



VERGINA

NAPLES | FL

THREE COURSE MENU

APPETIZER

CHOICE OF

THE AVE SALAD

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

BEEF CARPACCIO

Baby Arugula, Hearts of Palm, Shaved Parmesan, Black Truffles, Lemon Dressing

BURRATA & PROSCIUTTO DI PARMA

Creamy Burrata over Prosciutto Di Parma with Figs, Balsamic Pearls

JUMBO SHRIMP COCKTAIL

Chilled and Served with our Classic Cocktail Sauce

AHI TUNA TARTARE

Served with Avocado Citrus, Crisp Crostini

MAIN COURSE

CHOICE OF

MAINE LOBSTER RAVIOLI

Maine Lobster filled Ravioli in Lobster Bisque with Fresh Lobster Meat

MUSHROOM RAVIOLI WITH BLACK TRUFFLES

Mushroom filled Ravioli served with Creamy Morel Mushroom Sauce
Finished with Fresh Black Truffle Shavings

SURF & TURF

Seared Jumbo Scallops served with Center Cut Filet Mignon over Mashed
Potatoes and French Beans Finished in Cabernet Demi Glaze

CHILEAN SEABASS

Pan Seared Seabass served with Sweet Carrot Risotto finish in Beurre Blanc Sauce

CHICKEN PARMIGIANA OVER LINGUINE

Breaded Pounded Parmigiana Style with Linguine in San Marzano

PRIME BONE-IN RIBEYE

Dry Rub Prime Bone-in Ribeye Served over Sautéed French Beans,
Potato Fondant, Finished in Light Peppercorn Cream Sauce

OSSOBUCO WITH SAFFRON RISOTTO

Slow Braised Ossobuco served over Saffron Risotto, Zucchini, Carrots
finished in Beef Au Jus

DESSERT

DECEDENT CHOCOLATE TORTE

Velvety Chocolate Decadent Cake from Pastry Chef Cristian Cabrera

CONSUMING RAW OR UNDERCOOKED MEAT, EGGS, OR FISH MAY INCREASE YOUR RISK OF FOOD ILLNESS, PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES



MARTINIS

LYCHEE
FRENCH
APPLETINI
MANHATTAN
LEMON DROP
VERGINATINI
KEY LIME
COSMOPOLITAN
ESPRESSO
WHITE CHOCOLATE



COCKTAILS

PISCO SOUR
MARGARITA
MOJITO
AMARETTO SOUR
SPANISH SANGRIA
BRAZILIAN CAIPIRINHA
APEROL SPRITZER
FRENCH 75

SPARKING BY GLASS

Proseco , Voga, <i>It</i>	15
Moscato D' Asti , <i>It</i>	15
Brut , Moet Chandon , <i>Fr</i>	26
Brut , Veuve Cliquot, <i>Fr</i>	26
Brut Rose ,Veuve Cliquot, <i>Fr</i>	26

WHITE BY GLASS

Chardonnay , Flowers, Sonoma.....	20
Chardonnay , La Crema, <i>So</i>	17
Gavi , La Doria, <i>It</i>	15
White Bordeaux , Clarendelle, <i>France</i>	15
Pinot Grigio , Santa Margherita, <i>It</i>	17
Sauvignon Blanc , Kim Crawford, <i>NZ</i>	16
Rose , Fleurs De Prairie, <i>FR</i>	16
Pouilly Fuisse , Louis Latour, <i>France</i>	16

RED BY GLASS

Amarone , Luigi Righetti, <i>Veneto</i>	21
Cabernet , Mt. Veeder, <i>Napa</i>	17
Cabernet , Caymus, <i>Napa</i>	45
Merlot , Hayes Ranch, <i>Ca</i>	15
Red Blend , The Prisoner, <i>Napa</i>	28
Pinot Noir , La Crema, <i>Sonoma</i>	17
Chianti , Ruffino, <i>Tuscany</i>	16
Brunello di Mont. , Eremus, <i>Tuscany</i>	26
Super Tuscan , Castello Massari, <i>Tuscany</i>	17
Super Tuscan , Tignanello, <i>Tuscany</i>	50

SPARKLING BY BOTTLE

Prosecco , Voga, <i>Venezia</i>	60
Moscato D’ Asti , Stella Rosa, <i>Piemonte</i>	60
Brut , Veuve Cliquot, <i>France</i>	150
Brut Rose , Veuve Cliquot, <i>France</i>	150
Brut , Moet Chandon Imperial, <i>France</i>	160
Brut , Perrier Jouet Fluer, <i>France</i>	145
Grand Brut , Dom Perignon, <i>France</i>	380
Grand Brut , Louis Roederer “Cristal”, <i>Fr</i>	550
Grand Brut Rose , Dom Perignon, <i>France</i>	600

SIGNATURE COCKTAILS

SIMPLE JOY Patron Blanco, Pineapple Juice, Coconut Puree, Kahlua Float	EASY PEAR Grey Goose Pear, Lemongrass Infused Syrup, Lemon Juice, Lime
239 SPRITZER Beefeater Gin, Aperol, Strawberry Puree, Fresh Lemon, Prosecco	ABERDEEN Hendrick’s Gin, Honey Infused Syrup, Blueberry Puree
NEGRONITA Don Julio Blanco, Campari, Ruby Red Grapefruit, Lime Juice	SPICY PASSION MARGARITA Jalepeno Infused Tequila, Passion Fruit Puree, Fresh Lime
PAINKILLER Diplomatico Dark Rum, Pineapple Juice, Cream of Coconut, Orange Juice, Nutmeg	E11EVEN PEACH E11even Vodka, Ruby Red Grapefruit, Rosemary Infused Syrup, Peach Puree, Rose



MULES

GINGER BEER, FRESH LIME,
OVER CRUSHED ICE

MOSCOW - VODKA
AMERICAN - WHISKEY
KENTUCKY - BOURBON
MEXICAN - TEQUILA

PEACH MULE
BOURBON – PEACH PUREE

STRAWBERRY MULE
GIN– STRAWBERRY PUREE

PINEAPPLE MULE
TEQUILA – PINEAPPLE PUREE

BLUEBERRY MULE
VODKA- BLUEBERRY PUREE

HARD SELTZER

MANGO
BLACK CHERRY

BEER

MILLER LIGHT	CORONA
STELLA ARTOIS	MODELO
PERONI	HEINEKEN
HIGH 5 IPA	BLUE MOON
MICHELOB ULTRA	HEINEKEN OO
YUENGLING	<i>Non ~ Alcoholic</i>

MOCKTAILS

CUCUMBER MOCKTAIL Muddled Cucumber, Lemongrass Infused Simple, Lime Juice <i>Non ~ Alcoholic</i>	PEACH ON THE BEACH Ruby Red Grapefruit, Rosemary Infused Simple, Peach Puree <i>Non ~ Alcoholic</i>
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WHITE BY BOTTLE

Chardonnay , La Crema, <i>Sonoma</i>	68	Sauvignon Blanc , Kim Crawford, <i>New Zealand</i>	64
Chardonnay , Stags Leap "Karia", <i>Napa</i>	64	Sauvignon Blanc , St. Supery Estate, <i>Napa</i>	68
Chardonnay , Jordan, <i>Russian River Valley</i>	78	Rose , Fleurs De Prairie, <i>Provence</i>	64
Chardonnay , Flowers, <i>Sonoma</i>	95	Pouilly Fuisse , Louis Latour, <i>France</i>	58
Chardonnay , Far Niente, <i>Napa</i>	115	Falanghina , Mastroberardino, <i>Campania</i>	60
Pinot Grigio , Santa Margherita, <i>Trentino</i>	68	Gavi di Gavi , La Scolca “Black Label”, <i>Piemonte</i>	112
Pinot Grigio , Livio Felluga, <i>Collio</i>	64	Sancerre , Chateau de Sancerre, <i>Loire Valley</i>	68
Riesling , Chateau St. Michelle, <i>Washington</i>	52	White Bordeaux , Clarendelle, <i>France</i>	58
		White Blend , Gaja ‘Rossj Bass’, <i>Piedmont</i>	120

RED BY BOTTLE

Chianti Classico , Castello di Bossi, <i>Tuscany</i>	64	Merlot , Silverado, <i>Coomsville</i>	72
Chianti Classico , Antinori “Peppoli”, <i>Tus</i>	60	Cabernet , Decoy, <i>Sonoma</i>	64
Chianti Classico Reserve , Banfi, <i>Tuscany</i>	75	Cabernet , Mt. Veeder, <i>Napa</i>	88
Super Tuscan , Ruffino “Modus”.....	68	Cabernet , Quilt, <i>Napa</i>	98
Super Tuscan , Ornellaia "Le Volte", <i>Tuscany</i>	88	Cabernet , Stag’s Leap “Artemis”, <i>Napa</i>	125
Super Tuscan , IL Bruciato, <i>Tuscany</i>	96	Cabernet , Jordan, <i>Alexander Valley</i>	140
Super Tuscan , Tignanello, <i>Tuscany</i>	280	Cabernet , Cade, <i>Howell Mt.</i>	180
Super Tuscan , Antinori Guado al Tasso, <i>Tus</i> ...200		Cabernet , Caymus, <i>Napa</i>	240
Super Tuscan , Ornellaia, <i>Tuscany</i>	580	Cabernet , Nickel & Nickel "De Carle", <i>Napa</i> ...265	
Super Tuscan , Sassicaia, <i>Tuscany</i>	480	Cabernet , Opus One, <i>Napa</i>	520
Rosso Di Montalcino , San Polo, <i>Tuscany</i>	70	Cabernet , Quintessa, <i>Napa</i>	380
Brunello , Frescobaldi, <i>Tuscany</i>	150	Cabernet Blend , The Prisoner, <i>Napa</i>	120
Brunello , Banfi, <i>Tuscany</i>	165	Pinot Noir , La Crema, <i>Sonoma</i>	64
Brunello , Pian Delle Vigne, <i>Tuscany</i>	195	Pinot Noir , Belle & Glos “Dairyman”, <i>RRV</i>140	
Amarone , Masi, <i>Veneto</i>	130	Pinot Noir , Flowers, <i>Sonoma</i>	125
Amarone , Luigi Righetti, <i>Veneto</i>	85	Zinfandel , The Prisoner “Saldo”, <i>Napa</i>	120
Barolo , Damilano, <i>Piemonte</i>	110	Malbec , Graffigna, <i>Argentina</i>	65
Barolo , Michele Chiarlo, <i>Piemonte</i>	125	Nebbiolo , Gattinara, <i>Veneto</i>	80
Barbaresco , Castello di Nieve, <i>Piemonte</i>	78	Nero D’ Avola , Firriato “Harmonium”, <i>Sicily</i> ...88	
Barbera d’ Asti , Pico Maccario, <i>Piemonte</i>	70	Rioja , Montecillo, “Gran Reserva”, <i>P.Robles</i>85	
Montepulciano , Valle Reale, <i>Abruzzi</i>	56	Rhone Blend , Chateauneuf du Pape, <i>France</i>88	
Ripasso , Zenato, <i>Veneto</i>	78		

NEW YEARS EVE EVENT INFO

REGULAR LUNCH MENU AVAILABLE UNTIL 3PM

HAPPY HOUR ONLY 3PM - 4 PM INCLUDING THE BAR

4 PM - 4:30 PM

DRINK SERVICE ONLY, NO FOOD MENU IS AVAILABLE

NEW YEARS EVE PRICING

MAIN DINING ROOM

EARLY DINING

4:30 PM - 6:30PM

3 COURSE NEW YEARS MENU

\$95 PER PERSON

CHAMPAGNE & DRINKS NOT INCLUDED

REGULAR MAIN MENU NOT AVAILABLE

LATE DINING

7 PM - CLOSE

3 COURSE NEW YEARS MENU

\$195 PER PERSON

VEGETARIAN OPTION AVAILABLE

CHAMPAGNE & DRINKS NOT INCLUDED

REGULAR MAIN MENU NOT AVAILABLE

CHILDREN MENU NOT AVAILABLE

BAR SEATING

EARLY DINING

4:30 PM - 6:30PM

A LA CARTE FROM OUR

NEW YEAR'S MENU

ONLY ITEMS FROM OUR NEW YEARS MENU

WILL BE AVAILABLE INDIVIDUALLY

REGULAR MAIN MENU NOT AVAILABLE

LATE DINING

7 PM - CLOSE

3 COURSE NEW YEARS MENU

\$145 PER PERSON

VEGETARIAN OPTION AVAILABLE

CHAMPAGNE & DRINKS NOT INCLUDED

REGULAR MAIN MENU NOT AVAILABLE

LIVE MUSIC

JARRELL

STARTS AT 9PM

MOTOWN, R&B, TODAY'S TOP HITS

ROCK & LATIN

DJ CAST

11PM TILL CLOSE

WATCH THE BALL DROP IN TIME SQUARE

WITH THE BEST DANCE MUSIC

ALL RESERVATIONS REQUIRE CREDIT CARDS FOR HOLIDAYS AND SPECIAL EVENTS

48 CANCELLATION POLICY FOR ALL RESERVATIONS