

TAPAS MENU

Fried Calamari 6

Fresh Cut Calamari, Crispy Fried and Served with Spicy Aioli.

Eggplant Rollatini 6

Eggplant, Ricotta Cheese, Pomodoro Sauce, Topped with Fresh Basil Chiffonade and Mozzarella.

Meatballs and Pomodoro 6

Two Crumbled Meatballs, Pomodoro Sauce, Topped

Vergina Beef Sliders 6

Two Angus Beef Sliders on Italian Roles, Roma Tomatoes, Basil and Balsamic Glaze.

Italian Parmesan Wings 6

Five chicken wings grilled and tossed with Garlic Parmesan Sauce.

Caprese ala Vergina 6

Ciliegine Mozzarella Balls, Skewered with Fresh Basic, Twist of Avocado and Grape Tomatoes, Drizzled with extra Virgin Olive Oil and Spicy Balsamic Glaze

Bruschettone Caprese 6

Made with Diced Tomatoes, Kalamata Olives, Capers, Minced Garlic and Extra Virgin Olive Oil.

Lasagna Eggplant App 11

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

Vergina or Caesar Salad 6

Small Vergina Salad or Caesar Salad Served as a Happy Hour Bar Special

BAR HAPPY HOUR 3:30 -6:00 pm

The Bar @ Vergina

Happy Hour House Wines by The Glass - 1/2 Price

Chardonnay, Beringer

Pinot Grigio, Coastal Wines

White Zinfadel, Beringer

Riesling, Chateau Ste Michelle

Cabernet Sauvignon, Beringer

Merlot, Beringer

Pinot Noir, Coastal Wines

Chianti, Folonari

MARTINIS

Verginatini

Our Home Specialty

Pomegranate

The Mythical forbidden Fruit Comes Alive

Appletini

The one that makes Granny Smith Jealous

Lemon Drop

Pucker up for this sweet & sour sensation

Double Express

The martini that will keep you dancing all night long

French Martini

OOH LA LA

Cosmopolitan

Be Hip~Be Chic~BE COSMO

Key Lime

The martini that made Florida's favorite fruit famous

White Chocolate

Perfect for dessert or that sweet tooth

Please alert your server of any allergies!
Consuming raw or undercooked meats, poultry,
seafood, or eggs may increase your risk for
Food borne illness.