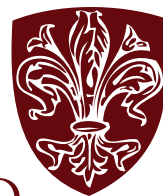


Verona

Ristorante



PRIMI CALDO

Arancini di Riso	14
<i>Homemade rice balls filled with meat and peas, over a peeled tomato sauce (3 pcs.)</i>	
Melanzane Rollatini	16
<i>Thin sliced eggplant rolled with ricotta, mozzarella Parmigiano, baked in a light tomato sauce (2 pcs.)</i>	
Artichoke Oreganata	16
<i>Hearts of artichoke baked in a lemon white wine sauce with seasoned bread crumbs</i>	
Vongole al Forno	18
<i>Little Neck clams topped with seasoned breadcrumbs and baked to perfection (6 pcs.)</i>	
Clams Casino	19
<i>Little Neck clams baked with pimento peppers and bacon in a lemon, white wine sauce (6 pcs.)</i>	
Funghi Ripieni (Vegan)	16
<i>Mushrooms filled with eggplant caponata over a tomato demi-glace (3 pcs.)</i>	
Funghi con Pesce	19
<i>Mushrooms filled with shrimp and crabmeat, over a lobster sauce (3 pcs.)</i>	
Calamari Fritti	19
<i>Tender calamari lightly fried with spicy or mild marinara sauce</i>	
Polpo alla Griglia	27
<i>Tenderized baby octopus charcoal grilled, served over mixed greens with lemon dressing</i>	
Shrimp Oreganata	19
<i>Shrimps baked in a lemon white wine sauce with seasoned bread crumbs (3 pcs.)</i>	

PRIMI FREDDO

Cocktail di Gamberi	19
<i>Deep water shrimp poached to perfection, chilled, served with a cocktail dipping sauce (3 pcs.)</i>	
Antipasto Rustico	19
<i>Chef's choice of cured meats, cheeses and fresh marinated vegetables</i>	
Avocado Ripieno	19
<i>Avocado stuffed with shrimp and crabmeat, drizzled with lime cilantro dressing</i>	
Mozzarella Caprese	14
<i>Homemade mozzarella, fresh tomato, roasted peppers, basil, drizzled with EVOO and balsamic</i>	
Mozzarella Burrata	16
<i>Handmade mozzarella ball with a creamy mozzarella filling, mixed olives, roasted peppers 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 12

Stracciatella	Tripe Marinara
Tortellini in Brodo	Pasta e Fagioli

INSALATE

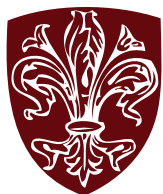
Verona	13	Caesar	14
<i>Mesclun greens, Roma plum tomatoes, eggplant, red onions, balsamic vinaigrette</i>		<i>Romaine hearts, ciabatta croutons, shaved Parmigiano, Caesar dressing</i>	
Caprino	16	Avocado	18
<i>Baby arugula, sun-dried cranberries, toasted walnuts, goat cheese, citrus vinaigrette</i>		<i>Romaine, avocado, cherry peppers, red onion, cherry tomatoes, toasted almonds, balsamic vinaigrette</i>	
Spinaci	17	Bietole e Pere	18
<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 15 ~ Shrimp 10 ~ Calamari (Grilled or Fried) 8

FARINACEI

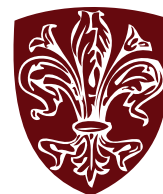
Penne alla Vodka	25	Orecchiette alla Verona	29
<i>Shallots, prosciutto and vodka, in a tomato basil sauce, with a touch of cream</i>		<i>Imported pasta sautéed with sausage, sun-dried tomatoes, chick peas and rapini, garlic and oil</i>	
Rigatoni al Forno	28	Linguine Vongole	29
<i>Sautéed sausage, prosciutto and onions in a pomodoro sauce, baked with melted mozzarella</i>		<i>Linguine with little neck clams, garlic & oil or marinara</i>	
Rigatoni Ripieno	28	Fettuccini Carbonara	27
<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	33	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	28	Ravioli con Funghi	29
<i>Arborio rice with four mushrooms and truffle oil</i>		<i>Homemade Portobello filled ravioli, in a porcini mushroom sauce</i>	
Risotto Pescatore	38	Ravioli di Aragosta	38
<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	29	Pollo alla Scarpariello	32
<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	30	Pollo Amici	30
<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	30	Crispy Duck	36
<i>Breast of chicken topped with prosciutto and spinach, in a sage demi glace, served with seasonal vegetables</i>		<i>Fresh Long Island duck in an orange cranberry glaze with wild rice and seasonal vegetables</i>	
Pollo	27	Gamberi Verona	33
<i>Choice of Francese, Parmigiana, 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 Portofino	36	Scampi con Riso	33
<i>Fresh deep water filet of sole, parmesan crusted in a lemon white wine sauce, served with risotto</i>		<i>Deep water shrimp with garlic, butter, white wine and lemon, served over rice, served with seasonal vegetables</i>	
Zuppa di Pesce	35	Salmone Fiorentina	36
<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	39
<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 crab-meat, in a saffron lobster sauce, served with seasonal vegetables</i>	
Vitello Pizzaiola	34	Vitello alla Romeo	35
<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	34	Vitello Porcini	35
<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	32		
<i>Choice of Piccata, Marsala or Parmigiana, served with seasonal vegetables</i>			

ALLA GRIGLIA

Served with seasonal vegetables & Roasted Potatoes

Costoletta di Vitello	48	Costoletta di Agnello	48
<i>Veal chop</i>		<i>Rack of lamb</i>	
Bistecca alla Verona	44	Costoletta di Maiale	38
<i>16oz. Sirloin steak</i>		<i>Pork chop topped with mushrooms, onions and cherry peppers</i>	

CONTORNI

Spinach (V)	10	Broccoli Rabe (V)	12
Broccoli (V)	10	Asparagus (V)	10
Porcini Risotto (V)	12	Potato (Roasted or Garlic Mash)	9
Roasted Brussels Sprouts (V)	14	Saffron Risotto	14
Parmesan Truffle Fries	\$14		

*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

*(V) = Vegetarian

VEGETARIAN

Melanzane Parmigiano	24
Asparagi Gratin	16
<i>Parmesan crusted baked asparagus</i>	
Mais e Avocado (Vegan without Mozzarella)	22
<i>Sautéed corn with red pepper, scallion in a soy sauce topped with fresh mozzarella and avocado</i>	
Vegetali alla Griglia (Vegan)	22
Zucchini Linguini Fra Diavolo (Vegan)	25
<i>Fresh cut zucchini noodles tossed in a spicy marinara sauce</i>	
Vegan Ravioli Bolognese (Vegan)	29
<i>Vegan Ravioli stuffed with Asparagus, Mushrooms and Zucchini, Sautéed in a Vegan Bolognese Sauce</i>	