


Small Bites

PANE CASERECCIO CON PROSCIUTTO woodfired focaccia, rosemary, olio nuovo, fennel pollen, calabrian chili, prosciutto di parma **19** 


PARMIGIANO & ACETO BALSAMICO aged parmigiano ambrosi, balsamic vinegar **12** 

OLIVE MARINATE wood fire marinated mixed olives, thyme **11**  

CARCIOFI marinated artichokes, mint, pecorino toscano **12**  

Starters and Salads


CRUDO DI MARE hamachi, olio nuovo, tangerine agrodolce, watermelon radish, fresno chili **22** 


POLIPO ALLA BRACE mediterranean octopus, cannellini beans, roasted pepper agrodolce, salsa verde, crescione **28** 

VERISE BRUSCHETTA *a mano* ricotta, black truffle honey, crostini **16** 

POLPETTE AL SUGO wood fire roasted meatballs, pomodoro, pecorino toscano, grilled focaccia **18**

CALAMARI FRITTI arrabiata sauce, *mama lil's* peppers, sundried tomato **19**

GAMBERONI ALLA GRIGLIA head on grilled prawns, charred lemon, fennel pollen, calabrian chili **26** 

BURRATA CON BIETOLE *a mano* burrata, red beets, frisee, pistachio pesto, saba **18** 

INSALATA ALLA CESARE parmigiano reggiano, crostini di focaccia **14**
Whole Anchovies +2

Handcrafted Pastas

SPAGHETTI AL POMODORO verise pomodoro, garden basil, burrata, parmigiano reggiano **25** 

GNOCCHETTI DI PATATE porcini mushroom, black truffle tartufata, finocchiona sausage, soffrito **29** 

PACCHERI AI FRUTTI DI MARE clams, mussels, prawns, octopus, tomato sauce, lemon bread crumbs **29**

BUCATINI amatriciana, guanciale, onion, verise pomodoro, fresno chili **26**

FETTUCINE italian ragù, artichoke, ricotta salata, oregano **28**
Add on to Any Pasta - Shrimp + 14 | Meatballs + 12

Main Plates

MEDITERRANEAN BRANZINO capers, olives, cherry tomatoes, cannellini beans **32**

POLLO ALLA PARMIGIANA chicken, tomato, mozzarella, basil **31**


TAGLIATA DI MANZO 16 oz NY strip steak, baby arugula, cipollini onions, shaved parmigiano, aceto balsamico **68** 

PARMIGIANA DI MELANZANE traditional eggplant, tomato, mozzarella, basil **28**

Pizzas

MARGHERITA TRADIZIONALE house tomato sauce, mozzarella, garden basil **21** 

DIAVOLA PICCANTE house tomato sauce, mozzarella, spicy salami, ricotta **24**

PROSCIUTTO prosciutto di parma, mozzarella, baby arugula, shaved parmigiano **25** 
Add Burrata to Any Pizza +12

LA FESTA


**CHEF'S TASTING
FROM THE MENU**

Served family style for the full table
to experience the flavors of Verise.

58 PER PERSON
FOR PARTIES OF 2 OR MORE

On the Side

PATATE roasted potato, rosemary, duck fat **10** 

FUNGHI mushroom medley, garlic, parsley **10** 

CIPOLLINI onions, orange, fennel pollen **10** 

GF - Gluten Free | V - Vegetarian

 *Chef's Most Loved Dishes*

A Suggested Gratuity of 18% Will be Added to Parties of Eight (8) or More.

Consuming raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illness. Please alert your server of any food allergies.



Classici 17

OLIO MARTINI olive oil infused vodka, gin, bianco vermouth

CALABRIAN MARGARITA tequila, bergamot, lime, calabrian chili infused agave

The Collection 16

HUGO SPRITZ st. germain, prosecco, mint, seltzer

LIMONCELLO SPRITZ limoncello, prosecco, seltzer

ROSSO SPRITZ sweet vermouth, prosecco, seltzer

NEGRONI CLASSICO gin, campari, sweet vermouth

NEGRONI SBAGLIATO campari, sweet vermouth, prosecco

SPEZIATO OLD-FASHIONED whiskey, amaro, star anise, bitters

MARTINI DE SERA vodka, coffee infused amaro, espresso

NEGRONI RABARBARO gin, rhubarb amaro, chinato

AMERICANO select aperitivo, sweet vermouth, seltzer

NERO TONIC amaro averna, coffee liqueur, tonic

BICICLETTA gran classico, white wine, seltzer

Draft Beers 9

MENABREA “BIONDA” Italy

PERONI “NASTRO AZZURO” Italy

CALIDAD “MEXICAN STYLE LAGER” Santa Barbara

PURE PROJECT “RAIN” PILSNER San Diego

COORS LIGHT Colorado

HARLAND HAZY IPA San Diego

STONE “DELICIOUS” IPA San Diego

BALLAST POINT “SCULPIN” IPA San Diego

Sparkling

Classic Pour (6 oz)

ZONIN PROSECCO, ITALY 10

VIGNA DORATA BRUT FRANCIACORTA, ITALY 20

Whites

Classic Pour (6 oz) / Quartino (8.5 oz)

UMANI RONCHI PECORINO, ITALY 12 / 18

GIRLAN PINOT GRIGIO, ITALY 14 / 20

SELLA & MOSCA VERMENTINO, ITALY
13 / 19

FRANK FAMILY CHARDONNAY 19 / 25

Reds

Classic Pour (6 oz) / Quartino (8.5 oz)

VIETTI BARBERA D’ASTI, ITALY 15 / 21

TENUTA DI ARCENO CHIANTI CLASSICO, ITALY 20 / 26

MARTIN RAY PINOT NOIR, SONOMA COAST 14 / 20

DAOU CABERNET SAUVIGNON, PASO ROBLES 14 / 20

TORNATORE “ETNA ROSSO” NERELLO MASCALESE, ITALY 17 / 23

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