



TO-GO TRAYS

HALF TRAY FEEDS Approx. 8-12 PERSONS • FULL TRAY FEEDS Approx. 15-20 PERSONS

GOURMET COCKTAIL FOODS

	HALF TRAY	FULL TRAY
BAKED CLAMS <i>baked Little Neck clams topped with breadcrumbs and parsley</i>	Per Dozen	24
FRESH MOZZARELLA PLATTER <i>fresh mozzarella sliced and served over a nest of tomato, onion & lettuce</i>		60
ANTIPASTO PLATTER <i>platter of bocconcini mozzarella, cured prosciutto, provolone cheese, salami, green and black olives, and a center of flame roasted peppers</i>		90
GRILLED GOURMET VEGETABLES PLATTER <i>thin slices of fresh zucchini, eggplant, portobello mushrooms, grilled over an open flame, and marinated in a balsamic vinaigrette</i>		75
BRUSCHETTA <i>wine ripened grape tomatoes diced with onion, garlic and fresh basil, then placed on our very own seasoned bread</i>	24	35
GARLIC BREAD <i>fresh peeled garlic and seasonings oven baked on fresh bread rolls</i>	24	35

PASTA

	HALF TRAY	FULL TRAY
RIGATONI AL FILETTO DI POMODORO <i>rigatoni pasta served in our legendary plum tomato sauce</i>	50	90
PENNE ALLA VODKA <i>served in a pink tomato sauce, prepared with a splash of fresh cream and a touch of vodka</i>	60	100
LINGUINE ALLE VONGOLE <i>Little Neck clams, a splash of Pino Grigio wine and fresh basil</i>	65	110
FETTUCCINE ALFREDO <i>served in a fresh cream sauce, infused with aged Parmesan and Romano cheese</i>	60	100
SPAGHETTI ALLA CARBONARA <i>with pancetta (bacon), diced shallots and shavings of Parmesan and Romano cheese</i>	60	100
BAKED ZITI <i>oven-baked ziti pasta, crusted with marinara sauce and melted mozzarella</i>	60	100
RAVIOLI NAPOLITANA <i>ricotta filled ravioli served in our legendary filetto di pomodoro sauce</i>	60	100
STUFFED SHELLS <i>half shells of pasta stuffed with ricotta cheese and covered with filetto di pomodoro tomato sauce</i>	60	100
PASTA PRIMAVERA <i>fresh vegetables served in a light cream sauce over bow-tie pasta</i>	60	100
GNOCCHI DELLA CASA <i>the chef's own homemade gnocchi served in a plum tomato sauce</i>	65	120
ORRECHIETTE ALLA VERDI <i>Verdi's signature pasta dish. Orrechiette pasta prepared with a season fresh broccoli rabe, over roasted garlic, virgin olive oil and diced grape tomatoes</i>	60	110

INSALATA (Salad)

	HALF TRAY	FULL TRAY
MIXED SALAD <i>crisp Iceberg lettuce, tossed with strips of red onion and sliced garden tomatoes</i>	30	50
CAESAR SALAD <i>creamy Caesar salad prepared with chef's very own seasoned croutons</i>	45	85
TRE-COLORE SALAD <i>tall endives, arugola, and radicchio, topped with balsamic vinaigrette</i>	50	80

POLLO (Poultry)

	HALF TRAY	FULL TRAY
POLLO FRANCESE <i>slowly simmered in a lemon and butter sauce</i>	75	130
POLLO MARSALA <i>slowly simmered in a white wine and mushroom sauce</i>	75	130
POLLO PARMIGIANA <i>topped with marinara sauce and finished with mozzarella cheese</i>	75	130
POLLO SCARPARELLO <i>tender filets of chicken breast, green peperoncini peppers, and sweet Italian sausage, sautéed in a white wine sauce</i>	75	130

VITELLO (Veal)

	HALF TRAY	FULL TRAY
SCALOPPINE MARSALA <i>simmered in a white wine/ mushroom sauce</i>	100	180
SCALOPPINE PARMIGIANA <i>topped with marinara sauce, finished with generous slices of melted mozzarella cheese</i>	100	180
SCALOPPINE PICCATA <i>simmered in a lemon and white wine sauce and finished with capers</i>	100	180
SCALOPPINE PIZZAIOLA <i>prepared in a red sauce, with onions, peppers and capers</i>	100	180

CARNI (Meats)

	HALF TRAY	FULL TRAY
PEPPER STEAK <i>slices on New York shell steak intertwined with tall strands of roasted peppers and strips of onion</i>	75	130
SAUSAGE & PEPPERS <i>sweet Italian sausage sautéed with flame roasted red and green peppers</i>	60	110
BARBECUED SPARE RIBS <i>generous cuts of spare rib topped with Verdi's on barbecue seasonings</i>	65	120
MEATBALLS <i>authentic Italian meatballs served in a crushed tomato sauce</i>	60	110
TRIPPA CON PATATE <i>an Italian delicacy prepared with carrots, large slices of Idaho potatoes, served in a rich tomato sauce</i>	70	130

PESCE (Fish)

	HALF TRAY	FULL TRAY
CALAMARI FRITTI <i>tender cuts of calamari, lightly poached in a white flour, and deep fried until golden brown</i>	60	110
MUSSELS MARINARA <i>prepared with garlic, garden basil, and finished with marinara sauce</i>	50	90
SEAFOOD RISOTTO <i>steamed white rice splashed with marinara sauce, and topped with tender calamari, scungilli, shrimp, baby octopus, clams and mussels</i>	90	170
ZUPPE PESCATORE <i>tender calamari, shrimp, scungilli, baby octopus, young lobster tails, clams and mussels, served in a marinara sauce over linguine</i>	100	180
COLD SEAFOOD SALAD <i>prepared with fresh calamari, scungilli, baby shrimp, octopus, crab meat</i>	100	180
SHRIMP SCAMPI, FRANCESE or MARINARA <i>large shrimp served in any of these classic sauces</i>	100	180

VERDURA (Vegetables)

	HALF TRAY	FULL TRAY
BROCCOLI SAUTEE <i>Andy Boy broccoli sautéed with roasted garlic and virgin olive oil</i>	50	90
BROCCOLI RABE SAUTEE <i>And Boy broccoli rabe sautéed with roasted garlic and virgin olive oil</i>	50	90
STRING BEAN SAUTEE <i>tall string beans sautéed with roasted garlic and virgin olive oil</i>	50	90
OVEN ROASTED POTATOES <i>oven roasted Idaho potatoes topped with simple seasonings</i>	50	90
POTATO CROQUETTES <i>hand rolled mashed potatoes infused with melted mozzarella cheese, bits of cured prosciutto, then crusted with bread crumbs</i>	50	90
WHITE RICE with VEGETABLES <i>steamed white rice prepared with all the season's freshest vegetables</i>	50	90
EGGPLANT ROLLATINI <i>rolled a stuffed with ricotta cheese, splashed with marinara sauce</i>	50	90

FRUTTA E' DLOCI (Fruits & Sweets)

CASSATA CAKE SICILIANA <i>homemade layered sponge cake with cannoli filling and topped with fresh cream</i>	Half Sheet 80	Full Sheet 160
FRUTTA FRESCA <i>a beautifully presented large platter of the season's freshest fruits</i>	Per Platter 100	