



GROUP DINING MENU 2015

THREE COURSE DINNER

\$24/person*

You have the option to choose either:

1. Antipasti, Insalate and Pizze
- or*
2. Insalate, Pizze and Dolci

FOUR COURSE DINNER

\$29/person*

Your guests will enjoy all four courses

*Both three and four course options are served family-style and seated | A two-course option is available for \$21.00 | Prices do not include taxes or gratuity | Beverages are charged based on consumption

Pizzeria Verità Group Dining Minimums:

Minimums are for food and beverage combined and do not include tax or gratuity. If we are hosting your event during our off-business hours, a room charge is added if minimum is not met.

Off hours all week (12 p.m. - 5 p.m.) \$2000.00

Cancellation policy: A credit card is required at time of booking for parties of 12 or more. Cancellation of your event with at least a 48-hour notice will result in **no penalty**. Within a 48-hour notice, the credit card will be charged \$100 for a cancellation or \$25 per person under the confirmed guest count.

Consumption of raw or undercooked meats, fish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



ANTIPASTI

(Choose up to five)

Verdure

Fire-Roasted Red Peppers
Mediterranean Olives
Marinated Artichoke

Salumi

Soppresata
Prosciutto di Parma

Formaggi

Fior di Latte
(house-made mozzarella)
Herb-crusted Goat Cheese

INSALATE

(Choose two)

MISTA - local greens with red wine vinaigrette

ROCKET - arugula, shaved fennel, roasted pine nuts, pecorino, balsamic

CAESAR - romaine, Caesar dressing, white anchovies, grana padano, focaccia

COLORATA - roasted beets, avocado, microgreens, citrus dressing

PIZZE

(Choose up to five)

MARGHERITA - tomatoes, fior di latte, fresh basil, oregano, evoo

RUCOLA - tomatoes, fior di latte, fresh basil, arugula, prosciutto, parmigiano reggiano

CAPRICCIOSA - grape tomatoes, artichokes, Kalamata olives, basil, fior di latte, grana padano

QUATTRO FORMAGGI* - fior di latte, ricotta, grana padano, parmigiano, basil, oregano

SALSICCIA e RAPINI - house-made VT sausage (hot or fennel), fior di latte, broccoli rabe, basil, padano

SALSICCIA e FUNGHI - house-made VT sausage (hot or fennel), fior di latte, mushrooms, padano

FIG e GORGONZOLA - fior di latte, imported gorgonzola, fig preserves, arugula, evoo

MAIS - crème fraiche, fior di latte, fire-roasted sweet corn, speck, fresh basil, parmigiano

DIAVOLA - spicy soppressata, provolone, crushed chili flakes, basil, evoo

**please choose red or white*

FROM OUR DEDICATED GLUTEN-FREE OVEN

MARINARA - crushed tomatoes, garlic, oregano, extra virgin olive oil

MARGHERITA - San Marzano tomatoes, fior di latte, fresh basil, oregano, evoo

SALSICCIA e RAPINI - house-made sausage (hot or fennel), fior di latte, rapini, basil

DOLCI

(Choose one)

TIRAMISU - layers of espresso and rum dipped biscotti and mascarpone custard

PIZZA alla NUTELLA - nutella-filled pizza dough with caramelized sugar and chocolate drizzle

PANNA COTTA - Topped with local berries (72-hour notice is required)

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