

# 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.

#### FETTUCINE 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 FRANGAISE

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 PARMIAGANA

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 sautéed 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