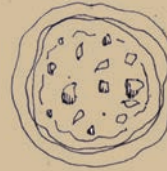
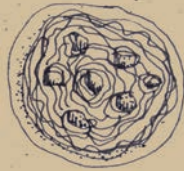


Verde



PIATTI PICCOLI

Mussels \$20

White | White wine, garlic, shallot, parsley, evoo

--OR--

Red | Tomato sauce, white wine, garlic, shallot, parsley, evoo

Shrimp Puttanesca Style \$19

Shrimp, tomato sauce, olives, capers, garlic, rosemary, evoo

Verdure alla Griglia VG \$18

Seasonal vegetables roasted in our wood-burning oven, marinated fresh bufala mozzarella

Zeppole di San Zanobi \$12

Fried dough puff with crescenza and prosciutto di parma

Polpette \$14

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

Chef's Charcuterie Board

Ask about our Chef's cured meat & artisanal cheese selection for the day

Olives Arrosto V \$8

Mix of green and black olives roasted with lemon, rosemary & sage

Tomato Bruschetta Traditional \$9

Wood fired bread, tomatoes, Balsamic, evoo, basil

Tuna Bruschetta \$12

Wood fired bread, cold packed imported tuna, cherry tomatoes, pine nuts, arugula, olives, evoo, basil pesto

Pesto VG \$15

Trio of homemade pesti-basil, black olive, sundried tomato & chili, served with homemade wood-fired baked bread

Antipasti Fritti from Naples

Mixed Plate \$37

Angioletti V \$10

Lightly fried dough strips, served with marinated grape tomatoes & baby arugula

Montanarina VG \$3.50

Fried dough puff topped with tomato sauce and grana

Potato Croquet VG \$3.50

Potato, smoked mozzarella & bread crumbs

Arancini \$3.50

Rice ball with baked Italian ham

Homemade Mozzarella Specialties

Our fiore di latte mozzarella is made in-house, daily

Bella Faccia \$18

Homemade mozzarella ball topped with prosciutto di parma

Burrata VG \$21

Homemade mozzarella ball with creamy interior

Burrata Caprese VG \$18

Heirloom tomatoes, cucumbers, basil

Trio of Homemade Pesti VG \$20

Basil, black olive, and sundried tomato & chili peppers, served with homemade mozzarella

INSALATE

Insalata Mista V \$12

Spring mix, grape tomatoes, extra virgin olive oil, balsamic glaze

Rughetta VG \$13

Arugula, grape tomatoes, shaved grana, citrus vinaigrette

Toscana V \$15

Spring mix, pear, walnuts, extra virgin olive oil, balsamic glaze

Cavolo Nero V \$14

Kale, pine nuts, dried fruit, extra virgin olive oil, fresh squeezed lemon

-- Add to any salad | White Fin Tuna, artisan packed and imported from Spain \$6 | Six sauteed Shrimp \$8 --

Insalata con Bresaola \$17

Arugula, fennel, bresaola, pecorino romano, extra virgin olive oil, fresh squeezed lemon

Rustica \$17

Spring mix, artichokes, bresaola, olives, extra virgin olive oil, fresh squeezed lemon

Insalata con Prosciutto \$17

Arugula, prosciutto di parma, parmigiano reggiano, extra virgin olive oil, balsamic vinegar

Gorgonzola e Spinaci VG \$16

Spinach, apple, pistachios, gorgonzola, extra virgin olive oil, balsamic glaze

Roasted Beets VG \$16

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

Insalata Estiva \$17

Arugula, spinach, roasted fresh zucchini, wild mushrooms, goat cheese, speck, pomegranate, extra virgin olive oil, balsamic glaze

Winter Caprese VG \$18

Fresh bufala mozzarella, half dried sicilian and vesuvio tomatoes, truffle oil, fresh basil

DAILY BAKED LASAGNA

Sausage & Spinach House-made \$21

CALZONE

Calzone con Funghi VG \$23

Fresh ricotta, homemade mozzarella, tomato sauce, mushrooms, grana, basil, extra virgin olive oil

Calzone con Salame \$23

Fresh ricotta, homemade mozzarella, tomato sauce, soppressata, grana, basil, extra virgin olive oil

Calzone con Salame Piccante \$23

Fresh ricotta, homemade mozzarella, tomato sauce, hot soppressata, olives, grana, basil, extra virgin olive oil

Vegan V Vegetarian VG

OUR NEAPOLITAN PIZZAS

At Verde our Neapolitan style, wood fired pizzas are crafted from the finest traditional ingredients and a 150 year old cooking technique. In our wood-burning oven, these hand pushed entrees cook in 90 seconds at a blistering 850°F degrees. Charred “leopard spots” and a crisp soft crust are signature to our pies. Thoughtfully prepared ingredients, including our homemade dough & mozzarella, San Marzano Tomatoes, premium cured meats & cheeses and locally sourced produce set to create an authentic Neapolitan experience. Welcome to Verde, Baltimore’s premiere Neapolitan Pizza Restaurant.

PIZZE SPECIALE

All of our special pizzas include fresh basil and extra virgin olive oil.

Pizza con Burrata VG \$27 Tomato sauce, homemade burrata, basil	Vesuvio (stuffed inside pizza) \$28 Fresh ricotta, homemade mozzarella, salami, prosciutto cotto [ON TOP] tomato sauce; homemade mozzarella, olives, mushrooms, artichokes	Vizietta \$24 [HALF] Homemade mozzarella, prosciutto cotto, grana. [HALF] Tomato sauce, homemade mozzarella, mushrooms, grana
Granchio Bianche \$24 Homemade mozzarella, lump crab meat, artichokes, garlic, lemon, pecorino romano	Cavolo \$20 Tomato sauce, homemade mozzarella, kale, panchetta, garlic, parmigiano reggiano	Bresaola Verde Rossa \$25 Tomato sauce, bufala mozzarella, bresaola, arugula, pecorino romano
Gamberetti Puttanesca \$24 Tomato sauce, crescenza, shrimp, olives, capers, garlic	Uova Bianca \$20 Smoked bufala mozzarella, grana, prosciutto cotto topped with an organic egg	Verdure Delizia VG \$23 Smoked bufala mozzarella, roasted butternut squash cream, zucchini, roasted red peppers, pecorino romano
Cipolla VG \$19 Caramelized onion, crescenza, homemade mozzarella, grana	Sorrentina VG \$20 Smoked bufala mozzarella, sliced lemons	Troppo Carne \$27 Tomato sauce, homemade mozzarella, sausage, prosciutto cotto, bresola, prosciutto di parma
Il Bambino \$25 Tomato sauce, bufala mozzarella, sausage, hot soppressata	Tartufo VG \$23 Homemade mozzarella, truffle cream, mushrooms, parmigiano reggiano	Pomocante \$25 Smoked Buffalo mozzarella, sun-dried tomato pesto, sausage, caramelized onions
Pistacchio e Salsiccia \$26 Homemade mozzarella, fresh pistachio pesto, sausage, pecorino romano	Porchetta \$24 Herb roasted pork, smoked buffalo mozzarella, parmigiano reggiano	IL Demone \$26 Smoked Bufala mozzarella, spicy soppressata, chili flakes sundried tomato pesto local organic honey
Raccolto \$22 Homemade mozzarella, apple, honey & lemon pesto, prosciutto cotto, roasted onion, pecorino romano	Porchetta with honey drizzle \$25	
Prosciutto e Fico \$24 Homemade mozzarella, prosciutto di parma, fresh figs, grana		

PIZZE BIANCHE

White pizzas—no tomato sauce

Bianca con Bufala VG \$20 Bufala mozzarella, grape tomatoes, basil, extra virgin olive oil	Funghetto VG \$22 Homemade mozzarella, mushrooms, arugula, basil, parmigiano reggiano, truffle oil	Pizza Verde Bianca VG \$19 Homemade mozzarella, fresh ricotta, arugula, basil, parmigiano reggiano, extra virgin olive oil
Prosciutto Cotto e Funghi \$21 Homemade mozzarella, prosciutto cotto, mushrooms, grana, basil, extra virgin olive oil	Salsiccia e Friarelli \$22 Smoked bufala mozzarella, sausage, broccoli rabe, basil, extra virgin olive oil	Quattro Formaggi VG \$21 Homemade mozzarella, gorgonzola, caciocavallo ragusano, parmigiano reggiano, basil, extra virgin olive oil
	Prosciutto e Rucola \$21 Homemade mozzarella, prosciutto di parma, arugula, basil, parmigiano reggiano, extra virgin olive oil	

PIZZE ROSSE

All of our red pizzas include homemade tomato sauce, fresh basil & extra virgin olive oil

Marinara (No Mozzarella) V \$15 Fresh garlic, oregano	Vegetariana VG \$21 Homemade mozzarella, artichokes, mushrooms, eggplant, grana	Lasagna VG \$20 Homemade mozzarella, roasted eggplant, fresh ricotta, grana
Margherita VG \$18 Homemade mozzarella, grana	Prosciutto di Parma \$23 Homemade mozzarella, prosciutto di parma, parmigiano reggiano	Salame \$19 Homemade mozzarella, soppressata, grana
Funghi di Bosco VG \$19 Homemade mozzarella, mushrooms, grana	Pizza Verde Rossa \$24 Bufala mozzarella, prosciutto di parma, arugula, pecorino romano	Verdure Miste VG \$21 Homemade mozzarella, roasted red peppers, mushrooms, olives, grana
Salsiccia e Funghi \$20 Homemade mozzarella, sausage, mushrooms, fresh ricotta, grana	Zanelotti \$22 Homemade mozzarella, soppressata, roasted red peppers, mushrooms, olives, grana	Cibo Estivo VG \$21 Homemade mozzarella, caramelized onion, zucchini, roasted red peppers
Bufalina VG \$20 Bufala mozzarella, grape tomatoes	Ricotta Rossa \$20 Homemade mozzarella, prosciutto cotto, fresh ricotta, grana	Carciofo VG \$19 Homemade mozzarella, artichokes, grana
Arrabbiata \$19 Homemade mozzarella, hot soppressata, grana	Salsiccia \$19 Homemade mozzarella, sausage, grana	Romana \$20 Homemade mozzarella, olives, white anchovies, capers, grana
Cappuccetto Rosso \$22 Homemade mozzarella, sausage, roasted red peppers, grana		Provala VG \$20 Smoked bufala mozzarella
Padrino \$21 Caciocavallo ragusano, soppressata, gaeta olives, grana		

VEGAN PIZZA

All of our Vegan pizzas include cashew cream, fresh basil & extra virgin olive oil.

Vegan Carciofo V \$20 Tomato sauce and artichokes	Vegan Vegetariana V \$21 Tomato sauce, artichokes, mushrooms, eggplant	Vegan Verdura Miste V \$21 Tomato sauce, roasted red peppers, olives, mushrooms
Vegan Cipolla V \$22 Tomato sauce, caramelized onion, zucchini, roasted red peppers		Vegan Broccoli Rabe V \$22 Tomato sauce, broccoli rabe, caramelized onion

Extras | Served on the side and proportioned for one pizza

Soppressata \$5	Hot Soppressata \$5	Parmigiano Reggiano \$3 (aged 24 months)	Prosciutto di Parma \$6 (aged 18 months)	Prosciutto Cotto \$5 (Baked Ham)	Nutella \$5	Pesto \$5
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Nearly Gluten Free \$6 Our gluten free pizzas are made with 100% gluten free flour, imported from Italy. They are prepared in a kitchen containing flour and may contain trace amounts of gluten flour.

No substitutions please; Our flavors are studied to match.