



# 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
- \*INSALATA AI FRUTTI DI MARE** 15  
Shrimp, Calamari, Scallops, Clams, Baby Arugula, Crunchy Vegetables, Garlic, Fennel, in Citronette
- CARPACCIO DI MANZO** 15  
Beef Carpaccio, Baby Arugula, Shaved Parmesan, Lemon Dijon Dressing

### 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
- FETTUCCINE CON PANNA E POLLO** 22  
Housemade Fettuccini in Alfredo Sauce with Chicken
- PAPPARDELLE AL TELEFONO** 20  
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
- CAESAR** 11  
Traditional Caesar with Romaine Hearts and Homemade Croutons
- \*BARBABIETOLE E CAPRINO** 11  
Frisee Salad, Roasted Beets, Balsamic Vinaigrette, Goat Cheese
- \*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.

*Add To Any Salad*

- Grilled Chicken 5
- Grilled Shrimp 7

### FISH

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

### MEAT

- VEAL SCALLOPINI AL MARSALA** 30  
Sautéed Veal Scaloppini in Marsala Sauce with Mashed Potatoes and Asparagus
- \*ENTRECOTE AL PEPE VERDE** 45  
Grilled NY Strip with Roasted Potatoes, Sautéed Spinach and Green Peppercorn Sauce

### ALL NATURAL CHICKEN

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| <ul style="list-style-type: none"> <li><b>MILANESE</b> 24<br/>Breaded Pounded Chicken Breast, Baby Arugula, Marinated Tomatoes, and Shaved Parmesan</li> <li><b>PICATTA</b> 22<br/>Pounded Chicken Breast Sautéed in Lemon Caper Sauce with Mashed Potatoes</li> </ul> | <ul style="list-style-type: none"> <li><b>MARSALA</b> 22<br/>Chicken Breast Scaloppini Style in Mushroom Marsala Sauce with Mashed Potatoes</li> <li><b>*PAILLARD</b> 22<br/>Grilled Pounded Chicken Breast with Tricolor Salad in Lemon Vinaigrette</li> </ul> |
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### DESSERT & SORBETTI

- TIRAMISU** 10  
Ladyfingers in Espresso Coffee, Mascarpone Cream, Cocoa
- SELECT GELATO AND SORBET** 8  
Vanilla, Chocolate, Espresso, Cappucino, Hazelnut Limoncello, Mixed Berry

### SIDE DISHES 7

- 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.





## PIZZA

<b>CLASSIC MARGHERITA</b>	13
Tomato Sauce, Mozzarella, and Fresh Basil	
<b>THE FIFTH AVENUE</b>	14
Spicy Italian Salami, Tomato Sauce, and Mozzarella	
<b>MEDITERRANEAN</b>	14
Goat Cheese, Sundried Tomato, Black Olives, Pesto, and Mozzarella	
<b>ARUGULA AND PROSCIUTTO</b>	15
Prosciutto di Parma, Fresh Arugula, Mozzarella, and Tomato Sauce	
<b>MUSHROOM AND SAUSAGE</b>	15
Sweet Italian Sausage, Wild Mushrooms, Mozzarella, and Tomato Sauce	
<b>GARDEN</b>	16
Zucchini, Artichokes, Cherry Tomato, Mushrooms, Mozzarella, Tomato Sauce	

## DESSERTS

<b>TORTINO DI RICOTTA ALLA SICILIANA</b>	10
Sicilian Ricotta Cheese Cake, Aged Balsamic, Strawberry Compote	
<b>CREMA CATALANA</b>	10
Deep Dish Crème Brûlée	
<b>TORTINO DI CIOCCOLATO CON GELATO ALLA VANIGLIA</b>	10
Molten Chocolate Cake with Vanilla Ice Cream	
<b>TIRAMISU CON SALSA DI CIOCCOLATO</b>	10
Ladyfingers Dipped in Espresso Coffee, Mascarpone Cream Mousse, Cocoa Dusting	
<b>AFFOGATO</b>	7
Vanilla Gelato with Shot of Espresso	

## GELATO & SORBETTI

8

**CHOCOLATE**  
**VANILLA**  
**HAZELNUT**

**LEMON**  
**MIX BERRY**  
**TIRAMISU**