

verde

NYC RESTAURANT WEEK WINTER 2026

JANUARY 20 - FEBRUARY 12

\$ 45

Per Person - Tip & Tax Not included

APPETIZERS

ONE CHOICE PER GUEST

FRIED CALAMARI

Tender calamari lightly fried served with homemade marinara sauce

MINI SHRIMP SCAMPI

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

MOZZARELLA MARINARA

Breaded mozzarella fried and served with homemade marinara sauce

CLASSIC CAESAR SALAD

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

EGGPLANT ROLLATINI

Eggplant stuffed with homemade ricotta and topped with fresh tomato sauce and mozzarella (Vegetarian)

BAKED CLAMS OREGANATA

½ dozen of baked clams served oreganata style.

MAIN COURSE

ONE CHOICE PER GUEST

CHICKEN PARMIGANA

Crispy hand-breaded chicken breast topped with marinara and melted mozzarella, served with spaghetti.

FETTUGINE ALFREDO

Fettuccine pasta blended with a homemade Alfredo sauce (Optional Add ons: Chicken or Shrimp)

PENNE ALLA VODKA

Penne pasta perfectly blended with creamy tomato vodka sauce. (Optional Add ons: Chicken or Shrimp)

PAPPARDELLE BOLOGNESE

Wide ribbon pasta tossed with slow-simmered beef and tomato ragù

CHICKEN FRANCAISE

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

SHRIMP SCAMPI

Jumbo shrimp in garlic lemon butter white wine sauce Served with linguine or risotto and vegetables.

SPAGHETTI MEATBALLS

Classic spaghetti with hand-rolled beef meatballs, marinara sauce, parmesan cheese

EGGPLANT PARMIGANA

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

PREMIUM SELECTIONS

ONE CHOICE PER GUEST
(+10 DOLLARS EACH)

STEAK & FRIES +\$10

Hanger steak, marinated and grilled, topped with chimichurri. Served with French fries and mixed greens.

OSSO BUGO +\$10

Braised veal shank slow-cooked until tender, served over risotto with a rich reduction.

BRANZINO FILETTO +\$10

Pan-seared Mediterranean branzino fillet (1 piece), Served with mashed potatoes and sautéed spinach

GRILLED SALMON +\$10

Grilled salmon fillet served with Italian rice and sauteed spinach

DESSERT

ONE CHOICE PER GUEST

HOMEMADE TIRAMISU | VANILLA GELATO | BERRY CHEESECAKE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please let us know if you have any food allergies or special dietary needs

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BAR MENU

SIGNATURE COCKTAILS 16

VERDE OLD FASHIONED

Bourbon whiskey, Amaretto Disaronno, muddled orange & cherry, orange bitters

PASSION DREAM

Vodka, peach schnapps, passionfruit, citrus, elderflower liqueur

NEGRONI SBAGLIATO

Dry Gin, Campari, Rosso Vermouth, Prosecco

FUSION MARGARITA

Tequila, orange liqueur, fresh lime juice, agave. Strawberry, Mango, Peach, Raspberry And Spicy.

HAVANA SUNSET

Rum, Lime Juice, Mango Puree, Grenadine, Fresh Mint, Club Soda

PINK VELVET

Gin, Lychee Liqueur, Strawberry Purée, Citrus

TURQUOISE ISLAND

Rum, Pineapple Juice, Coconut Puree, & Blue Curaçao

VERDE VESPA

Gin, Fresh Cucumber, Basil, Lime Juice, Thyme-infused Syrup

MILANO SPRITZ

Aperol, Passionfruit, Prosecco, Soda

PERFECT PALOMA

Smoky mezcal, fresh grapefruit, lime, organic agave, club soda, Tajín rim

STRAWBERRY BLOSSOM

Coconut Rum, Muddled Fresh Strawberry & Mint, Lime Juice.

SIGNATURE MARTINI'S 16

ESPRESSO MARTINI

Vanilla vodka, Kahlua, Fresh Espresso Shot

PORN STAR MARTINI

Vanilla Infused Vodka, passionfruit, , lime .prosecco brut

LUCKY LYCHEE MARTINI

Vodka, lychee liqueur, lychee juice , fresh lychee fruit.

MOCKTAILS 15

ORANGE BLOSSOMS

Housemade hibiscus ,blood orange pineapple juice ,soda and lime mint leaves

BERRY LEMONADE SPLASH

Raspberry, lemonade, fresh mint, club soda,gingerale

ZERO PROOF WINE

Non-alcoholic red wine or sparkling wine, by the glass.

TROPICAL BLISS SANGRIA

Fresh fruit blend with non-alcoholic wine, hibiscus, rose water, and club soda

WINES

REDS

MONTEPULGIANO

D'Abruzzo Podere Castorani , Italy 2021

PINOT NOIR

Monte Degli Angeli, Piedmont, Italy 2023

CHIANTI CLASSICO

Famiglia Castellani, Chianti 2022, Tuscany Italy

CABERNET SAUVIGNON

Maison Castel, 2023 Languedoc Roussillon, France

TEMPRANILLO

Los Conejos Malditos Castilla La Mancha, Spain

MALBEG

Crios de Susana Balbo 2023 - Mendoza Argentina

GLASS BOTTLE

14 49

15 50

15 50

15 50

50

50

PRIMITIVO SALENTO

Vespa 2019 , Puglia , Italy

SANGIOVESE TOSCANA

Villa Cafaggio 2020 ,Tuscany, Italy

BARBERA MATÍ

Scagliola 2020,Piedmont,Italy

BAROLO MIRAFIORE

Casa E. Di Mirafiore 2015 , Piedmont , Italy

NERO D'AVOLA

LaMura 2019 ,Sicily ,Italy

VALPOLICELLA CLASSICO

Zardini Amarone 2016 , Veneto, Italy

BOTTLE

55

50

60

120

70

80

WHITES - ROSÉ - SPARKLING

GLASS BOTTLE

14 49

15 50

15 50

15 50

ROSÉ

Bisou - Julien & Fils, 2020, France.

GAVI

Villa Sparina 2020 ,Piedmont , Italy

PROSECCO *BRUT

Mionetto , Veneto, Italy

MOSCATO

Gemma Di Luna , Piedmont ,Italy

GLASS BOTTLE

15 50

55

12 48

12 48

PINOT GRIGIO

Ziobaffa, Sicily , Italy

SAUVIGNON BLANG

The Horologist -Marlborough, New Zealand

CHARDONNAY

Famiglia Castellani,Sicily Italy

REISLING

Chateau Ste. Michelle, Columbia Valley, WA.