lunch

**antipasti**
- ARTICHOKE TRAPANE Marinated Long-Stemmed Hearts, Crab & Shrimp, Garlic and Capers 12
- SHRIMP AGLIO E OLIO Toasted Garlic, Olive Oil, Fresh Parsley and Grated Parmigiano 9
- ROASTED TOMATO BRUSCHETTA Herbed Crostini, Strawberry Balsamic and Sweet Basil 11
- ITALIAN SAUSAGE NAPOLEAN Fried Eggplant Medallion, Palermo Sauce and Italian Sausage 10

**insalata**
- HOUSE DRESSINGS: Old Venice Dressing, Blood Orange Vinaigrette, Strawberry/Balsamic Vinaigrette
- CAPRESE Vine Ripened Tomatoes, Buffalo Mozzarella, Virgin Olive Oil and Aged Balsamic 12
- CAESAR Romaine, Shaved Reggiano and Focaccia Croutons 8
- PALERMO Mixed Field Greens, Shaved Red Onions, Olives, Artichokes, with choice of House Dressing 10

**panini**
- FRESH Pressed Ciabatta with Antipasto Pasta Salad
- MEDITERRANEAN CHICKEN Seared Chicken Breast, Roasted Tomatoes, Feta, Baby Arugula, Pesto 12
- ITALIAN MEATS Shaved Italian Meats, Three Cheese Blend, Sweet Red Onions, Tapenade 12

**pasta**
- HOMEMADE STUFFED SHELLS Trio of Beef & Pork, Five Cheeses and Seafood Stuffing 19
- RIGATONI BOLOGNESE Veal, Pork, Beef, and Roasted Tomato Sauce 20
- SPAGHETTI CARBONARA Pancetta, Smoked Ham and Fresh Peas 20
- BUCATINI POMODORO Heirloom Tomatoes, Fresh Mozzarella, Basil and Roasted Garlic 18
- FETTUCCINI ALFREDO Parmesan Cheese, Italian Sausage and Sweet Basil 19

**carni**
- VERL MARSALA Sautéed Mushrooms, Sweet Marsala, Veal Demi-Glace and Angel Hair 22
- VERL MILANESE Aged Reggiano, Chardonnay Reduction and Aglio E Olio Pasta 22
- CHICKEN PICCATA Capers, Meyer Lemon and Angel Hair 18
- CHICKEN NUDO Fresh Herbs, Chardonnay Reduction and Aglio E Olio Pasta 18

**pesci**
- BASILACO STYLE Oven Roasted Gulf Fish with Heirloom Tomatoes, Basil and Mushrooms 24
- VILLA D’ESTE STYLE Pan Seared Gulf Fish with Artichokes, Mushrooms and Meyer Lemon Butter 24
- SHRIMP FAR DIRUOLO Angel Hair Pasta, Crushed Red Pepper and Grated Reggiano 20
- SHRIMP MEDITERRANEAN Linguine, Sundried Tomatoes, Garlic, Shallots, Mushrooms and Cream 20

**pizza**
- MARGHERITA Fresh Mozzarella, Oven Roasted Tomatoes and Sweet Basil 16
- OSSO BUCCO Caramelized Onions, Baby Arugula and Smoked Gouda 21
- THE PALERMO Shaved Italian Meats, Roma Tomatoes, Fontina Cheese 19

**al forno**
- VERL OSSO BUCCO White Wine Demi, Roasted Garlic and Angel Hair 28
- CHICKEN PARMIGIANA Mozzarella Cheese, Palermo Sauce and Linguine 19
- VERL PARMIGIANA Mozzarella Cheese, Palermo Sauce and Linguine 22
- VERL SORRENTINO Sautéed Veal and Eggplant Medallions, Mozzarella Cheese, Palermo Sauce, Hint of Sherry, and Linguine 24