

Small Bites

- PANE CASERECCIO CON PROSCIUTTO woodfired focaccia, rosemary, olio nuovo, fennel pollen, calabrian chili, prosciutto di parma 19 GF V
- OLIVE MARINATE wood fire marinated mixed olives, thyme 11 GF V
- CARCIOFI marinated artichokes, mint, pecorino toscano 12 GF V
- FUNGHI mushroom medley, garlic, parsley 10 GF V
- BREAD SERVICE presented tableside, focaccia, butter, olive oil, balsamic 12

LA FESTA

CHEF'S TASTING
FROM THE MENU
Served family style for the full table
to experience the flavors of Verise.
\$58 TO \$75 PER PERSON

ASK SERVER FOR DETAILS.
FOR PARTIES OF 2 OR MORE.

Starters and Salads

- CRUDO DI MARE hamachi, olio nuovo, tangerine agrodolce, watermelon radish, fresno chili 22 GF
- VERISE BRUSCHETTA tomato, garlic, basil, olive oil, sourdough 16 V
- POLPETTE AL SUGO wood fire roasted meatballs, pomodoro, pecorino toscano, grilled focaccia 19 GF V
- CALAMARI FRITTI arrabbiata sauce, mama lil's peppers, roasted tomato 19
- BURRATA CON BIETOLE a mano burrata, red beets, frisee, aceto balsamico 18 GF V
- INSALATA ALLA CESARE parmigiano reggiano, crostini di focaccia 16
Whole Anchovies +2

Handcrafted Pastas

- SPAGHETTI AL POMODORO house-made pasta, verise pomodoro, garden basil, parmigiano reggiano 25 V GF
- GNOCCHETTI DI PATATE house-made pasta, porcini mushroom, black truffle tartufata, finocchiona sausage, soffritto 29
- FETTUCINE house-made pasta, italian ragù, artichoke, ricotta salata, oregano 28

CHEESE WHEEL PASTA rigatoni cacio e pepe with truffle prepared tableside in an aged parmigiano reggiano wheel 49 V

- LASAGNA bolognese, ricotta, mozzarella, béchamel, basil 29 GF
- ORECCHIETTE CON GAMBERI shrimp, citrus butter, garlic, parsley 28
- PACCHERI ALLA PANNA prosciutto, peas, ham, cream 27
Add on to Any Pasta - Burrata +12 | Meatball +12 | Shrimp +14

Main Plates

- PARMIGIANA DI MELANZANE eggplant, tomato, mozzarella, basil 28 V
- MEDITERRANEAN BRANZINO capers, olives, cherry tomatoes, cannellini beans 32 GF
- POLLO ALLA PARMIGIANA chicken, tomato, mozzarella, basil 31
- TAGLIATA DI MANZO 14 oz NY strip steak, baby arugula, shaved parmigiano, herb potatoes, aceto balsamico 68

Pizzas

- MARGHERITA TRADIZIONALE tomato sauce, mozzarella, garden basil 23 V
- DIAVOLA PICCANTE tomato sauce, mozzarella, spicy salami, ricotta 24
- PROSCIUTTO prosciutto di parma, mozzarella, baby arugula, shaved parmigiano 25 GF
- Add Burrata to Any Pizza +12

 Chef's Most Loved Dishes GF - Gluten Free / V - Vegetarian

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.



The Classics 17

- OLIO MARTINI**
olive oil infused vodka, gin, bianco vermouth

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

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

VERISE ESPRESSO MARTINI
vodka, coffee infused amaro, espresso

The Collection 16

- HUGO SPRITZ** st. germain, prosecco, mint, seltzer

LIMONCELLO SPRITZ limoncello, prosecco, seltzer

ROSSO SPRITZ sweet vermouth, prosecco, seltzer

AMERICANO select aperitivo, sweet vermouth, seltzer

- NEGRONI CLASSICO** gin, campari, sweet vermouth

NEGRONI SBAGLIATO campari, sweet vermouth, prosecco

NEGRONI RABARBARO gin, rhubarb amaro, chinato

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

SELLA & MOSCA VERMENTINO, ITALY 13 / 19

- GIRLAN PINOT GRIGIO, ITALY** 14 / 20

FRANK FAMILY CHARDONNAY, NAPA VALLEY 19 / 25

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

- VIETTI BARBERA D’ASTI, ITALY** 15 / 21

MARTIN RAY PINOT NOIR, SONOMA COAST 14 / 20

TORNATORE ETNA ROSSO, ITALY 17 / 23

- TENUTA DI ARCENO CHIANTI CLASSICO, ITALY** 20 / 26

DAOU CABERNET SAUVIGNON, PASO ROBLES 14 / 20

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