

VERDE

HOLIDAY PRIX FIXE MENU

\$ 69

per person - tax and gratuity not included

WELCOME COURSE

SPARKLING WINE & HOMEMADE FOCACCIA

A complimentary glass of sparkling wine served with homemade baked focaccia

FIRST COURSE

ONE CHOICE PER GUEST

LOBSTER BISQUE

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

FRIED CALAMARI

Tender calamari lightly fried served with marinara sauce

STUFFED SHRIMP

Jumbo shrimp baked with seasoned breadcrumb stuffing, 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 SCARPARIELLO

Tender chicken cooked with sausage, peppers, onions, and white wine. Served with mashed potatoes and seasonal vegetables.

STEAK & FRIES

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

SHRIMP SCAMPI

Jumbo shrimp sauteed in white wine, lemon, garlic, and butter. Served with **choice of linguine pasta or rice & vegetables**

PAPPARDELLE BOLOGNESE

Pappardelle pasta tossed in a slow cooked beef ragu made with tender meat, aromatic vegetables, and a rich tomato wine base

CHICKEN PARMIGANA

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

GRILLED SALMON

Grilled salmon fillet served with Italian rice & sauteed spinach

EGGPLANT PARMIGANA

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

PENNE ALLA VODKA

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

FETTUCINE ALFREDO

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

PREMIUM HOLIDAY SELECTIONS

(+10 DOLLARS EACH)

RIBEYE PIZZAIOLA (+10)

Angus ribeye steak in omatto and herb sauce with peppers, garlic Served with mashed potatoes and vegetables

BRANZINO ALLA PESCATORA (+10)

Fresh branzino filet topped with clams, mussels, shrimp, and fresh tomato. Served with spinach and mashed potatoes

LOBSTER FRA DIAVOLO (+10)

Lobster simmered in a spicy tomato basil sauce and served over linguine pasta for a bold and festive entrée.

SEAFOOD RAVIOLI (+10)

Delicate homemade ravioli filled with premium seafood, served in a smooth tomato cream sauce

DESSERT

ONE CHOICE PER GUEST

HOMEMADE TIRAMISU | VANILLA GELATO | BERRY CHEESECAKE

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.