

Antipasti Misti

FREDDI - Cold

GAMBERI FREDDI

JUMBO SHRIMP WITH RED & YELLOW PLUM TOMATO RELISH AND IL VERDI'S BALSAMIC COCKTAIL SAUCE

ANTIPASTO CAMPAGNA

ROASTED PEPPERS, GRILLED ARTICHOKEs, STUFFED CHERRY PEPPERS, MUSHROOMS, PLUM TOMATOES AND ASSORTED ITALIAN MEATS AND CHEESES

INSALATA CAPRESE

FRESH MOZZARELLA, PLUM TOMATOES AND FRESH BASIL, DRIZZLED WITH APULIAN OLIVE OIL AND A SPLASH OF AGED BALSAMIC VINEGAR

BRUSCHETTA DI GRANCHIO

JUMBO LUMP CRABMEAT, FRESH PLUM TOMATOES AND FRESH BASIL WITH GRILLED SEMOLINA PARMESAN TOAST

PROSCIUTTO AL BRESAOLA E MELONE

PROSCIUTTO D'IPARMA, BRESAOLA AND BURRATA CHEESE WITH FRESH MELONS AND DRIED FIGS OVER MESCLUN GREENS, TRUFFLE HONEY AND WHITE BALSAMIC VINAIGRETTE

TORTELLONI IN BRODO

FIVE CHEESE FILLED TORTELLONI AND ESCAROLE IN A CLEAR CHICKEN BROTH, FINISHED WITH REGGIANO PARMESAN CHEESE

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 CESARE

TRADITIONAL ROMAINE SALAD TOPPED WITH REGGIANO PARMESAN CHEESE

ARROSTITO BARBABIETOLE E FORMAGGIO CAPRINO

ROASTED RED AND YELLOW BEETS WITH GOAT CHEESE AND CANDIED WALNUTS OVER FIELD GREENS WITH ROASTED SHALLOT HONEY TANGERINE VINAIGRETTE

SAUTEED FRESH SPINACH

SAUTÉED BROCCOLI RABE

WITH GARLIC AND OLIVE OIL

GRILLED ASPARAGUS

WITH FRESH HERBS AND PARMESAN CHEESE

CALDI - Hot

17

VONGOLE AL POMODORO E BASILICO

LITTLE NECK CLAMS SAUTÉED WITH GARLIC, BASIL, WHITE WINE, BUTTER AND DICED PLUM TOMATOES

17

VONGOLE FARCITE

STUFFED CLAMS WITH CARAMELIZED SHALLOTS, MUSHROOMS, ITALIAN BREAD CRUMBS TOPPED WITH GRANA PADANO CHEESE AND CRISPY PANCETTA

15

CALAMARI FRITTI

TENDER PIECES OF SQUID TOSSED IN A LEMON AND PEPPER SCENTED FLOUR, FRIED TO PERFECTION, SERVED WITH MARINARA AND A PESTO AIOLI

19

CREPILLE FARCITE CON RICOTTA

CREPES FILLED WITH RICOTTA CHEESE, SPINACH AND CARAMELIZED CIPOLLINI ONIONS, DELICATELY PAN FRIED WITH FONTINA CHEESE

16

GAMBERI ALLA VERDI

GRILLED JUMBO SHRIMP WITH ROASTED PLUM TOMATOES OVER AN ARTICHOKE MASH WITH A CHARDONNAY BUTTER SAUCE

COZZE ALLA POSSILLIPO

FRESH MUSSELS SAUTÉED WITH GARLIC, BASIL, WHITE WINE, BUTTER AND DICED PLUM TOMATOES

LUMACHE AGLIO

SAUTÉED ESCARGOT WITH SHALLOTS, PROSCIUTTO, ROASTED GARLIC & BUTTER IN HERB CREAM SAUCE

Minestre

7

PASTA E FAGIOLI ALLA TUSCANA

TRADITIONAL PASTA AND BEAN SOUP

Insalata

10

INSALATA IL VERDI

CHILLED CRISP ROMAINE LETTUCE, ARUGULA, CUCUMBERS, RED GRAPE TOMATOES, THINLY SLICED PROSCIUTTO AND AURICCHIO PROVOLONE AND TOASTED NUTS WITH A WARM PANCETTA VINAIGRETTE

10

INSALATA MISTA

ROMAINE LETTUCE, ARUGULA, RADICCHIO, PLUM TOMATOES, RED PEARL ONIONS, JULIENNE FENNEL AND ROASTED PEPPERS TOSSED IN A BALSAMIC HERB VINAIGRETTE WITH RICOTTA SALATA

11

Accompagnamente

8

SAUTÉED WILD MUSHROOMS

WITH LEMON, FRESH HERBS AND A HINT OF TRUFFLE OIL

10

PATATE GRATINATE

POTATOES OVEN BAKED WITH ASIAGO, FONTINA AND REGGIANO PARMESAN CHEESE

8

Primi De Pasta

PAPPARDELLE ALLA BOSCAIOLA	18	TAGLIATELLE ALLA POLLO	18
FRESH PAPPARDELLE WITH CRIMINI MUSHROOMS, SAUSAGE, BROCCOLI RABE, FRESH ROASTED PLUM TOMATOES AND REGGIANO PARMESAN IN A RICH BROWN MARINARA		FRESH TAGLIATELLE PASTA, GRILLED CHICKEN, ROASTED PEPPERS AND BROCCOLI RABE IN A ROASTED ONION & ROSEMARY ASIAGO CREAM SAUCE	
AGNOLOTTI AL GRANCIO	23	FETTUCCINI CARBONARA	21
CRESCENT SHAPED EGG PASTA FILLED WITH CRABMEAT IN A BUTTERY PINOT GRIGIO & LOBSTER SAUCE		FETTUCCINI PASTA, SWEET PEAS, CRISPY PANCETTA AND REGGIANO PARMESAN CHEESE	
GNOCCHI GRATINATO CON TARTUFFO	20	RIGATONI ALLA BOLOGNESE	19
FRESH POTATO GNOCCHI OVEN BAKED WITH PORCINI MUSHROOMS AND A BLACK TRUFFLE PARMESAN CREAM		RIGATONI WITH IL VERDI'S MEAT SAUCE	
		LINGUINE ALLE VONGOLE	18
		LINGUINE WITH RED OR WHITE CLAM SAUCE	

Secondi di Pesci

TRIGLIA ALLA LIVORNESE	36	PESCE SPADA TORINO	34
FRESH SNAPPER FILLET BRAISED IN A SPICY FRESH PLUM TOMATO SAUCE WITH GARLIC, OLIVES, CAPERS & ITALIAN PARSLEY		FRESH SWORDFISH PAILLARDS SAUTÉED WITH LEEKS & GARLIC OVER AN ARTICHOKE MASH WITH A WHITE WINE SUN-DRIED TOMATO BUTTER SAUCE	
ALMONE DI SUSANNA	34	CAPELANTE ALLA VENEZIANA	34
GRILLED SALMON TOPPED WITH JUMBO LUMP CRABMEAT, TARRAGON, DICED TOMATOES, WHITE WINE AND GARLIC LEMON BUTTER SAUCE		CARAMELIZED DIVER SCALLOPS WITH GARLIC, PARSLEY AND WHITE WINE, OVEN BAKED WITH PARMESAN BREAD CRUMBS AND TOPPED WITH FRIED SOPRESATA AND SALAMI	
BRANZINO ALLA GRIGLIA	38		
WHOLE GRILLED BRANZINO WITH APULIAN OLIVE OIL, LEMON AND FRESH HERBS			

Secondi di Carne

Vitello

OSSO BUCCO TRADIZIONALE	38
BRAISED VEAL SHANK WITH SAFFRON RISOTTO	
COSTOLETTADI VITELLO TRITA ALLA GRIGLIA	48
GRILLED VEAL CHOP WITH OVEN ROASTED GARLIC, TOMATO AND CALAMATA OLIVES DRIZZLED WITH A NATURAL VEAL REDUCTION OVER WILTED BABY GREENS	
VITELLO MILANESE	48
BUTTERFLY POUNDED VEAL CHOP SEASONED WITH SEMOLINA BREAD CRUMBS AND PAN FRIED	
SCALLOPINE DI VITELLO AL TRE FORMAGGI	38
SAUTÉED VEAL MEDALLIONS WITH THREE IMPORTED CHEESES IN A PINOT GRIGIO CREAM SAUCE	
SALTIMBOCCA ALLA ROMANA	38
SAUTÉED VEAL MEDALLIONS WITH PROSCIUTTO IN A WHITE WINE SAGE BUTTER SAUCE	

Carne E Pollo

AGNELLO AL POMODORO E BASILICO	42
ROASTED DOMESTIC RIB LAMB CHOPS WITH FRESH HERB SEMOLINA BREAD CRUMBS AND GORGONZOLA CHEESE CRUST OVER A BASIL POMODORO SAUCE	
FRACOSTA DI MANZO CON MARMELLATA DI CIPOLLE	44
GRILLED SIRLOIN WITH SAUTÉED CIPOLLINI ONIONS, SEMI DRIED TOMATOES, WATERCRESS AND RICOTTA SALATA, DRIZZLED WITH APULIAN OLIVE OIL	
FILETTO DI MANZO AL GORGONZOLA E FINOCCHIO	42
GRILLED FILET MIGNON OVER A CARAMELIZED BED OF MUSHROOMS AND FENNEL WITH GORGONZOLA CHEESE AND DEMI GLACE	
FILETTO DI MANZO CON TARTUFFO	48
PAN SEARED FILET MIGNON, LOBSTER RISOTTO, DRIED FIGS AND BLACK TRUFFLES, FOIE GRAS DEMI GLACE	
POLLO AL FORNO TOSCANA	34
ORANGE AND LEMON STUFFED FRENCHED CHICKEN BREAST ROASTED WITH GARLIC, CIPPOLINI ONIONS, OREGANO AND THYME IN A NATURAL JUICE	
PETTI DI POLLO CON CARCIOFI	34
SAUTÉED FRENCHED CHICKEN BREASTS WITH ARTICHOKE, ROASTED TOMATOES AND ARUGULA IN A BASIL WHITE WINE BUTTER SAUCE	