

verde

NYC RESTAURANT WEEK SUMMER 2026 THREE-COURSE PRIX-FIXE DINNER

\$45

Per Person - Tip & Tax Not included | Served Nightly from 4 pm | Dine in Only | No substitutions | No sharing

APPETIZERS

One Choice Per Guest

FRIED CALAMARI

Tender calamari lightly fried served with homemade marinara sauce

MINI SHRIMP SCAMPI

Sautéed jumbo shrimp (4 pcs) in a delicate white wine, garlic, and lemon butter sauce, finished with fresh herbs.

MOZZARELLA MARINARA

Breaded mozzarella fried and served with marinara sauce

ZUCCHINI FRITTERS

Lightly seasoned battered zucchini specialty, served with marinara sauce

CLASSIC CAESAR SALAD

A traditional Caesar salad of romaine lettuce, croutons and grana padano cheese tossed in Caesar dressing

EGGPLANT ROLLATINI (Vegetarian)

Eggplant stuffed with homemade ricotta and topped with fresh tomato sauce and mozzarella

BAKED CLAMS OREGANATA

½ dozen of baked clams served oreganata style.

MEATBALL RICOTTA

Beef meatballs, tomato sauce, basil, ricotta cheese (3pcs)

MAIN COURSE

One Choice Per Guest

CHICKEN PARMIGIANA

Crispy hand-breaded chicken breast topped with marinara and melted mozzarella, served with spaghetti.

CHICKEN FRANGESE

Egg and flour battered chicken cutlets cooked in lemon butter sauce. Served with vegetables

SHRIMP SCAMPI

Jumbi shrimp in garlic lemon butter white wine sauce Served with linguine or rice and vegetables.

EGGPLANT PARMIGIANA

Hand-breaded eggplant, lightly fried and (Vegetarian) melted mozzarella. Served with spaghetti pasta

FETTUGINE ALFREDO

Fettuccine pasta blended with a homemade Alfredo sauce
(Optional Add ons: Chicken or Shrimp)

PENNE ALLA VODKA

Penne pasta perfectly blended with creamy tomato vodka sauce.
(Optional Add ons: Chicken or Shrimp)

SPAGHETTI MEATBALLS

Classic spaghetti with hand-rolled beef meatballs, marinara sauce, parmesan cheese

PAPPARDELLE BOLOGNESE

Wide ribbon pasta tossed with slow-simmered beef and tomato ragù

PREMIUM SELECTIONS

One Choice Per Guest

Premium selections available for an additional charge.

STEAK & FRIES +\$15

Hanger steak, marinated and grilled, with chimichurri. Served with French fries and mixed greens.

OSSO BUCO +\$15

Braised veal shank slow-cooked until tender, served over risotto with a rich reduction.

BRANZINO PIGGATA +\$15

Branzino fillet with lemon, capers, and white wine sauce, served with mashed potatoes and sautéed spinach

GRILLED SALMON +\$15

Grilled Salmon Fillet with Italian rice and sautéed spinach

DESSERT

One Choice Per Guest

HOMEMADE TIRAMISU | VANILLA GELATO | BERRY CHEESECAKE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please let us know if you have any food allergies or special dietary needs