

OUR SIGNATURE 2 COURSE LUNCH SPECIAL \$25
Please ask for details

TO SHARE

MARINATED OLIVES 8.

CALAMARI FRITTI 15.

sweetly drop peppers, jalapenos, tomato jam, parsley

HOUSE BAKED FOCACCIA, OLIVE OIL & BALSAMIC REDUCTION 6.

VERO'S SIGNATURE HAND ROLLED SWEET POTATO GNOCCHI 19. (v)

maple syrup of Quebec, wild boar bacon, gorgonzola, toasted walnuts

BRUSCHETTA

lightly toasted house made bread served with deliciously simple accompaniments.

-whipped truffled gorgonzola prosciutto di parma DOP, sweet melon 9.

-oven roasted tomato, smoked ricotta, fresh basil pesto 9.

ENTRÉE

MUSHROOM FRITTI 18. (G)

baby arugula, toasted almonds, citrus vinaigrette, parmigiana reggiano

GRILLED SPINY LOBSTER SALAD 35. (G)

mixed leaf lettuce, heirloom carrots, cherry tomatoes, lemon vinaigrette

TORTELLINI CACIO E PEPE 19. (G)

house made ricotta & black pepper filled pasta, lemon butter, chive, pecorino romano

SPAGHETTI POLPETTE 19.

neapolitan style meatballs, tomato sauce, parmigiano reggiano DOP

TRADITIONAL AGNOLOTTI 22.

stuffed with red wine beef cheek, black truffle butter Barolo reduction

CACCIUCCO 35. (G)

manilla clams, PEI mussels, shrimp, calamari, cod, spicy tomato broth, grilled bread

MUSSELS & FRITES 24.

cherry tomatoes, capers, parsley, pinot grigio, fresh lemon

LAMB BURGER 24.

lettuce, tomato, red onions, fontina cheese DOP, tomato jam, lemon aioli, parmesan frites

STEAK FRITES 24.

new york grass fed 28 days aged, chimichurri butter, lemon aioli, truffle parmesan frites