

Stuzzichini

Snacks

- **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** ^V
- OLIVE MARINATE** warm citrus marinated castelvetro olives, thyme **11** ^{GF V}

Antipasti e Insalate

Small Bites & Salads

- CRUDO DI MARE** hamachi, olio nuovo, tangerine agrodolce, watermelon radish, fresno chili **22** ^{GF}
- **POLIPO ALLA BRACE** mediterranean octopus, cannellini beans, roasted pepper agrodolce, salsa verde, crescione **28**
- VERISE BRUSCHETTA** a mano ricotta, black truffle honey, crostini **16** ^V
- POLPETTE AL SUGO** wood fire roasted meatballs, pomodoro, pecorino toscano, grilled focaccia **18**
- BURRATA CON BIETOLE** a mano burrata, red beets, frisee, pistachio pesto, saba **18** ^V
- INSALATA ALLA CESARE** marinated anchovies, parmigiano reggiano, garden herbs, crostini di focaccia **14**
Whole Anchovies +2

Paste Artigianale

Handcrafted Pastas

- **SPAGHETTI AL POMODORO** verise pomodoro, garden basil, burrata, parmigiano reggiano **25** ^V
- GNOCCHETTI DI PATATE** porcini mushroom, black truffle tartufata, finocchiona sausage, soffrito **29**
- CALAMARATA AI FRUTTI DI MARE** clams, mussels, prawns, octopus, tomato brodetto, lemon bread crumbs **29**
- BUCATINI** amatriciana, guanciale, onion, verise pomodoro, fresno chili **26**
- FETTUCINE** italian ragù, artichoke, ricotta salata, oregano **28**
- CAGIO E PEPE** rigatoncini, pecorino romano, cracked black pepper **25** ^V

Carne e Pesce

Meat & Seafood from the Grill

- GAMBERONI ALLA GRIGLIA** head on grilled prawns, charred lemon, fennel pollen, calabrian chili **31** ^{GF}
- PESCATO DEL GIORNO** today's fresh catch, cannellini beans crema, garden herbs, baby spinach, heirloom cherry tomatoes **32**
- POLLETTO AL MATTONE** bricked mary's half chicken, fingerling potato cacciatore, olives, cherry tomato, oregano **30** ^{GF}
- **TAGLIATA DI MANZO** 16 oz NY strip steak, baby arugula, cipollini onions, shaved parmigiano, aceto balsamico **68**

Pizze

Pizzas | Add Burrata +12

- MARGHERITA TRADIZIONALE** san marzano tomato, mozzarella, garden basil **21** ^V
- **DIAVOLA PICCANTE** san marzano tomato, mozzarella, spicy salami, ricotta **24**
- PROSCIUTTO** prosciutto di parma, mozzarella, baby arugula, shaved parmigiano **25**

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

Contorni

On the Side

- PATATE** roasted potato, rosemary, duck fat **10** ^{GF}
- FUNGHI** mushroom medley, garlic, parsley **14** ^{GF}
- CARCIOFI** marinated artichoke, mint, pecorino toscano **12** ^{GF V}
- CIPOLLINI** onions, orange, fennel pollen **12** ^{GF}

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.

