

Antipasti Misti (Appetizers)

Mozzarella Carrozza 12

layers of melted mozzarella separated by slices of white bread and fried until golden brown

Mozzarella e Pomodoro 11

slices of fresh mozzarella separated by thin garden tomatoes

Baked Clams, Clams Casino, or Clams Cocktail 13

Little Neck clams (6) topped with parsley and breadcrumbs, or

Clams Casino with the addition of sliced bacon, or **Clams Cocktail**

Mussels Marinara, or Mussels Luciano 12

fresh mussels prepared in a crushed plum tomato sauce, or

Mussels Luciano prepared in a broth of garlic, Pinot Grigio, and parsley

Antipasto Caldo 13

Little Neck clam oreganata, clam casino, stuffed red pepper, stuffed mushroom, eggplant rollatini, and a shrimp New Orleans

Antipasto Freddo 12

bocconcini mozzarella, cured prosciutto, provolone cheese, salami, olives, and roasted red pepper

Calamari Fritti 13

tender cuts of calamari poached in white flour and fried until golden brown

Seafood Salad 15

cold seafood salad prepared with fresh calamari, baby shrimp, scungilli, octopus, and torn crab meat

Della Casa (Soup)

Minestrone in Brodo 12

carrots, peas, bits of penne and shavings of parmigiano reggiano

Stracciatella alla Romana 12

egg, spinach and a touch of Romano cheese

Insalata (Salad)

Tossed Garden 8

crisp Iceberg lettuce, tossed with strips of red onion, slices of garden tomato, and topped in a balsamic vinaigrette

Dei Cesari 10

romaine lettuce topped with creamy caesar dressing, Parmesan cheese, and baked croutons

Tre-Colori 11

a nest of torn arugula, endives, and radicchio, topped with extra virgin olive oil and balsamic vinegar

Pasta

Penne al Filetto di Pomodoro, or alla Vodka 19

penne pasta prepared in either one of these classic sauces

Spaghetti alla Carbonara 20

with pancetta (bacon), diced shallots infused with aged Parmesan and Romano cheese

Fettuccine Alfredo 20

fettuccine served in a fresh cream sauce infused with aged Parmesan and Romano cheese

Gnocchi al Filetto, Pesto or Bolognese 20

the chef's own homemade gnocchi prepared in any of these classic sauces

Percatelli alla Puttanesca 21

percatelli pasta topped with home style tomato sauce made with crushed olives, capers and anchovies

Orecchiette alla Verdi 21 with sausage 25

orecchiette pasta prepared with broccoli rabe, roasted garlic, extra virgin olive oil, and diced grape tomatoes

Linguine alle Vongole 22 with shrimp 28

white clam sauce prepared with Little Neck clams, a splash of Pinot Grigio

Vegetarian

Pasta Primavera 20

the seasons freshest vegetables served in a pink sauce over bow-tie pasta

Eggplant Parmigiana 20

layers of eggplant separated by fresh ricotta and topped with marinara sauce and melted mozzarella cheese

Pollo (Poultry)

Pollo Francese, Marsala, Piccata or Parmigiana 21

boneless chicken breast prepared in any of these classic sauces

Pollo Cardinale 21

boneless chicken breast simmered in a white wine sauce and topped with roasted peppers, cured prosciutto and melted Fontana cheese

Pollo Sorrentino or Fiorentino 21

boneless chicken breast simmered in a white wine sauce and topped with thin eggplant, cured prosciutto and melted Fontana cheese

or, Pollo Fiorentino simmered in a white wine sauce and made with fresh spinach, cured prosciutto and melted Fontana cheese

Pollo Scarpariello 25

with zesty peppers, potatoes, sweet Italian sausage and finished in a Chardonnay and lemon sauce

Pollo Santa Lucia 25

boneless chicken breast francese, accompanied by two jumbo shrimp francese, and served over a bed of spinach

Scaloppine di Vitello (Veal)

Scaloppine Francese, Marsala, Piccata or Parmigiana 26

tender scaloppine served in any of these classic sauces

Scaloppine del Signore Angelo 26

scaloppine grilled over an open flame and topped with sautéed strands of red peppers and onions

Scaloppine Saltinbocca 26

tender scaloppine topped with prosciutto and sliced hard-boiled egg, served over a bed of fresh spinach

Scaloppine Pizzaiola 26

scaloppine prepared in a marinara sauce with peppers, onions, capers and mushrooms

Scaloppine alla Verdi 26

scaloppine topped with eggplant, prosciutto and melted mozzarella cheese

Carni alla Griglia (Meat)

Bistecca di Manzo alla Griglia 28

an 18oz shell steak broiled to your liking

Steak Pizzaiola 30

sliced shell steak prepared in a marinara sauce with peppers, onions, capers and mushrooms

Filetto di Manzo alla Griglia 33

a thick cut of filet mignon grilled over an open flame

Costolette D' Agnello 33

baby lamb chops perfectly grilled or Rack of Lamb, placed in the oven and baked with bread crumbs, rosemary and wild herbs

Pesce (Seafood)

Salmon Norvegese alla Griglia 23

lightly seasoned Norwegian salmon grilled and allowed to bask in its own juices

Gamberi Scampi, Francese, Marinara or Parmigiana 24

Colombian shrimp prepared in any of these classic sauces

Seafood Risotto 30

Colombian shrimp, mussels, calamari and scungilli, sautéed in a light plum tomato sauce and served over rice

Surf & Turf 38

a thick cut of filet mignon grilled over an open flame and coupled with a broiled Brazilian lobster tail

Zuppa Pescatore 38

Colombian shrimp, mussels, young lobster tails, calamari and scungilli, sautéed in a light plum tomato sauce

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