

Verona Ristorante

*1255 Melville Road
Farmingdale NY, 11735*

516-249-0000

www.veronafarmingdale.com

Long Island Restaurant Week Menu

Dine-In / Take-Out

Dinner \$37 / \$44

Appetizers (Choose One)

Verona Salad: Mixed Greens, Roma Plum Tomatoes, Eggplant, Red Onions, Balsamic Vinaigrette

Caesar Salad: Authentic Caesar Salad

Mozzarella Caprese: Homemade Mozzarella, Fresh Tomato and Basil Drizzled with EVOO and Balsamic

Melanzane Rollatini: Thin Sliced Eggplant Rolled with Ricotta, Mozzarella, and Parmigiana, Baked in a Light Tomato Sauce

Funghi Ripieni: Mushrooms Stuffed with Eggplant Caponata over Tomato Demi-Glace

Arancini di Riso: Homemade Rice Balls Filled with Meat and Peas over Pelati Tomato Sauce

Vongole al Forno: Little Neck Clams Topped with Seasoned Breadcrumbs and Baked to Perfection

Calamari Fritti: Tender Calamari Lightly Fried with Marinara Sauce

Funghi con Pesce: Mushrooms Stuffed with Shrimp and Crabmeat over a Lobster Sauce...add \$6

Avocado Ripieno: Avocado Stuffed with Shrimp and Crabmeat, Drizzled with Lime Cilantro Dressing...add \$6

Entrees (Choose One)

Penne alla Vodka: Shallots, Prosciutto, Vodka in a Tomato Basil Sauce with a Touch of Cream...\$37

Pappardelle Bolognese: Fresh Broad Noodle Pasta in an Authentic Meat Sauce with Green Peas topped with Ricotta Cheese...\$37

Orechiette Verona: Imported Pasta Sautéed with Sausage, Sundried Tomatoes, Chic Peas and Rapini, Garlic and Oil...\$37

Melenzane Parmigiano: Melted Mozzarella Baked in a Marinara Sauce...\$37

Risotto Pescatore: Arborio Rice with Shrimp, Clams, Mussels, Calamari and Fish of the Day, in a Lobster Sauce...\$37

Pollo Ripieno: Lightly Breaded Breast of Chicken Stuffed with Prosciutto, Spinach, Mozzarella in a Porcini Mushroom Sauce...\$37

Pollo Amici: Lightly Breaded Breast of Chicken Topped with Sautéed Diced Tomatoes, Red Onions and Melted Fresh Mozzarella...\$37

Filet of Sole Portofino: Filet of Sole Parmesan Encrusted in a Lemon White Wine Sauce, Served with Risotto...\$44

Veal Sorrentino: Scallopine of Veal Topped with Prosciutto, Eggplant and Fresh Mozzarella in a Tomato sauce...\$44

Salmon Fiorentina: Semolina Dusted Wild Salmon Pan Seared over a Bed of Spinach in Lemon Beurre Blanc...\$44

Costoletta di Maiale: Grilled Pork Chop Topped with Mushrooms, Onions, and Cherry Peppers...\$44

Filet of Sole Ripieno: Fresh Filet of Sole Stuffed with Crabmeat, in a Saffron Lobster Sauce...\$44

Surf and Turf: Sliced Sirloin Steak in a Barolo Wine Sauce with Grilled Shrimp Served with Mashed Potato and Vegetables...\$44

Desserts (Choose One)

Cannoli - Flourless Chocolate Cake - Tiramisu

Additional Special Promotion Dine-In Only

10% off any bottle of wine or 25% off 2nd Cocktail (per person)