

VERDE

NYC RESTAURANT WEEK - SUMMER 2025 3 COURSE PRIX FIXE DINNER MENU \$ 60

*Per Adult-- Tax & Tip Not Included - Full-table participation required
Available daily | 5:00 PM - 10:00 PM*

Starters

One Choice Per Guest

MINI SHRIMP SCAMPI

Sautéed jumbo shrimp (4 pcs) in a delicate white wine, garlic, and lemon butter sauce, finished with fresh herbs.

CAESAR SALAD

A traditional Caesar salad of romaine lettuce, croutons and grana padano cheese tossed in Caesar dressing

MEATBALL & RICOTTA

House-made beef meatballs, tomato sauce, fresh basil, Ricotta cheese

PORTOBELLO SALAD

*Portobello mushrooms and baby arugula with toasted walnuts, and balsamic vinegar
(Vegan, Vegetarian, Dairy Free, Gluten Free)*

Main Course

One Choice Per Guest

CHICKEN FRANCAISE

Egg and flour battered chicken cutlets cooked in lemon butter sauce. Served with vegetables

STEAK & FRIES

*Marinated sliced hanger steak , grilled to perfection.
Served with French Fries and Mixed Greens*

GRILLED SALMON

Grilled salmon fillet served with Italian risotto and vegetables

EGGPLANT PARMIGIANA

Hand-breaded eggplant, lightly fried and topped with marinara and melted mozzarella. Served with spaghetti pasta

Dessert

One Choice Per Guest

HOMEMADE TIRAMISU

VANILLA GELATO

NEW YORK CHEESECAKE WITH FRESH BERRIES

OPTIONAL ADD-ON:

“FOUNDED BY NYC” DRINK PAIRING – \$16.25 PER GUEST

Includes 2 drinks per person (choice of cocktail, wine, beer, or mocktail)

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