

# 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

1/2 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 SALTIMBOCCA

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 LASAGNA

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

#### EGGPLANT PARMIGANA

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

#### 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)

### 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

#### OSO 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.

# verde

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 Liquor, 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 MARTINIS 16

### ESPRESSO MARTINI

Vanilla vodka, Kahlua, Fresh Espresso Shot

### PORNSTAR 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

#### MONTEPULCIANO

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

BOTTLE

55

50

60

120

70

80

#### 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

## WHITES - ROSÉ - SPARKLING

GLASS BOTTLE

14 49

15 50

15 50

15 50

GLASS BOTTLE

15 50

55

12 48

12 48

#### ROSÉ

Bisou - Julien & Fils, 2020, France.

#### GAVI

Villa Sparina 2020, Piedmont, Italy

#### PROSECCO \*BRUT

Mionetto, Veneto, Italy

#### MOSCATO

Gemma Di Luna, Piedmont, Italy

#### PINOT GRIGIO

Ziobaffa, Sicily, Italy

#### SAUVIGNON BLANC

The Horologist - Marlborough, New Zealand

#### CHARDONNAY

Famiglia Castellani, Sicily Italy

#### REISLING

Chateau Ste. Michelle, Columbia Valley, WA.