




DINNER

STARTERS

Calamari, Crispy Flash Fried Saint Judith Calamari, Served with Fried Peppers and a Spicy Aioli. 11 

Polipo Alla Siciliana, Grilled Spicy Spanish Octopus over Garbanzo Beans, Roasted Piquillo Peppers, Tomatoes, Olives and Caper Berries, Drizzled with Salmoriglio Sauce. 16 

Vongole E Cozze in Bianco, Steamed Local Pine Island Clams and Black Mussels, Tossed with White Wine, Shallots, Garlic, Pernod, Hard Chorizo and Orange Zest, Served with Crusty Tuscan Bread. 13

Burrata Vergina, Burrata Cheese, Local Tomatoes, Basil, Extra Virgin Olive Oil. 12 


Hummus, Chick Peas, Tahini Sauce, Fresh Squeezed Lemon Juice, Garlic, Salt and EVOO, Served with Kalamata Olives, Mint Leaves and Focaccia Chips. 8

Brushettone, Garlic Rubbed Toasted Tuscan Bread, Topped with Local Vine Ripe Tomatoes, Kalamata Olives, Capers, EVOO and Shaved Parmesan. 9

Tuna Agro Dolce, Sicilian Sweet and Sour Glazed Yellow Fin Tuna, Sliced over Toasted Tuscan Bread, Topped with Micro Arugula, Sundried Tomatoes and Olive Tapenade. 12

SOUPS & SALADS

Chef's Choice Soup of the Day. Bowl 7; Cup 5

Vergina Salad, Fresh Spring Mix, Cucumbers, Kalamata Olives, Sliced Red Onion, Grape Tomatoes, Artichokes, Crumbled Feta Cheese and Balsamic Vinaigrette. 14 **GF** 

Caesar, Romaine Hearts, House Made Croutons, Shaved Parmesan and Creamy Caesar Dressing. 9

Romaine Heart Wedge, Half of Romaine Heart, Diced Grape Tomatoes, Sliced Red Onions, Pancetta and Crumbled Blue Cheese Dressing. 10 **V**

Florida Citrus with Arugula, Mediterranean Style with a Florida Twist, Arugula/Spinach Mix, Grape Tomatoes, Sliced Red Onions, Strawberries, Blueberries, Candied Walnuts and Goat Cheese, Drizzled with Fresh Citrus Dressing. 12 **V**

Seafood alla Vergina, Grilled Octopus, Calamari, Shrimp, Scallions, Red and Yellow Peppers, Capers and Lemon Garlic Dressing. 16 

Add To Any Salad Above:

Fresh Salmon 13 or Mahi 11; Grilled Chicken 6; Blackened Shrimp Skewer. 8



Signifies Vergina's Signature Dish; **GF** Signifies Gluten Free; **V** Signifies Vegetarian Dish

Please alert your server to any food allergies you might have.
Menu items, prices and promotions are subject to change.
No take-out orders and plate sharing available.

Please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorder, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked.



FISH

Gambas al Filfil, Jumbo Shrimp with Chili Pepper, Garlic, EVOO,
Served with Vegetable Lemon Quinoa. 24

Line Caught Fresh Salmon, Grilled Fresh Salmon, Served with Sautéed
Spinach
and Rosemary Roasted Garlic Potatoes, Drizzled with a Warm Lemon Vinaigrette. 26



Mahi-Mahi, Grilled Fresh Mahi-Mahi Filet, Topped with Salmoriglio Sauce, Served with Olive Oil,
Parmesan Whipped Potatoes and Seasonal Vegetable Medley. 24

Andalusian Seafood Paella, Spanish Rice, Saffron. Shrimp, Bay Scallops, Mussels,
Clams, Chorizo, Red Peppers, Onions and Peas. 29



Capesante alla Veneziana, Pan Roasted Large Sea Scallops with White Wine
Lemon Garlic Scampi Sauce and Caper Berries, Served with Capellini Pasta Aglio Olio. 38

Catch of the Day

Chef's Choice of Fresh Daily Fish

Market Price

MEATS

Veal or Chicken Parmigiana, Breaded, Topped with Marinara Sauce and Mozzarella,
Served with Linguini Pomodoro. 24 / 21

Veal or Chicken Marsala, Pan Seared Scaloppini in EVOO with Mushrooms, Marsala
and Thyme, Served with Roasted Red Bliss Potatoes and Asparagus. 26 / 23

Cotoletta di Maiale Alla Milanaise, Pork Cutlet Breaded and Pan Fried in Olive Oil,
Topped with Baby Arugula, Local Tomatoes, Shaved Pecorino Romano and Citrus Vinaigrette. 27

Moroccan Lamb Shank, with Moroccan Spices, Carrots, Quinoa, Onions, Chick Peas,
Tomatoes and Apricots. 36

Filet Mignon, Pan Seared Wagyu Filet with Balsamic Glaze and Gorgonzola,
Served with Parmesan Whipped Potatoes and Fresh Asparagus. 39

NY Wagyu Strip, Grilled Wagyu Strip with Peppercorn Chianti Demi Glaze,
Served with Roasted Red Potatoes and Fresh Asparagus. 40

Colorado Rack of Lamb, Seared and Roasted Rosemary Rubbed Rack, Cut into Lollipops,
Served with Creamy Parmesan Potatoes and Mushroom Demi Glaze. 42



PASTA

Pappardelle ai Crostacei, Pappardelle Pasta with Succulent Lobster Meat, Crab Meat and Shrimp, Sautéed with Butter and Brandy. 39



Linguine Pescatore, Sautéed Shrimp, Pine Island Clams and Mussels with Your Choice of Pomodoro *or* White Wine Sauce. 30

Agnolotti Ai Funghi Selvatici, Half Moon Ravioli Filled with Wild Mushrooms, Tossed with Truffle Cream Sauce. 24

Penne Primavera, Cooked with Seasonal Vegetables, Asparagus, Broccoli, Spinach, Sun-Dried Tomatoes and EVOO or Pomodoro Sauce. 18 **V**

Rigatoni Bolognese, Beef and Pork, Tossed with Fresh Herbs and Pomodoro Sauce. 22

Eggplant Lasagna, Baked Eggplant Lasagna, Layered with Béchamel Ricotta, Mozzarella and Bolognese Sauce. 19

Linguine Vongole, with Local Fresh Pine Island Clams, EVOO, Garlic and White Wine. 28

Gluten Free and Wheat Pasta Available on Request.

Contorni

Sautéed Spinach. 7

In EVOO and Garlic

Parmesan and Olive Oil Potatoes. 7

Seasonal Vegetable Mix. 7

Grilled Asparagus
with Balsamic Drizzle and Shaved Parmesan. 8



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Phone: 239-659-70087