



DINNER MENU

APPETIZERS

Fried Calamari

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

Seafood Salad

Marinated shrimp, octopus, calamari, vegetables in lemon garlic oil **\$13.95**

Lumache con Aglio

Butter braised Escargot with garlic parsley over smoked bacon pastry puff **\$11.95**

Mozzarella Caprese

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

Tonno Crudo

Poppy seed crusted Ahi Tuna, white balsamic citrus vinaigrette, shaved radish & pickled celery **\$12.95**

Formaggio di Capra

Herb crusted goat cheese, beetroot, wilted greens, aged balsamic & strawberry brulee **\$9.95**

Mussels con Pernod

Steamed P.E.I. mussels with Pernod, basil, onion, grape tomatoes & Italian butter **\$13.95**

Crostino con Salmone

Smoked & fresh Norwegian Salmon, crème fraiche, spiced Italian butter & shallot with toast points **\$10.95**

Calzoncini di Grancchio

Mini fried Calzone stuffed with crab meat, ricotta, orange blossom & roasted pepper coulis **\$12.95**

SOUPS AND SALADS

House Salad

Organic baby greens tossed in aged balsamic vinaigrette with tomato & carrot **\$6.95**

Spinaci Salad

Organic Baby Spinach, almonds, blue cheese, white balsamic vinaigrette, sundried figs, red onion & Prosciutto di Parma **\$12.95**

Add Feta or gorgonzola **\$1.95**

Vergina Salad

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

Caesar Salad

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

Chopped Salad

Chopped mixed lettuces and vegetables with tomatoes and crumbled gorgonzola dolce tossed in balsamic vinaigrette **\$10.95**

Blu' Arugula Salad

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

Add Anchovies
\$1

Grilled
Chicken **\$5**

Shrimp
\$9

Seared Tuna
\$9

Grilled
Salmon **\$9**

Steak Medallions
\$10

Soup of the Day

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

Pasta e Fagioli

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

Split charge **\$5**

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.

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VERGINA CLASSICS

Eggplant Parmigiana

Pan fried eggplant with ricotta, parmesan, marinara and mozzarella, over linguini **\$18.95**

Vitello Roulade

A roladini of veal filled with Tuscan vegetables, basil & provolone wrapped with prosciutto di parma in Barolo demi glaze & served with sundried tomato risotto **\$29.95**

Chicken Marsala

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

Veal Marsala

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

Chicken Parmigiana

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

Veal Parmigiana

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

FROM THE SEA

Salmon Arrostato

Marinated 8oz. Atlantic Salmon with roasted potatoes, citrus cucumber salad & plum wine gastrique **\$24.95**

Seared Ahi Tuna

Spicy seared tuna steak, red bliss potatoes, braised Vidalia onions, harissa, aged balsamic & sesame vegetable slaw **\$26.95**

Pesce Spada alla Griglia

Grilled North Atlantic Sword Fish with roasted potatoes, a bed of sautéed baby spinach, Kalamata olives & Caper berry Caponata **\$28.95**



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 bliss potatoes **\$34.95**

Filet Mignon Blu'

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

PASTA

Penne Pomodoro Fresco

Fresh Roma & Grape tomatoes, sautéed in garlic & extra virgin olive oil with basil **\$15.95**

Capellini Verde

Zucchini, yellow squash, broccoli florets, white mushrooms, red peppers & baby spinach in garlic & extra virgin olive oil **\$19.95**

Gnocchi Quattro Formaggio

Gorgonzola, Fontina, Pecorino & creamy Parmesan sauce with wilted Organic baby spinach **\$21.95**

Linguini con Vongole

Littleneck Clams sautéed with garlic, extra virgin olive oil, white wine & parsley over linguini **\$ 22.95**

Penne Rustica

Italian sausage, rosemary grilled chicken, broccolini & spinach with parmesan cheese, garlic & extra virgin olive oil **\$22.95**

Papardelle di Crostacei

A fresh made pasta with a hint of rosemary tossed with lobster meat, blue crab meat & white shrimp in a brandy grape tomato sauce **\$29.95**

Butternut Squash Ravioli

Roasted butternut squash ravioli & amaretto cookie crumbs tossed in sage Buerre Noisette **\$21.95**

Seafood Pescatore

Sauteed shrimp, P.E.I. mussels & littleneck clams in roasted garlic, tomato & white wine sauce over linguini **\$ 28.95**

Add Grilled Chicken \$5

Shrimp \$9

Italian Sausage \$5

SIDES

Grilled Asparagus **\$8**

Sautéed Broccolini **\$8**

Meatballs **\$9**

Mixed Vegetables **\$5**

Side of pasta **\$7**

Sautéed Spinach **\$8**

Truffle Mushroom risotto **\$11**

Smashed bliss potatoes **\$6**

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