

Verde

RESTAURANT WEEK DINNER MENU CHOOSE A FIRST COURSE, SECOND COURSE AND THIRD COURSE \$35

FIRST COURSE

BURRATA CAPRESE

heirloom tomatoes, cucumbers, basil

POLPETTE

Beef & pork sage meatballs, topped with tomato sauce & ricotta

MUSSELS

White wine, garlic, shallot, parsley, evoo

CAVOLO NERO

Kale, pine nuts, dried fruit, evoo, fresh squeezed lemon

ROASTED BEETS

Roasted beets, arugula, blood orange, pistachio, goat cheese, balsamic vinaigrette

RUGHETTA

Arugula, grape tomatoes, shaved grana, citrus vinaigrette

SECOND COURSE

PISTACCHIO E SALSICCIA

Homemade mozzarella, fresh pistachio pesto, sausage, pecorino romano

CIPOLLA

Caramelized onion, crescenza, homemade mozzarella, grana

PROSCIUTTO E FICO

Homemade mozzarella, prosciutto di parma, fig preserves, grana

CAVOLO

Tomato sauce, homemade mozzarella, kale, pancetta, garlic, parmigiano reggiano

UOVA BIANCA

Smoked bufala mozzarella, grana, prosciutto cotto topped with an organic egg

VERDURE DELIZIA

Smoked bufala mozzarella, roasted butternut squash cream, roasted red peppers, pecorino romano

SORRENTINA

Smoked bufala mozzarella, sliced lemons

TARTUFO

Homemade mozzarella, truffle cream, mushrooms, parmigiano reggiano

PORCHETTA

Herb roasted pork, smoked buffalo mozzarella, parmigiano reggiano

PROSCIUTTO COTTO E FUNGHI

Homemade mozzarella, prosciutto cotto, mushrooms, grana, basil, evoo

SALSICCIA E FRIARELLI

Smoked bufala, mozzarella, sausage, broccoli rabe, basil, evoo

ARRABBIATA

Homemade mozzarella, tomato sauce, hot sopressata, grana

MARGHERITA

Homemade mozzarella, tomato sauce grana

POMECANTE

Smoked bufala mozzarella, sun-dried tomato pesto, sausage, caramelized onion

IL BAMBINO

Tomato sauce, bufala mozzarella, sausage, hot sopressata

PIZZA VERDE ROSSA

Bufala mozzarella, tomato sauce, prosciutto di parma, arugula, pecorino romano

VEGETARIANA

Homemade mozzarella, tomato sauce, artichokes, mushrooms, eggplant, grana

CAPPUCETTO ROSSO

Homemade mozzarella, tomato sauce, sausage, roasted red peppers, grana

VEGAN

VEGAN CARCIOFO

Tomato sauce, cashew cream, artichokes, fresh basil, evoo

VEGAN CIPOLLA

Tomato sauce, cashew cream, caramelized onion, zucchini, roasted red peppers, fresh basil, evoo

VEGAN VEGETARIANA

Tomato sauce, cashew cream, artichokes, mushrooms, eggplant, fresh basil, evoo

VEGAN VERDURA MISTE

Tomato sauce, cashew cream, roasted red peppers, olives, mushrooms, fresh basil, evoo

VEGAN BROCCOLI RABE

Tomato sauce, cashew cream, broccoli rabe, caramelized onion, fresh basil, evoo

THIRD COURSE

TIRAMISU

Layers of ladyfingers soaked in espresso, marscapone & cream

TORTA AL CIOCCOLATO

Flourless chocolate cake with whipped cream (Gluten Free)

ASK FOR VEGAN OPTIONS

NEARLY GLUTEN FREE

Substitute Gluten Free Dough
on any Pizza for \$6

Verde

RESTAURANT WEEK SATURDAY LUNCH MENU CHOOSE A FIRST COURSE AND SECOND COURSE \$20

FIRST COURSE

SPINACH AND ROASTED PEPPERS

Fontina, roasted red peppers, organic eggs, evoo

SICILLIANA

Tomato sauce, homemade mozzarella, spicy salami, gaeta olives, organic eggs, evoo

UOVA BIANCA

Smoked buffalo mozzarella, prosciutto cotto, organic eggs, evoo

VEGETALE

Homemade mozzarella, roasted mushrooms, eggplant, zucchini, organic eggs, evoo

PANCIOFO

Panchetta, spinach, roasted onion, homemade mozzarella, organic eggs, evoo

PROSCIUTTO E CARCIOFO

Homemade mozzarella, prosciutto cotto, artichokes, organic eggs, evoo

PANCETTA E OLIVA

Smoked buffalo mozzarella, pancetta, olives, organic eggs, evoo

NUTELLA & BANANA

Nutella, sliced bananas, powdered sugar

UOVA ROSSA

Tomato sauce, homemade mozzarella, prosciutto cotto, organic eggs, fresh ricotta, pecorino romano

MARGHERITA

Homemade mozzarella, tomato sauce, grana

ARRABBIATA

Homemade mozzarella, tomato sauce, hot sopressata, grana

FUNGHETTO

Homemade mozzarella, mushrooms, arugula, basil, parmigiano reggiano, truffle oil

PROSCIUTTO DI PARMA

Homemade mozzarella, tomato sauce, prosciutto di parma, parmigiano reggiano

VEGETARIANA

Homemade mozzarella, tomato sauce, artichokes, mushrooms, eggplant, grana

INSALATA CON BRESAOLA

Arugula, fennel, bresaola, pecorino romano, evoo, fresh squeezed lemon

RUSTICA

Spring mix, artichokes, bresaola, olives, evoo, fresh squeezed lemon

INSALATA CON PROSCIUTTO

Arugula, prosciutto di parma, parmigiano reggiano, evoo, balsamic vinegar

GORGONZOLA

Spinach, apple, pistachios, gorgonzola, evoo, balsamic glaze

VEGAN

VEGAN CARCIOFO

Tomato sauce, cashew cream, artichokes, fresh basil, evoo

VEGAN CIPOLLA

Tomato sauce, cashew cream, caramelized onion, zucchini, roasted red peppers, fresh basil, evoo

VEGAN VEGETARIANA

Tomato sauce, cashew cream, artichokes, mushrooms, eggplant, fresh basil, evoo

VEGAN VERDURA MISTE

Tomato sauce, cashew cream, roasted red peppers, olives, mushrooms, fresh basil, evoo

VEGAN BROCCOLI RABE

Tomato sauce, cashew cream, broccoli rabe, caramelized onion, fresh basil, evoo

SECOND COURSE

TIRAMISU

Layers of ladyfingers soaked in espresso, marscapone & cream

TORTA AL CIOCCOLATO

Flourless chocolate cake, whipped cream (Gluten Free)

NUTELLA PIZZA

ASK FOR VEGAN OPTIONS

NEARLY GLUTEN FREE

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on any Pizza for \$6

Verde

RESTAURANT WEEK SUNDAY BRUNCH MENU CHOOSE A FIRST COURSE AND SECOND COURSE \$20

FIRST COURSE

CAMPAGNOLA OMELET

Two organic eggs, roasted red peppers, caramelized onions, tomatoes, served with roasted potatoes

SALMONE AFFUMICATO OMELET

Two organic eggs, smoked salmon, tomatoes, goat cheese, served with roasted potatoes

SALSICCIA E SPINACI OMELET

Two organic eggs, sausage, spinach, fontina, served with roasted potatoes

FUNGI & POACHED EGGS

Two poached eggs, oven wild roasted mushrooms, parmegiano reggiano served on polenta

CARCIOFI & POACHED EGGS

Two poached eggs, artichokes, wilted spinach, hollandaise served on polenta

STUFATO DI PESCE & POACHED EGGS

Two poached eggs, mussels, shrimp, spinach, tomato garlic broth served on polenta

STUFFED FRENCH TOAST COMBO

French toast stuffed with nutella & banana, belgian chocolate & marscapone, topped with fresh berries

PANINO CON L'UOVO

Sausage, organic eggs, oven roasted red peppers Panini with tomato sauce or basil pesto, and served with roasted potatoes

PANINO CON PROSCIUTTO E ARUGULA

Prosciutto di parma, arugula, fontina Panini served with roasted potatoes

EGGS ANY STYLE

Two organic eggs prepared the way you like, with choice of fennel sausage or applewood smoked bacon, served with roasted potatoes

APPLE, PEAR AND ALMOND PIZZA

Marscapone cream, apple, pear, slivered almonds, local honey

NUTELLA PIZZA CON FRUTTA

Nutella pizza with strawberries and bananas

SICILIANA

Tomato sauce, homemade mozzarella, spicy salami, gaeta olives, organic eggs, evoo

UOVA BIANCA

Smoked buffalo mozzarella, prosciutto cotto, organic eggs, evoo

VEGETALE

Homemade mozzarella, roasted mushrooms, eggplant, zucchini, organic eggs, evoo

NUTELLA & BANANA

Nutella, sliced bananas, powdered sugar

MARGHERITA

Homemade mozzarella, tomato sauce, grana

ARRABBIATA

Homemade mozzarella, tomato sauce, hot sopressata, grana

FUNGHETTO

Homemade mozzarella, mushrooms, arugula, basil, parmigiano reggiano, truffle oil

PROSCIUTTO DI PARMA

Homemade mozzarella, tomato sauce, prosciutto di parma, parmigiano reggiano

CRAB BENEDICT PIZZA

Fontina, spinach, pancetta, organic eggs, hollandaise

FLORENTINE PIZZA

Fontina, spinach, pancetta, organic eggs, hollandaise

TOSCANA

Spring mix, pear, walnuts, balsamic glaze, evoo

GORGONZOLA

Spinach, apples, pistachios, gorgonzola, evoo, balsamic glaze

RUGHETTA

Arugula, grape tomatoes, shaved parmegiano reggiano, citrus vinaigrette

ROASTED BEETS

Roasted Beets, arugula, orange, goat cheese, evoo

SECOND COURSE

TIRAMISU

Layers of ladyfingers soaked in espresso, marscapone & cream

TORTA AL CIOCCOLATO

Flourless chocolate cake, whipping cream (Gluten Free)

YOGURT FRUIT BOWL

Organic yogurt, seasonal fruit, housemaid granola

FRUIT BOWL

Seasonal fruit

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