

Verona

Ristorante



PRIMI CALDO

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| Arancini di Riso | 12 |
| <i>Homemade rice balls filled with meat and peas, over a peeled tomato sauce (3 pcs.)</i> | |
| Melanzane Rollatini | 14 |
| <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 | 16 |
| <i>Little Neck clams topped with seasoned breadcrumbs and baked to perfection (6 pcs.)</i> | |
| Clams Casino | 18 |
| <i>Little Neck clams baked with pimento peppers and bacon in a lemon, white wine sauce (6 pcs.)</i> | |
| Funghi Ripieni | 15 |
| <i>Mushrooms filled with eggplant caponata over a tomato demi-glacé (3 pcs.)</i> | |
| Funghi con Pesce | 18 |
| <i>Mushrooms filled with shrimp and crabmeat, over a lobster sauce (3 pcs.)</i> | |
| Calamari Fritti | 18 |
| <i>Tender calamari lightly fried with spicy or mild marinara sauce</i> | |
| Polpo alla Griglia | 22 |
| <i>Tenderized baby octopus charcoal grilled, served over mixed greens with lemon dressing</i> | |

PRIMI FREDDO

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| Cocktail di Gamberi | 18 |
| <i>Deep water shrimp poached to perfection, chilled, served with a cocktail dipping sauce (4 pcs.)</i> | |
| Antipasto Rustico | 18 |
| <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 | 13 |
| <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 | 22 |
| <i>Fresh mix seafood tossed with celery, red peppers, reed onions, EVOO and lemon dressing</i> | |

ZUPPE 9

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|----------------------------|------------------------|
| Stracciatella | Tripe Marinara |
| Tortellini in Brodo | Pasta e Fagioli |

INSALATE

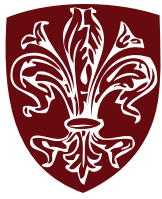
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| Verona | 13 | Caesar | 13 |
| <i>Mesclun greens, Roma plum tomatoes, eggplant, red onions, balsamic vinaigrette</i> | | <i>Romaine hearts, ciabatta croutons, shaved Parmigiano, Caesar dressing</i> | |
| Caprino | 15 | Avocado | 16 |
| <i>Baby arugula, 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 | 16 |
| <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

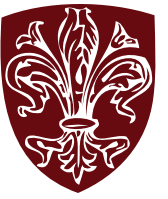
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| Penne alla Vodka | 24 | Orecchiette alla Verona | 28 |
| <i>Shallots, prosciutto and vodka, in a tomato basil sauce, with a touch of cream</i> | | <i>Imported pasta sautéed with sausage, sun-dried tomatoes, chick peas and rapini, garlic and oil</i> | |
| Rigatoni al Forno | 27 | 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 | 28 | Fettuccini Carbonara | 25 |
| <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 | 29 | Pappardelle di Manzo | 29 |
| <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 | 27 | Ravioli con Funghi | 27 |
| <i>Arborio rice with four mushrooms and truffle oil</i> | | <i>Homemade Portobello filled ravioli, in a porcini mushroom sauce</i> | |
| Risotto Pescatore | 35 | Ravioli di Aragosta | 35 |
| <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



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ENTREES

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| Pollo al Juliette | 28 | Pollo alla Scarpariello | 30 |
| <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 | 29 | Pollo Amici | 28 |
| <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 | 29 | Pollo Ripieno | 32 |
| <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 | 27 | Gamberi Verona | 29 |
| <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 | 32 | 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 | 36 |
| <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 | 32 | Vitello alla Romeo | 32 |
| <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 | 32 | Vitello Porcini | 32 |
| <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 | 30 | | |
| <i>Choice of Francese, Piccata, Marsala or Parmigiana, served with seasonal vegetables</i> | | | |

ALLA GRIGLIA

Served with seasonal vegetables & Roasted Potatoes

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|------------------------------|----|---|----|
| Costoletta di Vitello | 44 | Costoletta di Agnello | 45 |
| <i>Veal chop</i> | | <i>Rack of lamb</i> | |
| Bistecca alla Verona | 40 | Costoletta di Maiale | 36 |
| <i>16oz. Sirloin steak</i> | | <i>Pork chop topped with mushrooms, onions and cherry peppers</i> | |

CONTORNI

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|------------------------|----|--|----|
| Spinach | 10 | Broccoli Rabe | 12 |
| Broccoli | 10 | Asparagus | 10 |
| Porcini Risotto | 12 | Potato <small>(Roasted or Mash)</small> | 9 |
| | | Saffron Risotto | 14 |

Parmesan Truffle Fries \$11

VEGETARIAN

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| Melanzane Parmigiano | 24 |
| Asparagi Gratin | 16 |
| <i>Parmesan crusted baked asparagus</i> | |
| Mais e Avocado | 22 |
| <i>Sautéed corn with red pepper, scallion in a soy sauce topped with fresh mozzarella and avocado</i> | |
| Vegetali alla Griglia | 21 |
| Zucchini Linguini Fra Diavolo | 24 |
| <i>Fresh cut zucchini noodles tossed in a spicy marinara sauce</i> | |
| Vegan Ravioli Bolognese | 29 |
| <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