

## PRIMI CALDO

<b>Melanzane Rollatini</b>	9
<i>Thin sliced eggplant rolled with ricotta, mozzarella and Parmigiano, baked in a light tomato sauce</i>	
<b>Vongole al Forno</b>	10
<i>Little Neck clams topped with seasoned breadcrumbs and baked to perfection</i>	
<b>Clams Casino</b>	12
<i>Little Neck clams baked with pimento peppers and bacon in a lemon, white wine sauce</i>	
<b>Funghi Ripieni</b>	10
<i>Mushrooms filled with eggplant caponata over a tomato demi-glace</i>	
<b>Funghi con Pesce</b>	12
<i>Mushrooms filled with shrimp and crabmeat, over a lobster sauce</i>	
<b>Calamari Fritti</b>	11
<i>Tender calamari lightly fried with spicy or mild marinara sauce</i>	
<b>Arancini di Riso</b>	10
<i>Homemade rice balls filled with meat and peas, over a peeled tomato sauce</i>	
<b>Polpo alla Griglia</b>	15
<i>Tenderized baby octopus charcoal grilled, served over mixed greens with lemon dressing</i>	

## PRIMI FREDDO

<b>Cocktail di Gamberi</b>	12
<i>Deep water shrimp poached to perfection, chilled, served with a cocktail dipping sauce</i>	
<b>Antipasto Rustico</b>	11
<i>Chef's choice of cured meats, cheeses and fresh marinated vegetables</i>	
<b>Avocado Ripieno</b>	12
<i>Avocado stuffed with shrimp and crabmeat, drizzled with lime cilantro dressing</i>	
<b>Mozzarella Caprese</b>	9
<i>Homemade mozzarella, fresh tomato and basil, drizzled with extra virgin olive oil and balsamic</i>	
<b>Mozzarella Burrata</b>	10
<i>Handmade mozzarella ball with a creamy mozzarella filling over tomatoes with a pesto drizzle</i>	
<b>Scungilli Freddi</b>	12
<i>Tender steamed scungilli, tossed with celery and red peppers, in an extra virgin olive oil and lemon dressing, served over radicchio</i>	

## ZUPPE 7

<b>Italian Wedding</b>	<b>Cream of Mushroom</b>	<b>Pasta e Fagioli</b>
<b>Lentil</b>	<b>Tripe Marinara</b>	<b>Tortellini in Brodo</b>

## INSALATE

<b>Verona</b>	9	<b>Caesar</b>	9
<i>Mesclun greens, Roma plum tomatoes, eggplant, red onions, balsamic vinaigrette</i>		<i>Romaine hearts, ciabatta croutons, shaved Parmigiano, Caesar dressing</i>	
<b>Caprino</b>	9	<b>Avocado</b>	10
<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>	
<b>Spinaci</b>	10	<b>Bietole e Pere</b>	10
<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>	

## ADD TO ANY SALAD

*Grilled Chicken or Breaded Chicken 5 ~ Salmon 8 ~ Shrimp 8 ~ Calamari (Grilled or Fried) 6*

## FARINACEI

<b>Penne alla Vodka</b>	17	<b>Orecchiette alla Verona</b>	18
<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>	
<b>Rigatoni al Forno</b>	19	<b>Linguine Vongole</b>	19
<i>Sautéed sausage, prosciutto and onions in a pomodoro sauce, baked with melted mozzarella</i>		<i>Linguine with Manilla clams, garlic &amp; oil or marinara</i>	
<b>Rigatoni Ripieno</b>	20	<b>Rigatoni con Melanzane e Ricotta Salata</b>	17
<i>Ricotta filled rigatoni in a Bolognese sauce, baked with melted mozzarella</i>		<i>Rigatoni, eggplant, fresh basil and ricotta salata, in a Roma style tomato sauce</i>	
<b>Capellini con Gamberi e Arugula</b>	21	<b>Fettuccini Carbonara</b>	18
<i>Capellini with shrimp, arugula, sun-dried tomatoes, roasted garlic, extra virgin olive oil and a touch of Grappa di Brunello</i>		<i>Sautéed onions, pancetta, mushrooms and peas, in a cream sauce</i>	
<b>Risotto Quatro Funghi</b>	20	<b>Ravioli con Funghi</b>	19
<i>Arborio rice with four mushrooms and truffle oil</i>		<i>Homemade Portobello filled ravioli, in a porcini mushroom sauce</i>	
<b>Risotto Pescatore</b>	26	<b>Ravioli di Aragosta</b>	24
<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>	

**Whole Wheat or Gluten Free Pasta Additional \$2**

## POLLO

*Served with seasonal vegetables*

<b>Pollo al Juliette</b> <i>Breast of chicken sautéed with lemon, white wine, capers and artichoke hearts</i>	18	<b>Pollo alla Scarpariello</b> <i>Pieces of chicken on or off the bone, oven roasted with sausage, peppers, mushrooms and rosemary</i>	22
<b>Pollo Cardinale</b> <i>Breast of chicken topped with prosciutto, roasted peppers and mozzarella, in a demi glace</i>	19	<b>Pollo Portofino</b> <i>Parmesan crusted breast of chicken in a tomato demi-glace</i>	20
<b>Pollo Saltimboca</b> <i>Breast of chicken topped with prosciutto and spinach, in a sage demi glace</i>	21	<b>Pollo Amici</b> <i>Lightly breaded breast of chicken topped with sautéed diced tomatoes, red onions and melted fresh mozzarella</i>	21

## PESCE

<b>Filet of Sole Rafano</b> <i>Fresh deep water filet of sole, horseradish crusted, in a lemon white wine sauce, served with seasonal vegetables</i>	22	<b>Gamberi Verona</b> <i>Lightly breaded shrimp in a red mushroom sauce, with a touch of Chardonnay and melted fresh mozzarella, served with seasonal vegetables</i>	23
<b>Tilapia Marechiare</b> <i>Fresh tilapia in a light tomato broth with clams and mussels, served with seasonal vegetables</i>	25	<b>Scampi con Riso</b> <i>Deep water shrimp with garlic, butter, white wine and lemon, served over rice, served with seasonal vegetables</i>	24
<b>Dentice Muniere</b> <i>Fresh red snapper in a lemon beurre blanc, with capers over sautéed escarole</i>	24	<b>Salmone Fiorentina</b> <i>Semolina dusted wild salmon pan seared, served over a bed of spinach in a lemon beurre blanc</i>	24
<b>Zuppa di Pesce</b> <i>Mixed seafood in a marinara sauce</i>	24	<b>Salmone Zafferano</b> <i>Fresh salmon sautéed in a saffron sauce, served with seasonal vegetables</i>	25
<b>Branzino e Gamberi</b> <i>Fresh Mediterranean sea bass egg battered, in a lemon burre blanc with shrimp, served with spinach and roasted potatoes</i>	32		

## VITELLO

<b>Vitello Pizzaiola</b> <i>Scallopine of veal sautéed with mushrooms, roasted peppers, garlic and plum tomato sauce, served with seasonal vegetables</i>	24	<b>Vitello Sorrentino</b> <i>Veal Scallopine topped with imported prosciutto, eggplant and fresh mozzarella in a light tomato sauce, served with seasonal vegetables</i>	24
<b>Vitello alla Verona</b> <i>Paillard of veal topped with grilled seasonal vegetables and truffle oil</i>	27	<b>Vitello alla Romeo</b> <i>Parmesan crusted veal in a lemon white wine sauce with artichoke hearts, red peppers and seasonal vegetables</i>	23
<b>Vitello Milanese</b> <i>Breaded veal scallopine, topped with baby arugula, diced tomatoes, red onions and fresh mozzarella, drizzled with balsamic vinaigrette</i>	26	<b>Vitello Porcini</b> <i>Veal Scallopine sautéed with porcini mushrooms, roasted peppers in a demi glace, sautéed spinach and mashed potatoes</i>	28

## ALLA GRIGLIA

*Served with seasonal vegetables & Roasted Potatoes*

<b>Costoletta di Vitello</b> <i>Veal chop</i>	36	<b>Costoletta di Agnello</b> <i>Rack of lamb</i>	39
<b>Bistecca alla Verona</b> <i>16oz. Sirloin steak</i>	32	<b>Costoletta di Maiale</b> <i>Pork chop</i>	29
<b>Bistecca Gonna</b> <i>Marinated skirt steak</i>	35	<b>Filet Mignon</b>	32

## CONTORNI

<b>Spinach</b> 7	<b>Broccoli</b> 7	<b>Asparagus</b> 8
<b>Escarole</b> 6	<b>Broccoli Rabe</b> 9	<b>Potato</b> 6

*\*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*