautéed Wild Mushrooms
- Garlic & Citrus Sautéed Spinach
- White and Green Asparagus
- Herb Roasted Fingerling Potatoes

