

# Verde

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

### FIRST COURSE

#### BRUNCH DISHES

##### 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 roasted wild 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*

##### CLASSIC FRENCH TOAST

*French toast topped with fresh berries & maple syrup*

##### 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

*Mascarpone cream, apple, pear, slivered almonds, local honey*

#### SALADS

##### TOSCANA

*Spring mix, pear, walnuts, evoo, balsamic glaze*

##### GORGONZOLA

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

##### RUGHETTA

*Arugula, grape tomatoes, parmigiano reggiano, evoo, fresh lemon*

##### ROASTED BEETS

*Roasted beets, arugula, orange, goat cheese, evoo, balsamic glaze*

#### PIZZAS

##### SICILIANA

*Tomato sauce, homemade mozzarella, hot soppressata, olives, organic eggs*

##### UOVA BIANCA

*Smoked buffalo mozzarella, prosciutto cotto, organic eggs*

##### VEGETALE

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

##### FLORENTINE PIZZA

*Fontina, spinach, pancetta, organic eggs, hollandaise*

##### CRAB BENEDICT PIZZA

*Fontina, spinach, pancetta, organic eggs, hollandaise*

##### MARGHERITA

*Homemade mozzarella, tomato sauce, grana*

##### ARRABBIATA

*Homemade mozzarella, tomato sauce, hot soppressata*

##### FUNGHETTO

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

##### PROSCIUTTO DI PARMA

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

### NEARLY GLUTEN FREE

Substitute Gluten Free Dough  
on any Pizza for \$6

### SECOND COURSE

##### TIRAMISU

*Layers of ladyfingers soaked in espresso, marscapone & cream*

##### TORTA AL CIOCCOLATO

*Flourless chocolate cake, whipping cream (Gluten Free)*

##### NUTELLA & BANANA PIZZA

*Nutella, sliced bananas, powdered sugar*

##### YOGURT FRUIT BOWL

*Organic yogurt, seasonal fruit, housemaid granola*

##### FRUIT BOWL

*Seasonal fruit*

ASK FOR VEGAN OPTIONS