

Antipasti

DINNER MENU

Insalate

Prosciutto Mascarpone Pinwheel

A sensual blend of Prosciutto di Parma, fresh basil, and mascarpone cheese \$10.95

Shrimp Spiedini

Italian breaded and grilled shrimp skewers finished with a lemon rind evoo \$9.50

Shrimp Bruschetta

A baby shrimp, diced Roma tomatoes, basil, lemony evoo mixture atop charred crostini \$9.75

Fried Calamari

Simplicity at its finest, floured calamari finished to a crispy texture served with pomodoro \$9.95

Bruschetta

The freshest Roma tomatoes and basil tossed with evoo & finished with fresh oregano and a light parmesan dusting \$8.75

Antipasto

A mixed salad bowl of fresh mozzarella, sundried tomatoes, kalamata olives, roasted red & yellow peppers, artichoke hearts, capers, pepperoncini, sliced onions, garlic, ham & salami with flat bread crackers \$11.95



Mussels alla "Vergina"

One of our chef's specialties; mussels sautéed with sweet onion and grape tomatoes in a white wine and light cream sauce \$12.75

Fresh Mozzarella "Caprese"

4 fresh mozzarella slices and 4 vine ripe tomato slices topped with fresh julienned basil, evoo and balsamic reduction drizzle \$10.95



The "Rucola"

Baby arugula tossed with toasted pine nuts, shaved parmesan, and balsamic vinaigrette \$8.25



The Antipasto Wedge

An iceberg lettuce wedge topped with our antipasto mixture of mozzarella, red peppers, salami, ham, red onions, pepperoncini and Kalamata olives finished with creamy balsamic vinaigrette \$11.75

The "Spinaci"

Baby spinach, roasted cherry tomato creation tossed with sliced red onions, gorgonzola crumbles and a balsamic Dijon vinaigrette \$9.50

Seafood Salad

Lovely blend of marinated baby shrimp, octopus, calamari, & vegetables in a citrus vinaigrette atop a bed of baby field greens \$13.95

House Salad

Baby field greens salad tossed with red onions, grape tomatoes, shredded carrots, and sliced cucumbers in a balsamic vinaigrette \$7.95

Petite House Salad \$4.50

Cesar Salad

Romaine lettuce tossed with our rich Cesar dressing, croutons and shaved parmesan \$8.25

Petite Cesar Salad \$4.75

Split or Half Orders are Not Available
You can request a Second Plate

Pasta

Tagliatelle con Peperoni Arrostiti

Herbed marinated chicken pieces tossed with egg spinach tagliatelle pasta in a sherry roasted red pepper cream sauce \$19.95

Lobster Ravioli in a Sherry Pink Sauce

A delightful blend of lobster claw & knuckle meat with a saffron sherry cream filling coated with a diced shrimp saffron sherry cream pink sauce \$32.95



Pappardelle di Crostacei

Fresh made egg pasta with a hint of rosemary tossed with lobster claw and knuckle meat, lump crab meat & butterflied shrimp in a brandy grape tomato sauce \$32.95

Gnocchi alla Crema Fresca Piccante

Fluffy potato dumplings tossed with herbed chicken pieces in lightly spiced, rosemary, diced tomato white wine butter sauce \$19.95

Gamberetti alla Toscana

Shrimp sautéed with Tuscan vegetables: asparagus tips, 1/4 artichoke hearts, sundried tomatoes, and kalamata olives in a white wine cream sauce then tossed with penne pasta \$23.50

Seafood Pescatore

Sautéed shrimp, mussels & littleneck clams in roasted garlic, tomato & white wine sauce served over a bed of linguini \$24.95



Pappardelle con Ossobuco

Slow roasted, shredded veal shank in a cabernet tomato reduction tossed with diced roma tomatoes and homemade rosemary pappardelle \$27.95

Pesce

Risotto ai Frutti di Mare

A delightful blend of fresh seafood: shrimp, clams, mussels and calamari cooked to perfection in a sundried tomato risotto \$27.95



"La Florida" Mahi Mahi

An 8oz. portion of grilled Mahi Mahi topped with diced shrimp, white wine cream sauce. Served with garlic mashed potatoes, and grilled asparagus \$25.95



Cioppino

A beautiful blend of fresh seafood: shrimp, clams, mussels, and a tilapia filet, in a basil, diced tomato fish broth. Served with a sundried tomato risotto \$28.95

Salmone Arrosto

An Atlantic Norwegian Salmon in a soy sauce and citric marinade, baked and served atop roasted potatoes and grilled asparagus spears \$23.95

Tonno alla Rustica

A grilled sushi grade tuna cooked to your specification flanked by rich tomato ragu, parmesan sundried tomato risotto tower and broccolini spears \$24.95

Please alert your server of any allergies!

WE OFFER GLUTEN FREE MENU!

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

**ITEMS MARKED WITH THE STAR
ARE CHEF'S SIGNATURE DISHES**



Carne



Bistecca alla Pizzaiola

Flat Iron steaks, prepared Pizzaiola style. A lightly spiced tomato sauce, consisting of sliced red onions, green and red peppers, garlic and fresh herbs and served with a side of linguine aglio e olio \$29.95

The Ribeye

Cooked to perfection and topped with chef's caramelized Vidalia onion creation. Served with a side of gorgonzola gnocchi in our herb butter crisp garlic sauce \$33.95

Petto di Pollo Grigliato al Rosmarino

Italian marinated, rosemary grilled chicken breasts topped with Chef Palazzo's compound butter. Served with garlic mashed potatoes and a vegetable mélange \$19.50



Braciola di Maiale Marinato alle Erbe

Grilled pork chops topped with an herb, mushroom, pancetta white wine cream sauce. Served with garlic mashed potatoes and broccolini \$24.95



Giambote

1/4 Chicken breasts, sliced Italian sausage, assorted peppers, and red onions sautéed in garlic and olive oil and tossed with herb roasted potatoes \$23.95

NY Strip

Cooked to temperature and topped with Chef Palazzo's butter dollop. Pick a side for its accompaniment \$32.95

Filet Mignon

Cooked to temperature and topped with Chef Palazzo's butter dollop. Pick a side for its accompaniment \$38.95

Our Beef is USDA graded
Choice or Higher - Black Angus

Zuppa

Pasta e Fagioli

Cannellini beans, vegetables, beef bits, and ditalini pasta in a tomato base \$6.95

Stracciatella

Homemade chicken consommé, baby wilted spinach, and swirled scrambled egg topped with parmesan \$6.95

Italian Wedding

Fresh homemade chicken consommé, mini meatballs, baby spinach, and parmesan \$6.95

Sides

Gorgonzola Gnocchi in garlic butter sauce \$9.00

Sautéed spinach with garlic, cran-raisins & crushed pecans \$7.00

Broccoli florets with garlic & shaved parmesan \$6.50

Grilled Asparagus \$8.50

Sautéed Broccolini \$8.50

Garlic Mashed Potatoes \$5.00

Vegetable Mélange \$5.00

French Fries \$5.00

Sautéed Caramelized Onions \$5.00

Sautéed Mushrooms \$6.00

20% Gratuity will be added
to parties of 6 or more

WE MAKE FOOD WITH PASSION - FOR LASTING IMPRESSIONS

Pasta Your Way

Choose your own pasta and add your favorite sauce & topping

House Pasta: \$10.95 ea

Linguine

Penne

Cappellini

Gourmet Pasta: \$13.95 ea

Rosemary Pappardelle

Spinach Tagliatelle

Tortellini Tricolore

Gnocchi

Whole Wheat: Penne or Spaghetti

Gluten Free: Penne or Spaghetti

House Sauce: Pomodoro \$0.00

Add a Chef's Sauce for: \$3.95 ea

Alla Vodka, Alfredo, Amatriciana,

Pesto, Aglio Olio, Puttanesca,

Salsa Bianca, Arrabbiata

House Toppings: \$1.95 ea

Pinoli Nuts, Basil, Butter, Egg, Pancetta,

Grape Tomatoes, Diced Tomatoes,

Sundried Tomatoes, Diced Onions, Red

Peppers, Broccoli, Diced Broccolini,

Squash, Zucchini, Artichoke Hearts,

Asparagus Tips, Black Olives, Kalamata

Olives, Capers, Sliced Pepperoncini,

Anchovies, Spinach

Fresh Buffalo Mozzarella, Mozzarella,

Gorgonzola, Shaved Parmesan,



Italian-American Classics

Linguine & Meatballs \$18.45

Chicken Marsala \$17.95

Veal Parmesan \$21.95

Chicken Parmesan \$18.95

Crispy Eggplant Parmesan \$18.95

Chicken Picatta \$17.95

Substitutions available at additional charge

Specialty Toppings and Sides

Sautéed Chicken \$5.00

Grilled Chicken Breast \$5.00

Sliced Steak \$10.00

Meatballs \$2.50 ea.

Sausage \$2.00 ea.

6 Mussels \$5.00

6 Shrimp \$9.00

6 Clams \$5.00

Salmon \$12.00

Tuna \$12.00

Mahi Mahi \$12.00

Lump Crabmeat \$9.00

Lobster claw and knuckle meat \$18.00

Calamari Rings \$5.00

WE WOULD LIKE TO KNOW ABOUT YOUR EXPERIENCE EVERY TIME YOU HONOR US BY DINING AT VERGINA. PLEASE VISIT OUR WEBSITE <http://www.verginarestaurant.com/> AND POST YOUR COMMENT.

SIGN UP ON OUR WEBSITE TO RECEIVE PROMOTIONAL INFORMATION

THANK YOU FOR BEING OUR GUEST TODAY