

Verdé

Starters

Oysters

\$19 / \$36 Half / Full Dozen

Golden Grape Mignonette, Cocktail sauce, Lemon

Shrimp Cocktail \$21

Horseradish Cocktail Sauce

Beef Carpaccio \$24

Filet Mignon Pounded Thin, Fried Capers, Red Onion, Arugula, Hardboiled Egg, Barola Balsamic Reduction, Lemon Olive Oil

Antipasto \$24

Cured Meats, Cheese, Vegetables, Focaccia

Wild Mushroom \$22

Oyster Mushroom, Maitake, White Shimeji, Shallots, Fried Fontina Cheese, Marsala Beurre Blanc

Pork Belly \$18

Cauliflower, Red Cabbage, Sweet Potato, Apple, Bacon Fat, Au jus

Salad

Bietola con Crème di Ricotta \$15

Chilled Golden and Red Beets, Toasted Pecans, Black Olives, Roasted Garlic, Ricotta, Sherry Vinaigrette

Caesar \$15

Fried Artichokes, Radish, Parmesan Tuile

Mediterranean Salad \$17

Chopped Greens, Fennel, Chickpeas, Artichoke, Olives, Red Onion, Quinou, Tomato, Cottage Cheese Vinaigrette

Add- CHICKEN \$9 -SALMON \$10 SHRIMP \$12 STEAK \$14

Pasta

Pappardelle \$30

Egg Pasta, Duck, Porcini Mushroom Ragu

Rigatoni \$26

Bolognese Sauce, Parmesan

Gnocchi \$24

Truffle Cream Sauce, Prosciutto Cotto

Entrée

Filet Mignon \$38

Wild Mushrooms, Anaheim Pepper, Broccoli Rabe, Youkan Gold Potatoes, Port Wine Sugo

Airline Chicken \$26

Fregola Pasta, Genovese ,Dijon, Ginger, Garlic, Rosemary Au Jus, Shaved Truffles

Atlantic Salmon \$34

Crispy Kale, Spinach, Garlic Confit, Bacon, Parsnip Puree, Caviar, Dill Oil, Crème Fraîche

Venison Tenderloin \$38

Butternut Squash Puree, Parmigiano-Wax Beans & Broccolini, Huckelberry, Juniper Berry Sauce

Sides

Broccoli Rabe/Long Hot Pepper

Cauliflower Parmigiano

Sauteed Spinach/Kale Garlic oil

\$10 each

Lunch Menu

Chilled Maine Oysters 1/2dozen\$19 /Full\$36

Lemon, Horseradish, Cocktail Sauce, Golden Grape Mignonette

Shrimp Cocktail \$21

Horseradish, Cocktail Sauce & Lemon

Gilfeather Soup \$14

Turnip, Leeks, Potato, Cream, Bacon Bits

Antipasto \$24

Cured Meats, Cheese, Roasted Vegetables, Focaccia Bread

Funions \$14

Lightly Fried, Red Onion, Sumac, Ranch Sriracha Aioli

Minestrone Soup \$14

Mixed Seasonal Vegetables & Lentils

Neapolitan Pizza \$16

Margherita

Sausage/Broccoli Rabe

Four Cheese

Garlic Tomato, Oregano

Bietola con Crème di Ricotta \$15

Chilled Golden and Red Beats, Toasted Pecans, Black Olives, Roasted Garlic, Ricotta, Sherry Vinaigrette

Ceasar \$15

Fried Artichoke, Radish, Parmesan Tuile

Mediterranean Salad \$17

Chopped Greens, Fennel, Chickpeas, Artichoke, Olives, Red Onion, Quinoa, Tomato, Cottage Cheese Lemon Vinaigrette

Add- Chicken \$9, Salmon \$10, Shrimp \$12, Steak \$14

Farfalle \$24

Bacon and Chicken Carbonara

Rigatoni \$26

Bolognese Sauce, Parmesan

Italian Grilled Cheese \$16

Mortadella, American and Aged Cheddar on Sourdough

Verde Burger \$26

Hand ground 10oz. Beef filet, Bacon, Butter, Caramelized Onion, Aged Cheddar, Truffle Mayonnaise

Grilled Chicken Pineapple Pocket bread \$24

Arugula, Tomato, Grilled Pineapple, Mayonnaise, Peti Peti Glaze

Grilled Vegetarian Pocket bread \$18

Eggplant, Mushrooms, Spinach, Red Pepper, Charred Carrot Honey Salsa Verde

Sandwiches served with Shoe String Potatoes or Side Salad