

verde

VALENTINE'S DAY PRIX-FIXE DINNER MENU

THREE-COURSE VALENTINE'S PRIX-FIXE DINNER WITH A COMPLIMENTARY BEVERAGE

\$ 69

TAX AND GRATUITY NOT INCLUDED.

APPETIZERS

ONE CHOICE PER GUEST

ITALIAN SEAFOOD SOUP

Rich, creamy lobster flavored soup with a smooth, silky finish

FRIED CALAMARI

Tender calamari lightly fried served with marinara sauce

STUFFED SHRIMP

Jumbo shrimp stuffed with seafood filling, finished with lemon sauce

PROSCIUTTO BURRATA

Burrata cheese with sliced prosciutto di parma

CLASSIC CAESAR SALAD

Romaine lettuce, croutons, and grana padano tossed in Caesar dressing

EGGPLANT ROLLATINI

Eggplant stuffed with homemade ricotta, with tomato sauce and mozzarella.

BAKED CLAMS OREGANATA

½ dozen of baked clams served oreganata style.

MEATBALLS RICOTTA

House made beef meatballs with tomato sauce, fresh basil,

MAIN COURSE

ONE CHOICE PER GUEST

CHICKEN SALTIMBOGGA

Chicken topped with prosciutto, baked with eggplant and mozzarella, brown sauce, served with mashed potatoes and vegetables

STEAK & FRIES

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

RED SNAPPER LIVORNESE

Pan-seared fillet red snapper with capers, olives, fresh tomatoes, and a light sauce. Served with mashed potato and vegetables

HOMEMADE LASAGANA

Classic layered lasagna with seasoned beef, slow-simmered tomato sauce, and baked to perfection

CHICKEN PARMIGANA

Breaded chicken breast with homemade marinara and melted mozzarella, served with spaghetti.

GRILLED SALMON

Grilled salmon fillet with Italian rice and sautéed spinach, finished with olive oil and lemon

SEAFOOD RISOTTO

Creamy risotto prepared with shrimp, clams, calamari, and mussels, finished with rich seafood flavors

PENNE ALLA VODKA

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

EGGPLANT PARMIGANA

Hand breaded eggplant with marinara & melted mozzarella, served with spaghetti

PREMIUM SELECTIONS

ONE CHOICE PER GUEST. ADDITIONAL CHARGES APPLY.

SURF & TURF SPECIAL (+25 EACH)

Pan-seared filet mignon served with a Maine half lobster and jumbo shrimp. Served with creamy mashed potatoes, sautéed spinach, and finished with our chef's special sauce

OSSO BUCO ALLA MILANESE (+10 EACH)

Bone-in veal shank, slow-braised until tender, served over creamy risotto with a rich pan sauce.

LOBSTER FRA DIAVOLO (+10 EACH)

Lobster, shrimp, calamari, and mussels in a spicy tomato-basil sauce, served over linguine (+10 EACH)

BRANZINO NAPOLETANO

Oven-roasted Mediterranean seabass with fresh herbs and garlic, served with sautéed spinach and warm lemon sauce.
Available whole or as a fillet, with tableside deboning upon request.

DESSERT

ONE CHOICE PER GUEST

CHOCOLATE CAKE | VANILLA GELATO | RED VELVET CAKE

BEVERAGE

ENJOY A COMPLIMENTARY BEVERAGE

Wine | Cocktail | Beer | Mocktail | Soft Drink

Please note: The first glass is complimentary. Additional beverages will be charged at regular price.

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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

MALBEC

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

PINOT GRIGIO

Ziobaffa, Sicily , Italy

SAUVIGNON BLANC

The Horologist -Marlborough, New Zealand

CHARDONNAY

Famiglia Castellani,Sicily Italy

REISLING

Chateau Ste. Michelle, Columbia Valley, WA.

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