

Vergina Restaurant

HALF PRICE HAPPY HOUR

All Food Menu Items are Discounted 50%

Appetizers

WAGYU MEATBALLS

Finest Wagyu Beef, Shaved Parmesan,
Pomodoro Sauce 12.

CALAMARI FRITTI

Calamari, Crispy Zucchini,
Spicy Tomato Sauce 14.

BAKED EGGPLANT PARMESAN

Melted Mozzarella, Tomato Sauce,
Fresh Basil 14.

JUMBO SHRIMP SCAMPI

Ciabatta Toast, Roasted Garlic, Green Peas,
Chablis Reduction 16.

BAKED SICILIAN CHICKEN WINGS

Caramelized Onions, Parmesan Reggiano,
Rosemary, Crushed Chili Pepper 13.

MUSSELS AL FORNO

PEI Mussels, Grilled Crostini,
Garlic, EVOO 15.

PROSCIUTTO & MELON

Prosciutto Di Parma, Sweet Melon 18.

Salads

ICEBERG WEDGE

Crisp Iceberg Lettuce, Applewood Bacon, Red Onion,
Blue Cheese Dressing, Aged Balsamic Reduction 14.

CAESAR

Romaine Hearts, Shaved Parmigiano Reggiano,
Baked Croutons 14.

NAPLES

Crisp Romaine, Cannellini Beans, Shaved Egg,
Red Onion, Maple Vinaigrette 14.

THE AVE

Baby Spinach, Radicchio, Candied Walnuts, Tangerine Segments,
Crumbled Goat Cheese, Honey Mustard Dressing 15.

Add Grilled Chicken - Add Grilled Shrimp - Add Grilled Salmon

Pastas

Whole Wheat and Gluten Free Pasta Available Upon Request

NONNA'S SPAGHETTI MEATBALLS

Wagyu Beef Meatballs, Handmade Pasta,
San Marzano Tomato 25.

FOUR CHEESE & PEAR FIOCCHI

Handmade Fiocchi, Parmesan Cream Sauce,
Touch of White Truffle Oil 23.

LINGUINE VONGOLE

Manila Clams, Parsley, Garlic,
White Wine, EVOO 26.

ORECCHIETTE

Sweet Italian Sausages, Broccoli Rabe, Sundried
Tomato, Parmigiano Reggiano, Sweet Garlic 24.

TAGLIOLINI BOLOGNESE

Slow Cooked Beef and Pork Ragu,
Parmigiano Reggiano 24.

LASAGNA

Slow Cooked Beef and Pork Ragu,
Melted Mozzarella, Bechamel 22.

RIGATONI NORMA

Sauteed Eggplant, Red Onion, Black Olives,
Basil, San Marzano Tomato, Grated Pecorino 25.

TAGLIATELLE CARBONARA

Homemade Tagliatelle, Italian Pancetta,
Egg Yolk, Light Cream, Black Pepper 23.

Fish & Meats

GRILLED SALMON

Sautéed Spinach, Roasted Potatoes,
Basil Aioli 29.

BUTTERFLY BRANZINO

Baby Vegetables, Salmoriglio, Garlic,
Thyme, Capers, EVOO 32.

CIOPPINO

Half Lobster Tail, Mussels, Clams, Shrimp, Calamari,
Bay Scallops, San Marzano Tomato 42.

CHICKEN PARMESAN

Melted Mozzarella, Parmigiano Reggiano,
Linguine With San Marzano Tomato 28.

CHICKEN PAILLARD

Grilled Chicken Breast, Mixed Baby Lettuce
Salad, Grape Tomato, Balsamic Vinaigrette 24.

VEAL PICCATA

Tender Veal Medallions, Baby Vegetables,
Mashed Potatoes, Lemon Caper Sauce 26.

CHICKEN MARSALA

Wild Mushrooms, Mashed Potatoes, Sautéed Spinach,
Sweet Marsala Wine Reduction 25.

NEW YORK STRIP STEAK

Herb Roasted Rainbow Potatoes,
French Beans, Green Peppercorn Sauce 48.

GRILLED PORK CHOP

Roasted Butternut Squash, Brussel Sprouts,
Port Demi Reduction 29.



Accessories 9

Seasonal Baby Vegetables Garlic Broccoli Rabe Baby Spinach Brussel Sprouts Grilled Asparagus Herb Roasted Rainbow Potatoes





Consuming raw or undercooked meat, eggs, and/or fish may increase your risk of food illness. Especially if you have certain medical conditions. Please notify your server if you have any food allergies.

All Signature Martinis, Well Cocktails, Beers and Selected Wines are Discounted 50%





Sparkling By Glass

 Prosecco, Zonin, <i>Venezia</i>	11
 Moscato D' Asti, Santo Stefano, <i>Piemonte</i>	12
Brut , Moet Chandon "Imperial" 187 ml, <i>France</i> .	21
Brut, Ferrari DOC, <i>Italy</i>	18
Brut, Veuve Cliquot, <i>France</i>	21
Brut Rose, Veuve Cliquot, <i>France</i>	21

White By Glass

 Chardonnay, Seven Falls, <i>Washington</i>	10
Chardonnay, St Francis, <i>Sonoma</i>	12
Chardonnay, La Crema, <i>Sonoma</i>	14
 Gavi, Broglia, <i>Italy</i>	13
 Pinot Grigio, Granducato, <i>Tuscany</i>	10
Pinot Grigio, Santa Margherita, <i>Trentino</i>	14
 Sauvignon Blanc, Santa Ema, <i>Chile</i>	10
Sauvignon Blanc, Kim Crawford, <i>NZ</i>	13
White Zinfandel, Beringer, <i>California</i>	10
Riesling, Chateau St. Michelle, <i>Washington</i>	12
Rose, Fleurs De Prairie, <i>Provence</i>	12
Sancerre, Sauvion, <i>Loire Valley</i>	16

Red By Glass

 Cabernet, Beringer, <i>California</i>	10
Cabernet, Hess, <i>Napa</i>	12
Cabernet, Decoy, <i>Sonoma</i>	15
 Supertuscan, Rossaquercia, <i>Tuscany</i>	12
 Merlot, Il Lago, <i>Italy</i>	10
Montepulciano, Stella, <i>Abruzzi</i>	12
 Pinot Noir, Coastal Wines, <i>California</i>	10
Pinot Noir, La Crema, <i>Sonoma</i>	15
Chianti, Victoria, <i>Tuscany</i>	12

Sparkling By Bottle

Prosecco, Zonin, <i>Venezia</i>	50	Brut, Veuve Cliquot, <i>France</i>	120	Brut, Perrier Jouet Fluer, <i>France</i>	145
Moscato D' Asti, Santo Stefano, <i>Piemonte</i>	48	Brut Rose, Veuve Cliquot, <i>France</i>	120	Grand Brut, Dom Perignon, <i>France</i>	290
Brut, Ferrari DOC, <i>Trentino</i>	65	Brut, Moet Chandon Imperial, <i>France</i>	140	Grand Brut, Louis Roederer "Crystal", <i>France</i> ...	500

White By Bottle

Sauvignon Blanc, Santa Ema, <i>Chile</i>	42
Sauvignon Blanc, Kim Crawford, <i>NZ</i>	52
Sauvignon Blanc, Round Pond, <i>Napa</i>	58
Sauvignon Blanc, Cakebread, <i>Napa</i>	80
Rose, Fleurs De Prairie, <i>Provence</i>	48
Pouilly Fuisse, Louis Latour, <i>France</i>	58
Gavi, Broglia, <i>Italy</i>	52
Gavi di Gavi, La Scolca Black Label, <i>Piemonte</i> ...	112
Greco Di Tufo, Terredora Paolo, <i>Campania</i>	68
Sancerre, Sauvion, <i>Loire Valley</i>	64
Vermentino, Argiolas, <i>Sardinia</i>	52
Chardonnay, Seven Falls, <i>Washington</i>	42
Chardonnay, La Crema, <i>Sonoma</i>	56
Chardonnay, St Francis, <i>Sonoma</i>	48
Chardonnay, Stags Leap, <i>Napa</i>	64
Chardonnay, Cakebread Cellars, <i>Napa</i>	88
Chardonnay, Flowers, <i>Sonoma</i>	95
Chardonnay, Far Niente, <i>Napa</i>	115
Pinot Grigio, Gran Ducato, <i>Italy</i>	42
Pinot Grigio, Santa Margherita, <i>Trentino</i>	56
Pinot Grigio, Livio Felluga, <i>Collio</i>	58
Riesling, Chateau St. Michelle, <i>Washington</i>	48

Red By Bottle

Chianti, Victoria, <i>Tuscany</i>	48	Valpolicella, Bertani "Ripasso", <i>Veneto</i>	90
Chianti Classico, Castello di Bossi, <i>Tuscany</i> ...	56	Merlot, Granducato, <i>Tuscany</i>	42
Chianti Classico, Rocca Macie, <i>Tuscany</i>	62	Merlot, Markham Vineyard, <i>Napa</i>	65
Chianti Classico Reserve, Banfi, <i>Tuscany</i>	75	Cabernet, Beringer, <i>California</i>	42
Super Tuscan, Rossaquercia, <i>Tuscany</i>	48	Cabernet, Hess, <i>Napa</i>	48
Super Tuscan, Ornellaia Le Volte, <i>Tuscany</i>	88	Cabernet , Decoy, <i>Sonoma</i>	60
Super Tuscan, Gaja Promis, <i>Tuscany</i>	96	Cabernet, Jordan, <i>Alexander Valley</i>	128
Super Tuscan, M. Antinori Tignanello, <i>Tuscany</i>	240	Cabernet, Cakebread, <i>Napa</i>	145
Super Tuscan, Antinori Guado al Tasso, <i>Tuscany</i> ...	260	Cabernet, Caymus, <i>Napa 1 Litre</i>	240
Super Tuscan, Ornellaia, <i>Tuscany</i>	360	Cabernet, Nickel & Nickel CC Ranch, <i>Napa</i>	178
Super Tuscan, Bolgheri Sassicaia, <i>Tuscany</i>	460	Cabernet , Opus One, <i>Napa Valley</i>	650
Ross di Montalcino, Banfi, <i>Tuscany</i>	68	Cabernet, Quintessa, <i>Napa</i>	380
Brunello di Montalcino, San Polo, <i>Tuscany</i> ...	118	Cabernet Blend, The Prisoner, <i>Napa</i>	120
Brunello di Montalcino, Banfi, <i>Tuscany</i>	130	Pinot Noir, Coastal Wines, <i>California</i>	42
Brunello di Montalcino, Frescobaldi, <i>Tuscany</i>	150	Pinot Noir, La Crema, <i>Sonoma</i>	60
Amarone, Luigi Righetti, <i>Veneto</i>	80	Pinot Noir, Erath, <i>Oregon</i>	68
Amarone, Masi, <i>Veneto</i>	130	Pinot Noir, Flowers, <i>Sonoma</i>	100
Amarone, Bertani, <i>Veneto</i>	220	Pinot Noir, Golden Eye, <i>Mendacino</i>	120
Ripasso, Bertani Valpolicella, <i>Veneto</i>	85	Zinfandel, Joel Gott, <i>California</i>	68
Barolo, Marchesi di Barolo, <i>Piemonte</i>	120	Zinfandel, Saldo, <i>Napa</i>	120
Barolo, Pio Cesare, <i>Piemonte</i>	125	Malbec, Talante Reserva, <i>Mendoza</i>	60
Barolo, Gaja Dagromis, <i>Piemonte</i>	135	Nero D'Avola, Tasca Regaleali, <i>Sicily</i>	52
Barbaresco, Castello Di Neive, <i>Piemonte</i>	78	Nebbiolo, Gattinara Travaglini, <i>Piemonte</i>	68
Barbera, Pico Maccario, <i>Piemonte</i>	56	Montepulciano, Stella, <i>Abruzzi</i>	48

Signature Martinis

- LYCHEE
- FRENCH
- APPLETINI
- MANHATTAN
- LEMON DROP
- VERGINATINI
- KEY LIME PIE
- COSMOPOLITAN
- POMEGRANATE
- DOUBLE ESPRESSO
- WHITE CHOCOLATE

Cocktails

- FRENCH 75
- PISCO SOUR
- MARGARITA
- PIÑA COLADA
- CUBAN MOJÍTO
- BLOODY MARY
- MOSCOW MULE
- MEXICAN MULE
- AMERICAN MULE
- AMARETTO SOUR
- WATERMELON MOJÍTO
- BRAZILIAN CAIPIRINHA
- BLACKBERRY BOURBON LEMON
- SEASONAL SANGRIA
- Choice of Red or White

32oz. Frozen Cocktails

- PIÑA COLADA
- MUDSLIDE
- DAIQUIRI
- Strawberry or Mango
- BULLDOG MARGARITA
- MARGARITA
- Lime, Strawberry, Mango
- MOJÍTO
- Lime, Strawberry, Mango, Watermelon

Beer By Bottle

- PERONI
- CORONA
- GUINNESS
- HEINEKEN
- BUD LIGHT
- BLUE MOON
- YUENGLING
- BUDWEISER
- MILLER LITE
- COORS LIGHT
- CORONA LIGHT
- STELLA ARTOIS
- SAMUEL ADAMS
- MICHELOB ULTRA
- TWO HEARTED IPA
- STELLA HARD CIDRE
- WHITE CLAW SELTZER