



# LE VERDURE



## ANTIPASTI

<b>SCAROLA ALLA GRIGLIA</b>	<b>\$14</b>
GRILLED BITTER GREENS WITH PINENUTS, CURRANTS, PARMIGIANO, AND AGED BALSAMIC	
<b>ZUPPA DEL GIORNO *</b>	<b>\$9</b>
SOUP OF THE DAY	
<b>PINZIMONIO CITRONETTE OR BAGNA CAUDA</b>	<b>\$11</b>
RAW VEGETABLE SALAD SERVED WITH LEMON CITRONETTE AND SEA SALT OR WITH BAGNA CAUDA (CITRONETTE IS PREPARED WITH HONEY. VEGAN OPTION AVAILABLE)	
<b>INSALATA PRIMAVERA*</b>	<b>\$13</b>
SPRING SALAD OF BIBB LETTUCE, PICKLED RHUBARB, MIXED RADISHES, SUGARSNAP PEAS, PISTACCIOS, FIORE SARDO, ORANGE MARMALADE VINAIGRETTE	
<b>INSALATA TRICOLORE*</b>	<b>\$9</b>
SEASONAL MIXED GREEN SALAD WITH BALSAMIC VINAIGRETTE	
<b>ASPARAGI ALLA MILANESE</b>	<b>\$14</b>
GRILLES ASPARAGUS WITH ALLIUM AND A FRIED EGG	

## MAIN COURSE

<b>VERDURE ALLA PIASTRA *</b>	<b>\$18</b>
A SELECTION OF WARM VEGETABLES AND FARRO SALAD IN A NEBBIOLO VINAIGRETTE	
<b>GNOCCHI ALLA ROMANA</b>	<b>\$17</b>
WITH MUSHROOM AND TOMATO RAGU	
<b>FRITTO MISTO *</b>	<b>\$21</b>
SEASONAL VEGETABLES FRIED IN EXTRA VIRGIN OLIVE OIL	
<b>PIATTO MISTO</b>	<b>\$19</b>
TASTE OF PINZIMONIO, FARRO SALAD AND FRITTO MISTO WITH A CUP OF TODAY'S SOUP	

## SPECIAL PUGLIA

**INSALATA DI FAVE E CICORIA**  
MIXED CHICORY SALAD WITH A SPRING ONION & FAVA BEAN VINAIGRETTE **\$14**

## GIANDUJOTTO .50CENT/EACH

GIANDUJOTTO IS CHOCOLATE HAZELNUT IN ONE BITE. A CLASSIC TORINO TREAT, ENJOY IT AFTER YOUR MEAL LIKE A TRUE ITALIAN.



*Items with stars \* are produced without animal products (VEGAN)*

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.*

## BIRRA



<b>MORETTI BIONDA</b>	<b>\$6.00</b>
GOLDEN LAGER - VOL. 4.6° 330 ML	
<b>MORETTI LA ROSSA</b>	<b>\$7.00</b>
AMBER DOUBLE MALT - VOL. 7.2° 330 ML	
<b>MENABREA BIONDA</b>	<b>\$7.00</b>
GOLDEN LAGER - VOL. 4.8° 330 ML	
<b>MENABREA AMBRATA</b>	<b>\$8.00</b>
AMBER LAGER - VOL. 5.0° 330 ML	
<b>BIRRA DEL BORGO REALE</b>	<b>\$13.00</b>
ARTISANAL ITALIAN I.P.A VOL. 6.0° 375 ML	

<b>BIRRA DEL BORGO GENZIANA</b>	<b>\$13.00</b>
ARTISANAL ITALIAN GOLD BEER VOL. 6.1° 375 ML	
<b>BALADIN ISAAC</b>	<b>\$24.00</b>
ARTISANAL BLANCHE ITALIAN BEER- VOL. 5° 750 ML	
<b>BALADIN NORA</b>	<b>\$25.00</b>
ARTISANAL ITALIAN AMBER VOL. 7.0° 750 ML	
<b>DOGFISH HEAD 90 MINUTE</b>	<b>\$10.00</b>
CONTINUOUSLY HOPPED IPA VOL. 9.0° 12 FL.OZ.	
<b>DOGFISH HEAD "FESTINA PESCHE"</b>	<b>\$11.00</b>
A REFRESHING BREW THAT IS FERMENTED WITH PEACHES, 4,5° 12 FL.OZ.	

## WINE BY THE GLASS

*Please look at the back of the menu for a special selection of Pugliesi Wines*

### SPUMANTI (SPARKLING)

<b>PROSECCO ROSE NV</b>	<b>\$9</b>
FLOR VENETO	
<b>PROSECCO NV</b>	<b>\$10</b>
SERAFINI & VIDOTTO VENETO	
<b>CONTESSA ROSA 2006</b>	<b>\$15</b>
ALTA LANGA FONTANAFREDDA PIEMONTE	

### BIANCHI (WHITE)

<b>FRIULIANO 2009</b>	<b>\$8</b>
ADRIATICO BASTIANICH FRIULI	
<b>PINOT GRIGIO 2009</b>	<b>\$11</b>
BATALI FRIULI	
<b>ORVIETO 2009</b>	<b>\$12</b>
Campogrande SANTA CRISTINA UMBRIA	
<b>VESPA BIANCO 2008</b>	<b>\$15</b>
Chardonnay, Sauvignon, Picolit BASTIANICH FRIULI	
<b>SOAVE 2010</b>	<b>\$10</b>
TERRE LUNGHE VICENTINI AGOSTINO VENETO	

### ROSATI (ROSÈ)

<b>ROSATO REFOSCO 2009</b>	<b>\$7</b>
BASTIANICH FRIULI	
<b>ASTI SPUMANTE</b>	
<b>FONTANAFREDDA</b>	<b>\$19</b>
2009 GALAREJ	
<b>CA'DEI MANDORLI</b>	<b>\$11</b>

### ROSSI (RED)

<b>MORELLINO DI SCANSANO</b>	<b>\$9</b>
2008 LA MOZZA TOSCANA	
<b>CANNONAU DI SARDEGNA</b>	<b>\$13</b>
RISERVA 2007 SELLA & MOSCA SARDEGNA	
<b>DOLCETTO DI DOGLIANI</b>	<b>\$11</b>
2008 Vigna 474 CLAVESANA PIEMONTE	
<b>SHIRAZ 2008</b>	<b>\$14</b>
CASALE DEL GIGLIO LAZIO	
<b>CHIANTI CLASSICO 2008</b>	<b>\$12</b>
BATALI TOSCANA	

### GRANDI ROSSI (BIG REDS)

<b>BAROLO 2005</b>	<b>\$25</b>
SERRALUNGA FONTANAFREDDA PIEMONTE	
<b>NERO D'AVOLA 2007</b>	<b>\$19</b>
Saia FEUDO MACCARI SICILIA	
<b>VESPA ROSSO 2008</b>	<b>\$19</b>
Merlot, Cabernet, Refosco BASTIANICH FRIULI	
<b>BARBERA D'ALBA SUPERIORE</b>	<b>\$17</b>
2008 MIRAFIORE PIEMONTE	