

LUNCH

PRIMI CALDO

Arancini di Riso	9
<i>Homemade rice balls filled with meat and peas, over a peeled tomato sauce</i>	
Melanzane Rollatini	12
<i>Thin sliced eggplant rolled with ricotta, mozzarella and Parmigiano, baked in a light tomato sauce</i>	
Vongole al Forno	12
<i>Little Neck clams topped with seasoned breadcrumbs and baked to perfection</i>	
Carciofi Ripieni	12
<i>Hearts of artichoke stuffed with goat cheese baked in a lemon white wine sauce and seasoned bread crumbs</i>	
Clams Casino	13
<i>Little Neck clams baked with pimento peppers and bacon in a lemon, white wine sauce</i>	
Funghi Ripieni	11
<i>Mushrooms filled with eggplant caponata over a tomato demi-glaze</i>	
Funghi con Pesce	13
<i>Mushrooms filled with shrimp and crabmeat over a lobster sauce</i>	
Calamari Fritti	13
<i>Tender calamari lightly fried with spicy or mild marinara sauce</i>	
Polpo all Griglia	19
<i>Tenderized baby octopus charcoal grilled, served over mixed greens with lemon dressing</i>	

PRIMI FREDDO

Mozzarella Caprese	9
<i>Homemade mozzarella, fresh tomato and basil, drizzled with extra virgin olive oil and balsamic</i>	
Antipasto Rustico	12
<i>Chef's choice of cured meats, cheeses and fresh marinated vegetables</i>	
Mozzarella Burrata	11
<i>Handmade mozzarella ball with a creamy mozzarella filling over tomatoes with a pesto drizzle</i>	
Avocado Ripieno	12
<i>Avocado stuffed with shrimp and crabmeat, drizzled with lime cilantro dressing</i>	
Cocktail di Gamberi	17
<i>Deep water shrimp poached to perfection, chilled, served with a cocktail dipping sauce</i>	
Seafood Salad	18
<i>Fresh mix seafood tossed with celery, red peppers, red onions, EV00 and lemon dressing</i>	



ZUPPE 8

Lentil	—	Tripe Marinara
Pasta e Fagioli	—	Tortellini in Brodo

**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

Insalata Verona	9	Pollo e Mozzarella	15
<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>	
Insalata Caprino	11	Avocado con Pollo	16
<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>	
Spinaci	12	Guacamole Piccante	18
<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>	
Pere e Gorgonzola	12	Salmone	18
<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>	
Caesar	10	Salmone e Guacamole	18
<i>Romaine hearts, ciabatta croutons, shaved Parmigiano, Caesar dressing</i>		<i>Roasted salmon, mixed greens, guacamole, roasted corn, lime dressing</i>	
ADD TO ANY SALAD			
<i>Grilled Chicken or Breaded Chicken</i> 4	~	<i>Salmon</i> 8	
<i>Shrimp</i> 8	~	<i>Calamari (grilled or fried)</i> 7	

FARINACEI












Penne alla Vodka	18	Orecchiette alla Verona	22
<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 broccoli rabe, garlic and oil</i>	
Rigatoni al Forno	20	Linguine Vongole	23
<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	22	Rigatoni con Melanzane e Ricotta Salata	19
<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>	
Capellini con Gamberi e Arugula	23	Tri Color Tortellini alla Verona	19
<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>	
Cavatelli Amatriciana	19	Fettuccini Carbonara	19
<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>	
Risotto Quattro Funghi	20	Ravioli con Funghi	20
<i>Arborio rice with four mushrooms and truffle oil</i>		<i>Homemade Portobello filled ravioli, sautéed in a porcini mushroom sauce</i>	
Risotto Pescatore	27	Ravioli di Aragosta	25
<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 \$4

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

 Mozzarella 11 <i>Fresh mozzarella, roasted red peppers, basil, extra virgin olive oil, balsamic glaze</i>	 Pollo e Zucca 14 <i>Grilled chicken, grilled zucchini, fresh mozzarella, roasted pepper, roasted red onion</i>
 Portobello 13 <i>Roasted portobello, grilled zucchini, fresh mozzarella, roasted peppers</i>	 Pollo e Mozzarella 14 <i>Grilled chicken, fresh mozzarella, baby arugula</i>
Melanzane 12 <i>Fried eggplant, fresh mozzarella, roasted peppers</i>	 Prosciutto e Mozzarella 15 <i>Prosciutto di Parma, fresh mozzarella, baby arugula</i>
Melanzane e Peperoni Piccante 13 <i>Fried eggplant, mixed greens, fresh mozzarella, thinly sliced cherry pepper, tomato</i>	 Prosciutto e Peperoni Piccante 16 <i>Prosciutto di Parma, fresh mozzarella, red onion, thinly sliced cherry peppers, mixed greens</i>
Pollo e Guacamole 15 <i>Breaded chicken, guacamole, roasted red onion, tomato</i>	 Salsiccia 14 <i>Sweet sausage, fresh mozzarella, roasted peppers</i>
Pollo e Peperoni Piccante 14 <i>Breaded chicken, mixed greens, fresh mozzarella, thinly sliced cherry pepper, tomato</i>	 Verona "Cheese Steak" 17 <i>Sliced steak, sautéed onion, fresh mozzarella</i>
 Pollo e Broccoli Rabe 15 <i>Grilled chicken, broccoli rabe, fresh mozzarella, balsamic glaze</i>	 Gamberi e Broccoli rabe 17 <i>Grilled shrimp, broccoli rabe, fresh mozzarella, cherry pepper</i>
	 Gamberi e Guacamole 17 <i>Grilled shrimp, baby arugula, guacamole, red onion</i>



PIZZETTE

Margherita 14 <i>San Marzano pelati tomatoes, homemade mozzarella, fresh basil</i>	Romeo e Piccante 17 <i>Spicy Buffalo chicken, gorgonzola cheese</i>
Vegetariana 16 <i>Mozzarella, tomato sauce, black olives, sun-dried tomatoes, baby spinach, oven roasted zucchini</i>	Gamberetti 18 <i>Shrimp, garlic, mozzarella, basil tomato sauce</i>
Prosciutto e Mozzarella 17 <i>Prosciutto di Parma, mozzarella, baby arugula</i>	Salsiccia e Rabe 17 <i>Hot Sausage, fresh mozzarella, broccoli rabe</i>

POLLO

Served with seasonal vegetables

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

PESCE

Filet of Sole Rafano	24	Gamberi Verona	22
<i>Fresh deep water filet of sole, horseradish crusted, in a lemon white wine sauce, 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>	
Tilapia Marechiaro	21	Scampi con Riso	23
<i>Fresh tilapia in a light tomato broth with clams and mussels, 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	25	Salmone Fiorentina	24
<i>Mixed seafood with linguini in a marinara sauce</i>		<i>Semolina dusted wild salmon pan seared, served over a bed of spinach with lemon beurre blanc</i>	
Branzino	36	Salmone Zafferano	24
<i>Fresh Mediterranean sea bass oven roasted whole or filet seasoned with garlic, herb and oil, served with seasonal vegetables</i>		<i>Fresh salmon sautéed in a saffron sauce, served with seasonal vegetables</i>	

VITELLO

Vitello Pizzaiola	22	Vitello Sorrentino	24
<i>Scallopine of veal sautéed with mushrooms, roasted peppers, garlic and plum tomato sauce, served with seasonal vegetables</i>		<i>Veal Scallopine topped with imported prosciutto, eggplant and fresh mozzarella in a light tomato sauce, served with seasonal vegetables</i>	
Vitello Piccata	22	Vitello alla Romeo	24
<i>Scallopine of veal sautéed in a lemon white wine sauce with capers and sun dried tomatoes 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	23	Vitello Porcini	24
<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>	

VEGETARIAN

Melanzane Parmigiano	19
Asparagi Gratin	15
<i>Parmesan crusted baked asparagus</i>	
Mais e Avocado	16
<i>Sautéed corn with red pepper, scallion in a soy sauce topped with fresh mozzarella and avocado</i>	
Vegetali alla Griglia	18

CONTORNI

Potato	6	Broccoli	7
Spinach	7	Broccoli Rabe	9
Escarole	7	Asparagus	8