



APPETIZERS

Fried Calamari

With cracked sea salt, lemon, parsley & marinara sauce **\$11.95**

Seafood Salad

Marinated shrimp, octopus, calamari, vegetables in lemon garlic & extra virgin olive oil **\$13.95**

Gamberoni con Aglio

Shrimp sautéed in garlic & extra virgin olive oil with crostino & broccolini **\$13.95**

Mozzarella Caprese

Fresh mozzarella, vine ripe tomatoes, basil, olive oil & balsamic **\$10.95**

Tonno Finocchiona

Yellow Fin Tuna, served rare with celery root gazpacho & seared risotto cake **\$13.95**

Formaggio di Capra

Herb crusted goat cheese, roasted beets, wilted greens, balsamic & wild berry coulis **\$9.95**

Mussels con Pernod

Sautéed in Pernod, basil, shallots & butter with cherry tomatoes **\$13.95**

Bruschetta Napolitana

Tomato, olives, capers, basil & shaved parmesan cheese **\$7.95**

Raviolone con funghi

Grilled vegetable ravioli with mushrooms, white truffle butter & roasted pignoli **\$10.95**

SOUPS AND SALADS

House Salad

Mixed baby greens tossed in aged balsamic vinaigrette **\$6.95**
Add Feta or Gorgonzola **\$1.95**

Vergina Salad

Cucumbers, tomatoes, peppers, onions, olives & Feta tossed with romaine in extra virgin olive oil, garlic & lemon **\$9.95**

Caesar Salad

Crispy romaine lettuce tossed with croutons & parmesan in creamy Caesar dressing **\$7.95**

Chopped Salad

Chopped mixed lettuces & vegetables with tomatoes & crumbled Gorgonzola dolce, tossed in balsamic vinaigrette **\$10.95**

Blu' Arugula Salad

Organic Baby Arugula, brandied pecans, grilled apples, cucumber & grape tomatoes in creamy Gorgonzola cheese dressing **\$11.95**

Add Anchovies \$1 - Grilled Chicken \$5 - Shrimp \$9 - Seared Tuna \$9 - Grilled Salmon \$9

Soup of the Day

Chef's spin on traditional comfort soups **\$6.95**

Pasta e Fagioli

Cannellini beans, vegetables & tomato **\$6.95**

VERGINA CLASSICS

Eggplant Parmigiana

Pan fried eggplant with ricotta, parmesan, marinara and mozzarella, over linguini **\$17.95**

Chicken Marsala

Sautéed chicken cutlet with mushrooms & Marsala wine sauce, mashed potatoes & mixed vegetables **\$21.95**

Chicken Parmigiana

Breaded chicken cutlet covered with marinara sauce, parmesan cheese & mozzarella, over linguini **\$21.95**

Veal Saltimbocca

Sautéed veal scaloppini with Prosciutto di Parma, white wine, sage & mozzarella, mashed potatoes & vegetables **\$27.95**

Veal Marsala

Sautéed veal scaloppini with mushrooms & Marsala wine sauce, mashed potatoes & mixed vegetables **\$25.95**

Veal Parmigiana

Breaded veal cutlet covered with marinara sauce, parmesan cheese & mozzarella, over linguini **\$25.95**

FROM THE SEA

Salmone in Cartoccio

Atlantic Salmon in parchment pouch with fingerling potatoes, braised escarole & wine poached carrots **\$24.95**

Seared Ahi Tuna

Braised leeks, roasted bliss potatoes, zucchini & barbietole orientale di sesamo, balsamic, basil & hot pepper oils **\$26.95**

Macadamia crusted Sea Bass

Blood orange-mango & tomato confit, white balsamic with zenzero Yukon gold mash & broccolini **\$34.95**

Fileto di Sole Ripieno

Filet of North Atlantic Sole stuffed with blue crab meat & roasted cipolini over sautéed Swiss chard & Hibiscus-ginger beurre blanc **\$22.95**

FROM THE GRILL

Rib Eye Toscana

Charbroiled 16oz spiced Rib Eye, parsley-lime pesto & smashed red bliss potatoes **\$33.95**

NY Strip al Vino Rosso

Grilled Aged 14oz NY Strip, roasted garlic Barolo demi glaze & smashed red bliss potatoes **\$34.95**

Filet Mignon Blu'

Grilled Gorgonzola crusted 8oz center cut beef tenderloin, balsamic demi glaze & broccolini **\$38.95**

PASTA

Penne alla Vodka

Creamy tomato basil sauce, shallots, Vodka & sweet peas tossed with penne **\$15.95**

Bucatini all'Amatriciana

Hollow long noodles tossed with Pancetta, onions & our classic tomato sauce **\$16.95**

Fettucine Carbonara

Pancetta Abruzzese, peas, onions, creamy parmesan sauce **\$18.95**

Gnocchi Quattro Formaggio

Pecorino, gorgonzola, spinach, parmesan & mozzarella **\$19.95**

Farfalle Ortolano

Zucchini, spinach, tomato, peppers, asparagus in garlic & olive oil **\$17.95**

Lobster Raviolone

Jumbo lobster Ravioli, shrimp & fennel saffron cream **\$27.95**

Linguini con Vongole

Littleneck clams with garlic, white wine & olive oil **\$20.95**

Penne Rustica

Shrimp, sausage, rosemary & grilled chicken in aglio e olio **\$22.95**

Shrimp Scampi

Sautéed shrimp in white wine garlic butter sauce over linguini **\$23.95**

Pappardelle con Porcini

Roasted porcini & wild mushrooms, white truffle butter & shaved parmesan **\$22.95**

Butternut Squash Ravioli

Tossed with sage buerre noisette & Amaretto cookie briciole **\$21.95**

Seafood Pescatore

Sautéed mussels, clams & shrimp in tomato white wine garlic sauce **\$25.95**

Add: Grilled Chicken 5 - Shrimp 9 - Italian Sausage 5

SIDES

Grilled Asparagus **\$7**

Mixed Vegetables **\$5**

Truffle Mushroom risotto **\$10**

Sautéed Broccolini **\$8**

Side of pasta **\$7**

Split charge **\$5**

Meatballs **\$8**

Sautéed Spinach **\$7**

Garlic mashed potatoes **\$5**

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Please alert your server of any allergies or food consumption restrictions!

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness!

18% gratuity will be added to all parties of 6 or more.

