

*"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 'd'oeuvres will be served*

*Verona*  
*Ristorante*

*Lunch 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* ..... \$7  
Char grilled portobello mushroom served on baby greens with a balsamic glaze
- Calamari Fritti* ..... \$8  
A classic presentation of semolina dusted tender fried calamari served with a spicy and mild tomato sauce
- Vongole Al Forno* ..... \$7  
Little neck clams topped with seasoned bread crumbs and baked to perfection
- Melanzane Rollatine* ..... \$7  
Fresh eggplant stuffed with ricotta, mozzarella and parmigiano and baked in a lite tomato sauce
- Zuppa Di Cozze* ..... \$8  
Prince Edward Island Mussels 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*..... \$9  
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 Con Alice* ..... \$8  
Roasted peppers, anchovies and sliced red onions.
- Panzanella alla Verona*..... \$8  
Tomato salad, toasted Italian croutons and shaved parmigian

### Zuppa

- Minestra alla Verona* ..... \$6  
Green leaf vegetable soup with a touch of truffle oil
- Escarola e Fagioli* ..... \$5  
Escarole, white beans and garlic
- Pasta e Fagioli* ..... \$5  
Pasta, Tuscan beans and pancetta
- 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 Alla Cesare* ..... \$7  
Authentic Caesar salad
- Insalata Siciliana* ..... \$7  
Romaine lettuce, mandarin segments and black olives with an orange vinaigrette dressing
- Insalata Verona*..... \$7  
Mesclun greens with Roma plum tomatoes, eggplant and red onions in a balsamic vinaigrette dressing
- Insalata Di Casa*..... \$7  
Warm hearts of palm served on baby greens in our special house dressing
- Insalata Caprino*..... \$7  
Baby arugula, sundried cranberries and goat cheese with a vinaigrette dressing

### Piedini Arrotolati

#### Garlic & Herb Wraps

- Broccoli Rabe with Grilled Chicken* ..... \$12
- Baby Greens with Portobello Mushrooms* ..... \$11
- Caesar Salad with Grilled Chicken* ..... \$10
- Piedino Del Giorno* ..... P/A

"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.

## Farinacei

<p><i>Penne alla Vodka</i> ..... \$12          Quill shaped pasta tossed with shallots and prosciutto in a pink tomato basil sauce with vodka</p> <p><i>Misto Di Mare alla Calabrese</i> ..... \$19          Linguine tossed with shrimp, clams, mussels, calamari and fish of the day in a garlic and plum tomato sauce</p> <p><i>Rigatoni al Forno</i> ..... \$16          Sautéed sausage meat, prosciutto and onions in a pomodoro sauce baked with mozzarella on top</p> <p><i>Capellini con Gamberi e Arugula</i> ..... \$19          Capellini with shrimp, crisp arugula, sun dried tomatoes, roasted garlic, extra virgin olive oil and a touch of Grappa Di Brunello</p>	<p><i>Orecchiette alla Verona</i>..... \$15          Imported pasta sautéed with sausage meat, sundried tomatoes, chick peas, rapini in a garlic and oil broth</p> <p><i>Linguine Vongole</i> ..... \$16          Linguine with Manilla clams, garlic and oil or marinara</p> <p><i>Rigatoni con Melanzane e Ricotta Salata</i>..... \$14          Rigatoni tossed with eggplant, fresh basil and ricotta salata in a roma style tomato sauce</p> <p><i>Tortellini Verona</i>..... \$15          Cheese filled tortellini with garden fresh vegetables in a lite tomato sauce with a touch of cream</p>
--	---

## Pizzette

Thin crust individual brick oven pizza

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

## Pesce

<p><i>Calamari Marinara</i>..... \$18          Sautéed calamari in a plum tomato and garlic sauce</p> <p><i>Gamberi Verona</i> ..... \$19          Lightly breaded shrimp in a red mushroom sauce with a touch of Chardonnay and melted fresh mozzarella</p>	<p><i>Talapia Livornese</i> ..... \$18          Fresh talapia in a lite tomato sauce with capers, onions and olives</p> <p><i>Salmone Fiorentina</i> ..... \$18          Semolina dusted wild salmon pan seared and served on a bed of spinach with a lemon white wine sauce</p>
--	--

## Pollo

<p><i>Pollo al Julietta</i> ..... \$15          Breast of chicken sautéed with lemon, white wine, capers and artichoke hearts</p> <p><i>Pollo Cardinale</i> ..... \$16          Breast of chicken topped with prosciutto,, roasted peppers and mozzarella in a demi glaze sauce</p>	<p><i>Pollo alla Griglia con Arugula</i>..... \$16          Grilled breast of chicken with baby arugula</p> <p><i>Pollo alla Parmigiano</i>..... \$15          Lightly breaded breast of chicken topped with a San Marzano pomodoro sauce and fresh mozzarella cheese</p>
---	---

## Vitello

<p><i>Vitello Pizzaiola</i>..... \$17          Scallopine of veal sautéed with mushrooms, roasted peppers, garlic and plum tomato sauce</p> <p><i>Vitello alla Marsala</i> ..... \$17          Veal medallions with Marsala wine, mushrooms and a demi-glaze</p>	<p><i>Vitello Sorrentino</i>..... \$18          Veal scallopine topped with imported prosciutto, eggplant and fresh mozzarella in a lite tomato sauce</p> <p><i>Vitello alla Romeo</i> ..... \$18          Parmesan crusted veal in a lemon white wine sauce with hearts of artichokes and red peppers</p>
--	--

## Contorni

*Spinach*....\$5   *Escarole*....\$5   *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.

# *Verona*

## *Ristorante*

*Fine Italian Cuisine*

Lunch • Catering • Dinner

*1255 Melville Road  
Farmingdale, NY 11735  
516-249-0000*

Your Hosts  
*Anthony & Pam*

