

Antipasti Misti

FREDDI - Cold

- GAMBERI FREDDI**
CHILLED JUMBO SHRIMP WITH RED & YELLOW PLUM TOMATO RELISH AND IL VERDI'S BALSAMIC COCKTAIL SAUCE
- ANTIPASTO PRIMAVERA**
ROASTED PEPPERS, GRILLED ARTICHOKE, ASPARAGUS, STUFFED CHERRY PEPPERS, MUSHROOMS, PLUM TOMATOES AND ASSORTED ITALIAN MEATS AND CHEESES
- INSALATA CAPRESE**
FRESH HOUSEMADE MOZZARELLA, PLUM TOMATOES, SHAVED CUCUMBER, TORN BASIL, APULIAN OLIVE OIL AND A SPLASH OF BALSAMIC SYRUP
- BRUSCHETTA DI GRANCHIO**
JUMBO LUMP CRABMEAT, FRESH PLUM TOMATOES AND FRESH BASIL WITH GRILLED SEMOLINA PARMESAN TOAST

- PROSCIUTTO AL FORMAGGIO**
PROSCIUTTO DI PARMA, PECORINO TOSCANO AND CACIOTTA AL TARTUFO CHEESES WITH DRIED FIGS, HONEY AND ARUGULA WITH AGED WHITE BALSAMIC

- ZUPPA DI FAVA E CIPOLLE**
FAVA BEANS, PANCETTA AND CARAMELIZED ONIONS WITH JUMBO LUMP CRABMEAT

- INSALATA DI SPINACI AL GORGONZOLA**
CRISP SPINACH LEAVES WITH GORGONZOLA CHEESE, CHOPPED EGG AND CRISPY FRIED PANCETTA TOSSED IN A ROASTED SHALLOT AND SWEET MADEIRA VINAIGRETTE

- INSALATA DI FINOCCHI**
CHILLED SKINLESS ORANGE SECTIONS AND SHAVED FENNEL OVER BABY ROMAINE, PARMIGIANO-REGGIANO IN A TANGERINE HONEY VINAIGRETTE

INSALATA CESARE 10
TRADITIONAL ROMAINE SALAD WITH PARMIGIANO-REGGIANO ROMANO CHEESE

CALDI - Hot

- 17 VONGOLE O COZZE ALLA MESSINA 15**
SAUTÉED LITTLENECK CLAMS OR MUSSELS WITH GARLIC, PEPPERS, VIDALIA ONIONS, PEPPERONI AND GRANA PADANO CHEESE IN A WHITE WINE & BUTTER SAUCE
- 17 GAMBERI ALLA PUTTANESCA 16**
GRILLED JUMBO SHRIMP WITH ANCHOVIES, CAPERS AND OLIVES IN A SPICY TOMATO SAUCE OVER SOFT FONTINA POLENTA
- CALAMARI FRITTI 15**
TENDER PIECES OF SQUID TOSSED IN A CHILI PEPPER SCENTED FLOUR, FRIED TO PERFECTION, SERVED WITH A BUTTERY MARINARA
- 15 ARANCINI DI RISOTTO 19**
LIGHTLY BREADED FRIED RISOTTO BALLS STUFFED WITH LOBSTER, FRESH MOZZARELLA, PROSCIUTTO AND BABY SPINACH
- 19 FRITTATA DI CAPELLINI E FUNGHI 15**
FRESH EGG TORTA WITH CAPELLINI, ASPARAGUS, WILD MUSHROOMS, ITALIAN PARSLEY, FONTINA AND PECORINO ROMANO WITH A POMODORO SAUCE
- 16 LUMACHE AL MODO NOSTRO 18**
SAUTÉED ESCARGOT WITH SHALLOTS, SOPPRESSATA AND ROASTED GARLIC IN FRESH HERB CREAM

Minestre

- 7 STRACIATELLA DI POLLO 7**
ITALIAN EGG DROP SOUP WITH ROASTED CHICKEN, ESCAROLE AND PECORINO ROMANO CHEESE

Insalata

- 10 INSALATA CAPOCUOCO 12**
HEARTS OF ROMAINE AND CELERY WITH SOPPRESSATA, PROSCIUTTO, AURICHO PROVOLONE, FONTINA CHEESE, CALAMATA OLIVES, GRAPE TOMATOES AND A ROASTED GARLIC OREGANO VINAIGRETTE
- 11 INSALATA DI PARMA 12**
PROSCIUTTO DI PARMA AND CHIANTI POACHED PEARS OVER CHILLED BABY ARUGULA WITH ROASTED SPICY WALNUTS, GORGONZOLA CHEESE AND A POMMEGRANTE VINAIGRETTE

Accompagnamente

- RISOTTO AL TARTUFO 8**
CREAMY TRUFFLE AND WILD MUSHROOM RISOTTO
- 8 SAUTÉED WILD MUSHROOMS 8**
WITH MEYER LEMONS AND FRESH HERBS
- 10 PATATE GRATINATE AL FORNO 8**
THINLY SLICED YUKON GOLD POTATOES OVEN BAKED WITH FONTINA AND ROMANO CHEESES
- 8 SAUTÉED FRESH SPINACH 8**
WITH GARLIC AND OLIVE OIL

Primi De Pasta

- PAPPARDELLE ALLA BOSCAIOLA 18**
PAPPARDELLE WITH CRIMINI MUSHROOMS, SAUSAGE, BROCCOLI RABE, FRESH ROASTED PLUM TOMATOES AND PECORINO ROMANO "LOCATELLI" IN A RICH BROWN MARINARA
- 23 RAVIOLI AL GRANCHIO REALE 21**
CRAB RAVIOLI WITH A PROSECCO CREAM SAUCE
- 20 GNOCCHI GRATINATI AL TARTUFO 19**
POTATO GNOCCHI OVEN BAKED WITH PORCINI MUSHROOMS AND A BLACK TRUFFLE PARMIGIANO-REGGIANO CREAM
- 18 CAMPANELLE ALLA VERDURE 21**
CAMPANELLE PASTA, GRAPE TOMATOES, ROASTED PEPPERS, RED ONIONS, CALAMATA OLIVES, CAPERS AND ARUGULA TOSSED WITH APULIAN OLIVE OIL AND GRANA PADANO CHEESE
- 18 LINGUINE ALLE VONGOLE 18**
LINGUINE WITH RED OR WHITE CLAM SAUCE
- 18 FETTUCCINI DI LOMBARDIA 18**
FETTUCCINI WITH ROASTED CHICKEN, SUN-DRIED TOMATOES, GRILLED ZUCCHINI, MUSHROOMS AND ITALIAN PARSLEY TOSSED WITH A GORGONZOLA CREAM SAUCE
- 23 RIGATONI ALLA ROMANA 21**
RIGATONI WITH BROCCOLI RABE AND SHIITAKE MUSHROOMS IN A ROBUST BEEF SHORT RIB MARINARA GRAVY WITH SHAVED ASIAGO CHEESE
- 18 PENNE BOLOGNESE 19**
PENNE WITH IL VERDI'S HOUSEMADE SAUSAGE RAGU
- 18 CAVATELLI ALLA POLPA DI GRANCHIO 21**
CAVATELLI WITH JUMBO LUMP CRABMEAT, IMPORTED CHEESES AND PLUM TOMATOES, OVEN BAKED WITH SEASONED BREADCRUMBS AND CRISPY PANCETTA

Secondi di Pesci

- 36 TRIGLIA ALLA MILANESE 34**
FILLET OF RED SNAPPER WITH SEASONED SEMOLINA BREADCRUMBS, FRESH HERBS AND PECORINO ROMANO CHEESE WITH ARUGULA SALAD AND A LEMON OREGANO BUTTER SAUCE
- 34 SALMONE DI SUSANNA 34**
GRILLED SALMON TOPPED WITH JUMBO LUMP CRABMEAT, TARRAGON AND DICED TOMATOES IN A WHITE WINE AND GARLIC LEMON BUTTER SAUCE
- 38 SPIGNOLA AL GRIGLIATO 34**
WHOLE GRILLED BLACK SEA BASS WITH FRESH HERBS, APULIAN OLIVE OIL, MEYER LEMON, BABY POTATOES AND VEGETABLES
- 36 PESCE SPADA ALLA TORINO 34**
GRILLED SWORDFISH OVER SAUTÉED SPINACH AND ARUGULA WITH ROASTED TOMATOES AND LEEKS IN A SPUMANTE MEYER LEMON SAUCE
- 34 CAPESANTE ALLA CAPRI 34**
PAN SEARED CRANBERRY DUSTED DIVER SCALLOPS OVER WILTED BABY SPINACH WITH A GRILLED GREEN TOMATO MARMELLATA AND A PROSECCO BUTTER
- 38 GAMBERI PICCANTI 34**
GRILLED MARINATED COLOSSAL SHRIMP WITH FRESH HERBS OVER CAPELLINI NESTS WITH A SPICY PECORINO ROMANO AND SUN-DRIED TOMATO PESTO CREAM SAUCE
- 42 CIOPPINO ARRABIATTA 42**
SHRIMP, SCALLOPS, CLAMS, MUSSELS AND JUMBO LUMP CRABMEAT IN A SPICY GARLIC WHITE WINE BROTH OVER A PARMIGIANO-REGGIANO RISOTTO

Secondi di Carne

- 38 VITELLO IN PADELLA 34**
PAN SEARED VEAL LOIN WITH WILD MUSHROOMS, VIDALIA ONIONS, ARUGULA, MEYER LEMONS AND CAPERS OVER A ROSEMARY POTATO HASH
- 42 BRACIOLA DI MAIALE ALLA GRAPPA 38**
PAN SEARED ORGANIC PORK PORTERHOUSE WITH DRIED FIGS, FENNEL AND ITALIAN PARSLEY WITH A GRAPPA REDUCTION OVER PARMIGIANO-REGGIANO RISOTTO
- 38 SALTIMBOCCA ALLA ROMANA 42**
SAUTÉED VEAL MEDALLIONS WITH PROSCIUTTO IN A WHITE WINE SAGE BUTTER SAUCE
- 42 FILETTO DI MANZO ALLA GRIGLIA 44**
GRILLED FILET MIGNON OVER A BED OF CARAMELIZED MUSHROOMS AND FENNEL WITH GORGONZOLA CHEESE AND DEMI
- 38 PETTO DI POLLO TRIFOLATO 34**
FREE RANGE FRENCHED CHICKEN BREAST SAUTÉED WITH VIDALIA ONIONS, WILD MUSHROOMS, BROCCOLI RABE AND BABY POTATOES IN A MARSALA DEMI
- 42 SCALLOPINE AL VINO BIANCO 42**
SAUTÉED VEAL MEDALLIONS WITH ASPARAGUS, JUMBO LUMP CRABMEAT, FONTINA CHEESE AND A PINOT GRIGIO BUTTER SAUCE
- 42 FRACOSTA DI MANZO IN SALSIA DI CHIANTI 44**
GRILLED N.Y. SIRLOIN WITH SAUTÉED CIPOLLINI ONIONS, SEMI-DRIED TOMATOES, WATERCRESS AND RICOTTA SALATA WITH CHIANTI TOMATO DEMI