

LUNCH

SUMMER 2026

Small Bites

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

OLIVE MARINATE wood fire citrus marinated mixed olives, thyme **11** GF V

Starters and Salads

VERISE BRUSCHETTA tomato, garlic, basil, olive oil, sourdough **16** V

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

CALAMARI FRITTI arrabbiata sauce, *mama lil's* peppers, roasted tomato **19**

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

INSALATA ALLA CESARE parmigiano, crostini di focaccia **14**

Whole Anchovies +2

PANZANELLA tomato, celery, red onion, cucumber, croutons, fresh herbs, white balsamic vinaigrette **16** V

Add on to Any Salad - Salmon +12 | Chicken +8 | Shrimp + 14 | Burrata +12 | Avocado +5

Handcrafted Pastas

SPAGHETTI AL POMODORO *house-made pasta*, verise pomodoro, garden basil, parmigiano reggiano **24** V

FETTUCINE *house-made pasta*, italian ragù, artichoke, ricotta salata, oregano **28**

PACCHERI ALLA PANNA prosciutto, peas, ham, cream **27**

Add on to Any Pasta - Burrata +12 | Meatball +12 | Shrimp +14

Pizzas

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

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

Add Burrata to Any Pizza +12

Handhelds

Accompanied by Verise Fries

VERISE BURGER 1/2 lb custom blend patty, calabrian chile aioli, scamorza, arugula, pickled onions, pan brioche **23**

PANINO DI POLLO rosemary marinated chicken, provolone, baby arugula, sundried tomato pesto, ciabatta **22**

PANINO DE VERDURE portobello, roasted bell peppers, arugula, roasted garlic aioli, mozzarella **20** V

Main Plates

SALMONE roasted salmon, cannellini beans, braised spinach, cipollini onions **28** GF

PARMIGIANA DI MELANZANE eggplant, tomato, mozzarella, basil **26** V

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.



VERISE

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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