

*"Festa Per Fare Conoscenza"*

*Benvenuti*

*We'd like to meet you...*

*Join us Monday thru Friday 4pm to 6pm*

*at our*

*"Getting to Know You"*

*gatherings*

*Complimentary Hors 'doeuvres will be served*

*Verona*  
*Ristorante*

*Dinner Menu*

*Open 7 Days*

*Lunch • Catering • Dinner*

*Full Bar • Private Party Room*

*Tel: 516-249-0000 • [www.verona-ristorante.com](http://www.verona-ristorante.com)*

*Rated #1*

*New Restaurant by News 12 LI*

*Corporate Accounts*

*Welcome*



## Primi

### Caldo

*Portobello alla Griglia* ..... \$8

Char grilled portobello mushroom topped with imported prosciutto and fresh mozzarella served on baby greens with a balsamic glaze

*Calamari Fritti* ..... \$8

A classic presentation of semolina dusted tender calamari served with a spicy or mild tomato sauce

*Vongole Al Forno* ..... \$7

Little neck clams topped with seasoned bread crumbs and baked to perfection

*Melenzane Rollatine* ..... \$7

Fresh eggplant stuffed with ricotta, mozzarella and parmigiano and baked in a lite tomato sauce

*Zuppa Di Vongole* ..... \$8

Fresh Manilla clams steamed in a San Marzano fisherman's style tomato broth with roasted garlic and fresh basil

### Freddo

*Mozzarella Caprese* ..... \$7

Homemade fresh mozzarella served with tomatoes and basil drizzled with extra virgin olive oil and balsamic vinegar

*Cocktail Di Gamberi* ..... \$12

Deep water shrimp poached to perfection, served cold with a cocktail dipping sauce

*Scungilli Freddi* ..... \$9

Tender steamed scungilli tossed with celery in an olive oil and lemon dressing served over radicchio

*Antipasto Rustico* ..... \$9

Chef's choice of cured meats, cheeses and fresh marinated vegetables

### Zuppe

*Zuppa Del Giorno* ..... P/A

Chef inspired soup of the day

*Pasta e Fagioli* ..... \$5

Pasta, Tuscan beans and pancetta

*Stracciatella* ..... \$5

Spinach and egg in a clear broth

*Tortellini in Brodo* ..... \$6

Cheese tortellini in a clear chicken broth

### Insalate

*Insalata Di Campo* ..... \$7

Green beans, beets and red onions topped with Gorgonzola cheese and champagne vinaigrette dressing

*Insalata Verona* ..... \$7

Mesclun greens with Roma plum tomatoes, eggplant and red onions in a balsamic vinaigrette dressing

*Insalata Alla Cesare* ..... \$7

Authentic Caesar salad

*Insalata Di Casa* ..... \$7

Warm hearts of palm served on baby greens in our special house dressing

*Insalata Siciliana* ..... \$7

Romaine lettuce, mandarin segments and black olives with an orange vinaigrette dressing

*Insalata Caprino* ..... \$7

Baby arugula, sundried cranberries and goat cheese with a vinaigrette dressing

### Farinacei

*Penne alla Vodka* ..... \$12

Quill shaped pasta tossed with shallots and prosciutto in a pink tomato basil sauce with vodka

*Orecchiette alla Verona* ..... \$16

Imported pasta sautéed with sausage meat, sundried tomatoes, chick peas, rapini in a garlic and oil broth

*Misto Di Mare alla Calabrese* ..... \$19

Linguine tossed with shrimp, clams, mussels, calamari and fish of the day in a garlic and plum tomato sauce

*Linguine Vongole* ..... \$16

Linguine with Manilla clams, garlic and oil or marinara

*Rigatoni al Forno* ..... \$16

Sautéed sausage meat, prosciutto and onions in a pomodoro sauce baked with mozzarella on top

*Rigatoni con Melanzani e Ricotta Salata* ..... \$14

Rigatoni tossed with eggplant, fresh basil and ricotta salata in a roma style tomato sauce

*Capellini con Gamberi e Arugula* ..... \$19

Capellini with shrimp, crisp arugula, sun dried tomatoes, roasted garlic, extra virgin olive oil and a touch of Grappa Di Brunello

*Tortellini Verona* ..... \$15

Cheese filled tortellini with garden fresh vegetables in a lite tomato sauce with a touch of cream

## Pizzette

Thin crust individual brick oven pizza

<i>Margherita</i> ..... \$12	<i>Romeo</i> ..... \$14
San Marzano pelati tomatoes, homemade mozzarella and fresh basil	Broccoli di rabe, grilled chicken, hot cherry peppers, garlic and extra virgin olive oil
<i>Julietta</i> ..... \$12	<i>A Piacere</i> ..... P/A
Ricotta cheese and sautéed spinach	Your choice pizzetta

## Pesce

<i>Calamari Marinara</i> ..... \$18	<i>Zuppe Di Pesce</i> ..... \$22
Sautéed calamari in a plum tomato and garlic sauce	Mixed seafood in a marinara sauce
<i>Gamberi Verona</i> ..... \$19	<i>Salmone Fiorentina</i> ..... \$19
Lightly breaded shrimp in a red mushroom sauce with a touch of Chardonnay and melted fresh mozzarella	Semolina dusted wild salmon pan seared and served on a bed of spinach with a lemon burre blanc
<i>Talapia Marechiare</i> ..... \$19	<i>Scampi Con Riso</i> ..... \$20
Fresh talapia in a lite tomato broth with clams and mussels	Deep water shrimp with garlic, butter, white wine and lemon served over rice

## Pollo

<i>Pollo al Julietta</i> ..... \$15	<i>Pollo alla Scarpariello</i> ..... \$17
Breast of chicken sautéed with lemon, white wine, capers and artichoke hearts	Pieces of chicken on or of the bone, oven roasted with sausage, peppers, mushrooms and fresh rosemary
<i>Pollo Cardinale</i> ..... \$16	<i>Pollo alla Verona</i> ..... \$15
Breast of chicken topped with prosciutto,, roasted peppers and mozzarella in a demi glaze sauce	Grilled breast of chicken topped wit a San Marzone pomodoro sauce and imported fontino cheese

## Vitello

<i>Vitello Pizzaiola</i> ..... \$18	<i>Vitello Sorrentino</i> ..... \$19
Scallopine of veal sautéed with mushrooms, roasted peppers, garlic and plum tomato sauce	Veal scallopine topped with imported prosciutto, eggplant and fresh mozzarella in a lite tomato sauce
<i>Vitello alla Verona</i> ..... \$19	<i>Vitello alla Romeo</i> ..... \$18
Piallard of veal topped with grilled seasonal vegetables and truffle oil	Parmesan crusted veal in a lemon white wine sauce with hearts of artichokes and red peppers

## Alla Griglia

* <i>Costolleta di Vitello</i> ..... \$28	* <i>Costolleta di Agnello</i> ..... \$29
Double thick veal chop	Rack of lamb
* <i>Bistecca</i> ..... \$28	
16oz. sirloin steak	

## Contorni

*Spinach*....\$5   *Escarole*....\$6   *Broccoli*....\$5   *Broccoli di Rabe*....\$6   *Potato*....\$5

\*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

“Please Inquire About Our Daily Specials”

*Our Chef welcomes your special requests. Please allow additional time for him to prepare any dish to your liking.*

# *Verona*

*Ristorante*

*Fine Italian Cuisine*

*Lunch • Catering • Dinner*

*1255 Melville Road  
Farmingdale, NY 11735*

*516-249-0000*

*Fax 516-843-5415*

*[www.verona-ristorante.com](http://www.verona-ristorante.com)*

Your Hosts

*Anthony & Pam*

