

## Catering Menu

| Half Tray  | Full Tray   |
|--|-------------|
| Gourmet Cocktail Soods   |             |
| Garlic Bread\$15   | <b>\$30</b> |
| Fresh peeled garlic and seasonings oven baked on fresh bread rolls   |             |
| Bruschetta\$15   | <b>\$30</b> |
| Vine ripened grape tomatoes diced with onion, garlic and fresh basil, then placed on our very own season   | ed bread    |
| Baked Clams\$20 Per doze   | en          |
| Baked Little Neck clams topped with breadcrumb and parsley   |             |
| Grilled Gourmet Vegetables   | <b>\$55</b> |
| Thin slices of fresh zucchini, eggplant, portobello mushrooms, grilled over a open flame, and marinated in | n a         |
| balsamic vinaigrette   |             |
| Fresh Mozzarella Platter   | \$55        |
| Fresh mozzarella sliced and served over a nest of tomato, onion and lettuce                                |             |
| Antipasto Italiano Platter   | <b>\$85</b> |
| Platter of bocconcini mozzarella, cured prosciutto, provolone cheese, salami, green and black olives and a | ı center of |
| Flame-roasted peppers  |             |
| Lasta  |             |
| Rigatoni Al Filetto Di Pomodoro\$45  | \$80        |
| Rigatoni pasta served our legendary plum tomato sauce  |             |
| Alla Vodka\$45   | \$80        |
| Penne Pasta served in a pink tomato sauce, prepared with a splash of fresh cream and a touch of vodka      |             |



| Linguine alle Vongole   | \$45            | \$80        |
|---|-----------------|-------------|
| Prepared with chopped Little Neck clams, a splash of pinot grigio wine and finished with fresh                      | basil           |             |
| Fettuccine Alfredo  | \$45            | \$80        |
| Fettuccine Pasta served in a fresh Cream Sauce, infused with aged Parmigiana and Romano Che                         | eese            |             |
| Spaghetti Alla Carbonara.   | . \$45          | \$80        |
| With Pancetta (Bacon), diced shallots and infused with aged Parmigiana and Romano Cheese                            |                 |             |
| Baked Ziti  | \$45            | \$80        |
| Oven-Baked ziti pasta, crusted with marinara sauce and melted mozzarella cheese                                     |                 |             |
| Ravioli Napolitana  | \$45            | \$80        |
| Ricotta filled ravioli served in our legendary filetto di pomodoro sauce  |                 |             |
| Pasta Primavera   | . \$45          | \$80        |
| The season's freshest vegetables served in our legendary cream sauce over bowtie pasta                              |                 |             |
| Stuffed Shells  | \$45            | \$80        |
| Half shells of pasta stuffed with ricotta cheese and covered with filetto di pomodoro tomato sau                    | ıce             |             |
| Gnocchi della Casa  | \$50            | <b>\$90</b> |
| The Chef's own homemade Gnocchi served in a simple plum tomato sauce  |                 |             |
| Orecchiette Alla Verdi  | \$50            | <b>\$90</b> |
| Prepared with Broccoli Rabe, oven roasted Garlic, Extra Virgin Olive Oil, and diced Grape Tomatic Orecchiette Pasta | toes Served wit | th authen-  |
| Insalate (Salads)   |                 |             |
| Mixed Salad   | \$25            | <b>\$45</b> |
| Crisp iceberg lettuce tossed with strips of red onion, slices of juicy garden tomato                                |                 |             |
| Caesar Salad  | \$30            | <b>\$50</b> |
| Creamy Caesar salad prepared with chef's very own seasoned croutons   |                 |             |
| Tre-Colore Salad  | \$30            | <b>\$50</b> |
| Belgian endives, arugula and radicchio, topped with balsamic vinaigrette  |                 |             |



| BI    | 18A)     |
|-------|----------|
| Zollo | (Loutry/ |

| Pollo Francese   | \$65           | \$120        |
|--|----------------|--------------|
| Soft filets of boneless Chicken Breast, slowly simmered in a lemon and butter sauce                |                |              |
| Pollo Marsala  | \$65           | \$120        |
| Soft filets of boneless Chicken Breast, slowly simmered in a white wine and mushroom sauce         |                |              |
| Pollo Parmigiana   | \$65           | <b>\$120</b> |
| Seasoned chicken cutlets, topped with marinara sauce and finished with generous slices of mel      | ted mozzarella | a cheese     |
| Pollo Scarpariello   | \$65           | <b>\$120</b> |
| With Peperoncini Peppers, Potatoes, and sweet Italian Sausage finished in a Chardonnay and         | Lemon Sauce    | :            |
| Scaloppine Di Vitello (Veal )  |                |              |
| Scaloppine Marsala   | \$80           | \$150        |
| Tender veal scallopine slowly simmered in a white wine and mushroom sauce                          |                |              |
| Scaloppine Parmigiana  | \$80           | <b>\$150</b> |
| Seasoned veal cutlets, topped with marinara sauce and finished with generous slices of melted      | mozzarella ch  | eese         |
| Scaloppine Piccata   | \$80           | <b>\$150</b> |
| Tender slices of scallopine simmered in a lemon and white wine sauce and finished with green       | capers         |              |
| Scaloppine Pizzaiola   | \$80           | <b>\$150</b> |
| Scaloppine prepared in a Marinara Sauce with Peppers, Onions, Capers, and Mushrooms                |                |              |
| Carni Alla Griglia (Meal)  |                |              |
| Pepper Steak   | \$55           | \$100        |
| Slices of New York shell steak intertwined with tall strands of roasted peppers and strips of onio | n              |              |
| Meatballs  | \$55           | \$100        |
| Sausage & Peppers  | \$55           | \$100        |
| Sweet Italian sausage sautéed with flame roasted red and green peppers                             |                |              |



| Trippa con Patate\$5   | 5 \$100          |
|--|------------------|
| An Italian delicacy prepared with carrots, large slices of Idaho potatoes and served in a rich tomato            | sauce            |
| Barbequed Spare Ribs\$5  | 5 \$100          |
| Generous cuts of spare rib topped with Verdi's own barbeque seasonings   |                  |
| Pesce (Seafood)  |                  |
| Mussels Marinara\$4  | 5 \$80           |
| Fresh Mussels prepared with garlic, garden basil and finished in marinara sauce                                  |                  |
| Calamari Fritti\$5   | 5 \$100          |
| Tender cuts of calamari, lightly poached in white flour and deep-fried until golden brown                        |                  |
| Seafood Risotto\$7   | <b>5</b> \$130   |
| Steamed white rice splashed with marinara sauce and topped with tender calamari, scungili, shrim                 | p, baby octopus, |
| clams and mussels  |                  |
| Zuppa Pescatore\$8   |                  |
| Colombian Shrimp, New Zealand Mussels, young Lobster Tails, Calamari and Scungilli, sautéed in a<br>Tomato Sauce | light Plum       |
| Cold Seafood Salad (served in platters)\$8   | \$150            |
| Cold seafood salad prepared with fresh calamari, scungili, baby shrimp, octopus and torn crabmeat                |                  |
| Shrimp Scampi, Francese or Marinara\$9   | 0 \$180          |
| Large jumbo shrimp served in any of these classic sauces   |                  |
| Verdure (Vegetables)   |                  |
| Oven Roasted Potatoes\$4   | 0 \$70           |
| Large slices of Idaho potatoes, oven roasted and topped with simple seasonings                                   |                  |
| Potato Croquets\$4   | •                |
| Hand rolled mashed potatoes infused with melted mozzarella cheese, bits of cured prosciutto then                 | crusted with     |
| bread crumbs   |                  |



| Broccoli Sauté\$4  | 5 \$80          |
|--|-----------------|
| Andy boy broccoli sautéed with roasted garlic and virgin olive oil               |                 |
| String Bean Sauté\$4   | 5 \$80          |
| Tall string beans sautéed with roasted garlic and virgin olive oil               |                 |
| White Rice w/ Vegetables\$4  | 5 \$80          |
| Steamed white rice prepared with all the season's freshest vegetables            |                 |
| Broccoli Rabe Sauté\$5   | 5 \$100         |
| Andy boy broccoli rabe sautéed with roasted garlic and virgin olive oil          |                 |
| Eggplant Rollatini\$5  | 0 \$95          |
|  |                 |
| Eggplant rolled and stuffed with ricotta cheese and splashed with marinara sauce |                 |
| Eggplant rolled and stuffed with ricotta cheese and splashed with marinara sauce |                 |
|  | 5 \$110         |
| Trutta é Dolci (Truits & Sueets)   | 5 \$110         |
| Cassata Cake Siciliana \$6   | 5 \$110<br>\$85 |