

Verona

Ristorante



PRIMI CALDO

Arancini di Riso	12
<i>Homemade rice balls filled with meat and peas, over a peeled tomato sauce (3 pcs.)</i>	
Melanzane Rollatini	13
<i>Thin sliced eggplant rolled with ricotta, mozzarella Parmigiano, baked in a light tomato sauce (2 pcs.)</i>	
Carciofi Ripieni	13
<i>Hearts of artichoke stuffed with goat cheese baked in a lemon white wine sauce seasoned bread crumbs (3 pcs.)</i>	
Vongole al Forno	15
<i>Little Neck clams topped with seasoned breadcrumbs and baked to perfection (6 pcs.)</i>	
Clams Casino	16
<i>Little Neck clams baked with pimento peppers and bacon in a lemon, white wine sauce (6 pcs.)</i>	
Funghi Ripieni	13
<i>Mushrooms filled with eggplant caponata over a tomato demi-glace (3 pcs.)</i>	
Funghi con Pesce	16
<i>Mushrooms filled with shrimp and crabmeat, over a lobster sauce (3 pcs.)</i>	
Calamari Fritti	16
<i>Tender calamari lightly fried with spicy or mild marinara sauce</i>	
Polpo alla Griglia	20
<i>Tenderized baby octopus charcoal grilled, served over mixed greens with lemon dressing</i>	

PRIMI FREDDO

Cocktail di Gamberi	18
<i>Deep water shrimp poached to perfection, chilled, served with a cocktail dipping sauce (4 pcs.)</i>	
Antipasto Rustico	15
<i>Chef's choice of cured meats, cheeses and fresh marinated vegetables</i>	
Avocado Ripieno	16
<i>Avocado stuffed with shrimp and crabmeat, drizzled with lime cilantro dressing</i>	
Mozzarella Caprese	12
<i>Homemade mozzarella, fresh tomato and basil, drizzled with extra virgin olive oil and balsamic</i>	
Mozzarella Burrata	14
<i>Handmade mozzarella ball with a creamy mozzarella filling over tomatoes with a pesto drizzle</i>	
Seafood Salad	20
<i>Fresh mix seafood tossed with celery, red peppers, reed onions, EVOO and lemon dressing</i>	

ZUPPE 9

Stracciatella	Tripe Marinara
Tortellini in Brodo	Pasta e Fagioli

INSALATE

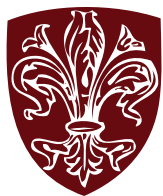
Verona	12	Caesar	13
<i>Mesclun greens, Roma plum tomatoes, eggplant, red onions, balsamic vinaigrette</i>		<i>Romaine hearts, ciabatta croutons, shaved Parmigiano, Caesar dressing</i>	
Caprino	14	Avocado	15
<i>Baby arugula, sun-dried cranberries, toasted walnuts, goat cheese, citrus vinaigrette</i>		<i>Romaine, avocado, cherry peppers, red onion, cherry tomatoes, toasted almonds, balsamic vinaigrette</i>	
Spinaci	15	Bietole e Pere	15
<i>Baby spinach, goat cheese, sautéed mushrooms, red onion, crispy bacon, balsamic vinaigrette</i>		<i>Mixed greens, red pears, toasted walnuts, cherry tomatoes, roasted beets, raspberry vinaigrette</i>	

ENHANCEMENTS: Grilled Chicken or Breaded Chicken 6 ~ Salmon 12 ~ Shrimp 10 ~ Calamari (Grilled or Fried) 8

FARINACEI

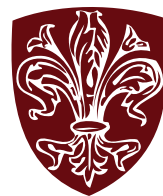
Penne alla Vodka	21	Orecchiette alla Verona	26
<i>Shallots, prosciutto and vodka, in a tomato basil sauce, with a touch of cream</i>		<i>Imported pasta sautéed with sausage, sun-dried tomatoes, chick peas and rapini, garlic and oil</i>	
Rigatoni al Forno	25	Linguine Vongole	27
<i>Sautéed sausage, prosciutto and onions in a pomodoro sauce, baked with melted mozzarella</i>		<i>Linguine with Manilla clams, garlic & oil or marinara</i>	
Rigatoni Ripieno	26	Fettuccini Carbonara	23
<i>Ricotta filled rigatoni in a Bolognese sauce, baked with melted mozzarella</i>		<i>Sautéed onions, pancetta, mushrooms and peas, in a cream sauce</i>	
Capellini con Gamberi e Arugula	28	Pappardelle di Manzo	27
<i>Capellini with shrimp, arugula, sun-dried tomatoes, roasted garlic, extra virgin olive oil and a touch of Grappa di Brunello</i>		<i>Homemade pasta tossed in an authentic bolognese sauce topped with ricotta cheese</i>	
Risotto Quatro Funghi	24	Ravioli con Funghi	24
<i>Arborio rice with four mushrooms and truffle oil</i>		<i>Homemade Portobello filled ravioli, in a porcini mushroom sauce</i>	
Risotto Pescatore	33	Ravioli di Aragosta	30
<i>Arborio rice with shrimp, clams, mussels, calamari and fish of the day, in a lobster sauce</i>		<i>Homemade lobster ravioli, sautéed with fresh shrimp, in a lobster sauce</i>	

Exchange Gluten Free Pasta \$6, Whole Wheat Pasta \$4



Verona

Ristorante



ENTREES

Pollo al Juliette	26	Pollo alla Scarpariello	29
<i>Breast of chicken sautéed with lemon, white wine, capers and artichoke hearts, served with seasonal vegetables</i>		<i>Pieces of chicken on or off the bone, oven roasted with sausage, peppers, mushrooms and rosemary, served with seasonal vegetables</i>	
Pollo Cardinale	27	Pollo Amici	26
<i>Breast of chicken topped with prosciutto, roasted peppers and mozzarella, in a demi glace, served with seasonal vegetables</i>		<i>Lightly breaded breast of chicken topped with sautéed diced tomatoes, red onions and melted fresh mozzarella, served with seasonal vegetables</i>	
Pollo Saltimboca	27	Pollo Ripieno	30
<i>Breast of chicken topped with prosciutto and spinach, in a sage demi glace, served with seasonal vegetables</i>		<i>Lightly breaded breast of chicken stuffed with prosciutto, spinach, mozzarella in a Porcini Mushroom Sauce, served with seasonal vegetables</i>	
Pollo	26	Gamberi Verona	28
<i>Choice of Francese, Parmigiane, Marsala or Toscana, served with seasonal vegetables</i>		<i>Lightly breaded shrimp in a red mushroom sauce, with a touch of Chardonnay and melted fresh mozzarella, served with seasonal vegetables</i>	
Filet of Sole Rafano	29	Scampi con Riso	29
<i>Fresh deep water filet of sole, horseradish crusted, in a lemon white wine sauce, served with seasonal vegetables</i>		<i>Deep water shrimp with garlic, butter, white wine and lemon, served over rice, served with seasonal vegetables</i>	
Zuppa di Pesce	29	Salmone Fiorentina	32
<i>Mixed seafood with linguine in a marinara sauce</i>		<i>Semolina dusted wild salmon pan seared, served over a bed of spinach in a lemon beurre blanc</i>	
Branzino	39	Filet of Sole Ripieno	35
<i>Fresh Mediterranean sea bass oven roasted whole or filet seasoned with garlic, herb and oil, served with seasonal vegetables</i>		<i>Fresh filet of sole stuffed with Jumbo Lump crabmeat, in a saffron lobster sauce, served with seasonal vegetables</i>	
Vitello Pizzaiola	28	Vitello alla Romeo	29
<i>Scallopine of veal sautéed with mushrooms, roasted peppers, garlic and plum tomato sauce, served with seasonal vegetables</i>		<i>Parmesan crusted veal in a lemon white wine sauce with artichoke hearts, red peppers and seasonal vegetables</i>	
Vitello Milanese	28	Vitello Porcini	29
<i>Breaded veal scallopine, topped with baby arugula, diced tomatoes, red onions and fresh mozzarella, drizzled with balsamic vinaigrette</i>		<i>Veal Scallopine sautéed with porcini mushrooms, roasted peppers in a demi glace, served with seasonal vegetables</i>	
Vitello	28		
<i>Choice of Francese, Piccata, Marsala or Parmigiana, served with seasonal vegetables</i>			

ALLA GRIGLIA

Served with seasonal vegetables & Roasted Potatoes

Costoletta di Vitello	42	Costoletta di Agnello	45
<i>Veal chop</i>		<i>Rack of lamb</i>	
Bistecca alla Verona	38	Costoletta di Maiale	36
<i>16oz. Sirloin steak</i>		<i>Pork chop topped with mushrooms, onions and cherry peppers</i>	

CONTORNI

Spinach	8	Broccoli Rabe	10
Escarole	7	Asparagus	10
Broccoli	8	Potato (Roasted or Mash)	7
Porcini Risotto	12	Saffron Risotto	14

Parmesan Truffle Fries \$11

VEGETARIAN

Melanzane Parmigiano	21
Asparagi Gratin	15
<i>Parmesan crusted baked asparagus</i>	
Mais e Avocado	19
<i>Sautéed corn with red pepper, scallion in a soy sauce topped with fresh mozzarella and avocado</i>	
Vegetali alla Griglia	19
Zucchini Linguini Fra Diavolo	22
<i>Fresh cut zucchini noodles tossed in a spicy marinara sauce</i>	
Vegan Ravioli Bolognese	26
<i>Vegan Ravioli stuffed with Asparagus, Mushrooms and Zucchini, Sautéed in a Vegan Bolognese Sauce</i>	

*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