

# LUNCH

## 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>	9
<i>Little Neck clams topped with seasoned breadcrumbs and baked to perfection</i>	
<b>Clams Casino</b>	10
<i>Little Neck clams baked with pimento peppers and bacon in a lemon, white wine sauce</i>	
<b>Funghi Ripieni</b>	9
<i>Mushrooms filled with eggplant caponata over a tomato demi-glace</i>	
<b>Funghi con Pesce</b>	11
<i>Mushrooms filled with shrimp and crabmeat over a lobster sauce</i>	
<b>Calamari Fritti</b>	9
<i>Tender calamari lightly fried with spicy or mild marinara sauce</i>	
<b>Arancini di Riso</b>	8
<i>Homemade rice balls filled with meat and peas, over a peeled tomato sauce</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>	9
<i>Chef's choice of cured meats, cheeses and fresh marinated vegetables</i>	
<b>Mozzarella Caprese</b>	8
<i>Homemade mozzarella, fresh tomato and basil, drizzled with extra virgin olive oil and balsamic</i>	
<b>Mozzarella Burrata</b>	9
<i>Handmade mozzarella ball with a creamy mozzarella filling over tomatoes with a pesto drizzle</i>	
<b>Avocado Ripieno</b>	10
<i>Avocado stuffed with shrimp and crabmeat, drizzled with lime cilantro dressing</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>Lentil</b>	—	<b>Cream of Mushroom</b>
<b>Tripe Marinara</b>	—	<b>Pasta e Fagioli</b>	—	<b>Tortellini in Brodo</b>

*\*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*

## INSALATE

<b>Insalata Verona</b>	8	<b>Pollo e Mozzarella</b>	11
<i>Mesclun greens, Roma plum tomatoes, eggplant, red onions, balsamic vinaigrette</i>		<i>Breaded chicken, baby arugula, fresh mozzarella, tomatoes, olives, roasted red peppers, toasted almonds, balsamic vinaigrette</i>	
<b>Insalata Caprino</b>	9	<b>Avocado con Pollo</b>	12
<i>Baby arugula, sun-dried cranberries, toasted walnuts, goat cheese, citrus vinaigrette</i>		<i>Grilled chicken, romaine, avocado, cherry peppers, red onion, toasted almonds, cherry tomatoes, balsamic vinaigrette</i>	
<b>Spinaci</b>	9	<b>Guacamole Piccante</b>	16
<i>Baby spinach, goat cheese, sautéed mushrooms, red onion, crispy bacon, balsamic vinaigrette</i>		<i>Grilled shrimp, iceberg lettuce, guacamole, toasted almonds, cherry tomatoes, cherry peppers, lime dressing</i>	
<b>Tricolore</b>	9	<b>Wasabi con Gamberi</b>	15
<i>Radicchio, baby arugula, endive, olives, shaved Parmigiano, balsamic vinaigrette</i>		<i>Grilled shrimp, mixed greens, wasabi peas, cherry tomatoes, shredded mozzarella, orange dressing</i>	
<b>Pere e Gorgonzola</b>	9	<b>Salmone</b>	15
<i>Mixed greens, red pears, gorgonzola, toasted pecans, balsamic vinaigrette</i>		<i>Roasted salmon, mixed greens, red pears, toasted walnuts, cherry tomatoes, roasted beets, raspberry vinaigrette</i>	
<b>Caesar</b>	8	<b>Salmone e Guacamole</b>	16
<i>Romaine hearts, ciabatta croutons, shaved Parmigiano, Caesar dressing</i>		<i>Roasted salmon, mixed greens, guacamole, roasted corn, lime dressing</i>	
<b>ADD TO ANY SALAD</b>			
<i>Grilled Chicken or Breaded Chicken</i> 3	~	<i>Salmon</i> 6	
<i>Shrimp</i> 6	~	<i>Calamari (grilled or fried)</i> 6	

## FARINACEI

<b>Penne alla Vodka</b>	15	<b>Orecchiette alla Verona</b>	16
<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>	17	<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>	18	<b>Rigatoni con Melanzane e Ricotta Salata</b>	15
<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>Tri Color Tortellini alla Verona</b>	16
<i>Capellini with shrimp, arugula, sun-dried tomatoes, roasted garlic, extra virgin olive oil and a touch of Grappa di Brunello</i>		<i>Cheese filled tortellini with garden vegetables, in a lite tomato sauce with a touch of cream</i>	
<b>Cavatelli Amatriciana</b>	17	<b>Fettuccini Carbonara</b>	16
<i>Cavatelli sautéed with pancetta and onions, in a tomato cream sauce, topped with fresh mozzarella</i>		<i>Sautéed onions, pancetta, mushrooms and peas, in a cream sauce</i>	
<b>Risotto Quattro Funghi</b>	18	<b>Ravioli con Funghi</b>	17
<i>Arborio rice with four mushrooms and truffle oil</i>		<i>Homemade Portobello filled ravioli, sautéed in a porcini mushroom sauce</i>	
<b>Risotto Pescatore</b>	21	<b>Ravioli di Aragosta</b>	23
<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

# PANINI

All panini are served on your choice of **Ciabatta** or **Whole Wheat Ciabatta**  
**Gluten Free Bread (Regular or Multi Grain) Additional \$3**

**ADD ANY ONE OF OUR DELICIOUS SPREADS ON YOUR PANINO**  
**Spicy Mayo • Herb Aioli • Roasted Garlic • Balsamic Glaze • Balsamic**

 <b>Caprese</b> 9	 <b>Pollo e Zucca</b> 12
Fresh mozzarella, tomato, basil, balsamic, extra virgin olive oil ... with chicken (grilled or breaded)	Grilled chicken, grilled zucchini, fresh mozzarella, roasted pepper, roasted red onion
 <b>Mozzarella</b> 9	 <b>Pollo e Mozzarella</b> 11
Fresh mozzarella, roasted red peppers, basil, extra virgin olive oil, balsamic glaze	Grilled chicken, fresh mozzarella, baby arugula
 <b>Portobello</b> 10	 <b>Provolone</b> 11
Roasted portobello, grilled zucchini, fresh mozzarella, roasted peppers	Prosciutto di Parma, provolone, mixed greens
<b>Melanzane</b> 11	 <b>Parma</b> 12
Fried eggplant, fresh mozzarella, roasted peppers	Prosciutto di Parma, fresh mozzarella, tomato, roasted peppers, balsamic glaze
<b>Melanzane e Peperoni Piccante</b> 11	 <b>Prosciutto e Mozzarella</b> 12
Fried eggplant, mixed greens, fresh mozzarella, thinly sliced cherry pepper, tomato	Prosciutto di Parma, fresh mozzarella, baby arugula
<b>Pollo e Guacamole</b> 12	 <b>Prosciutto e Peperoni Piccante</b> 12
Breaded chicken, guacamole, roasted red onion, tomato	Prosciutto di Parma, fresh mozzarella, red onion, thinly sliced cherry peppers, mixed greens
<b>Pollo e Peperoni Piccante</b> 11	 <b>Salsiccia</b> 10
Breaded chicken, mixed greens, fresh mozzarella, thinly sliced cherry pepper, tomato	Sweet sausage, fresh mozzarella, roasted peppers
 <b>Pollo e Broccoli Rabe</b> 12	 <b>Verona "Cheese Steak"</b> 13
Grilled chicken, broccoli rabe, fresh mozzarella, balsamic glaze	Sliced steak, sautéed onion, fresh mozzarella
	 <b>Gamberi e Broccoli rabe</b> 12
	Grilled shrimp, broccoli rabe, fresh mozzarella, cherry pepper
	 <b>Gamberi e Guacamole</b> 12
	Grilled shrimp, baby arugula, guacamole, red onion



# PIZZETTE

<b>Margherita</b> 10	<b>Romeo</b> 12
San Marzano pelati tomatoes, homemade mozzarella, fresh basil	Broccoli di rabe, grilled chicken, garlic, hot cherry peppers, extra virgin olive oil
<b>Julietta</b> 11	<b>Gamberetti</b> 14
Ricotta cheese, sautéed spinach	Shrimp, garlic, mozzarella, basil tomato sauce
<b>Vegetariana</b> 11	<b>Salsiccia e Rabe</b> 12
Mozzarella, tomato sauce, black olives, sun-dried tomatoes, baby spinach, oven roasted zucchini	Hot Sausage, fresh mozzarella, broccoli rabe
<b>Prosciutto e Mozzarella</b> 12	<b>Salsiccia e Piccante</b> 13
Prosciutto di Parma, mozzarella, baby arugula	Mozzarella, tomato, onions, spicy peppers, mushrooms, hot Italian sausage

## POLLO

*Served with seasonal vegetables*

<b>Pollo al Juliette</b> <i>Breast of chicken sautéed with lemon, white wine, capers and artichoke hearts</i>	13	<b>Pollo alla Scarpariello</b> <i>Pieces of chicken on or off the bone, mushrooms oven roasted with sausage, peppers, and rosemary</i>	16
<b>Pollo Cardinale</b> <i>Breast of chicken topped with prosciutto, roasted peppers, and mozzarella, in a demi glace</i>	14	<b>Pollo Portofino</b> <i>Parmesan crusted breast of chicken in a tomato demi-glace</i>	15
<b>Pollo Saltimboca</b> <i>Breast of chicken topped with prosciutto, spinach, in a sage demi glace</i>	15	<b>Pollo Amici</b> <i>Lightly breaded breast of chicken topped with sautéed diced tomatoes, red onions and melted fresh mozzarella</i>	15

## 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>	17	<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>	19
<b>Tilapia Marechiare</b> <i>Fresh tilapia in a light tomato broth with clams and mussels, served with seasonal vegetables</i>	19	<b>Scampi con Riso</b> <i>Deep water shrimp with garlic, butter, white wine and lemon, served over rice, served with seasonal vegetables</i>	19
<b>Dentice Muniere</b> <i>Fresh red snapper in a lemon beurre blanc, with capers over sautéed escarole</i>	20	<b>Salmone Fiorentina</b> <i>Semolina dusted wild salmon pan seared, served over a bed of spinach with lemon beurre blanc</i>	20
<b>Zuppa di Pesce</b> <i>Mixed seafood in a marinara sauce</i>	19	<b>Salmone Zafferano</b> <i>Fresh salmon sautéed in a saffron sauce, served with seasonal vegetables</i>	20

## VITELLO

<b>Vitello Pizzaiola</b> <i>Scallopine of veal sautéed with mushrooms, roasted peppers, garlic and plum tomato sauce, served with seasonal vegetables</i>	18	<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>	19
<b>Vitello alla Verona</b> <i>Paillard of veal topped with grilled seasonal vegetables and truffle oil</i>	21	<b>Vitello alla Romeo</b> <i>Parmesan crusted veal in a lemon white wine sauce with artichoke hearts, red peppers and seasonal vegetables</i>	18
<b>Vitello Milanese</b> <i>Breaded veal scallopine, topped with baby arugula, diced tomatoes, red onions and fresh mozzarella, drizzled with balsamic vinaigrette</i>	20	<b>Vitello Porcini</b> <i>Veal Scallopine sautéed with porcini mushrooms, roasted peppers in a demi glace, sautéed spinach and mashed potatoes</i>	23

## 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
		<b>Sautéed Vegetables</b>	6		