

Antipasti Misti (Appetizers)

Mozzarella Carrozza 13

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

Mozzarella e Pomodoro 12

slices of fresh mozzarella separated by thin garden tomatoes

Baked Clams, Clams Casino, or Clams Cocktail 14

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 13

fresh mussels prepared in a crushed plum tomato sauce, or

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

Antipasto Caldo 15

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

Antipasto Freddo 13

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

Calamari Fritti 14

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

Seafood Salad 18

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 9

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

Dei Cesari 11

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

Tre-Colori 12

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 20

penne pasta prepared in either one of these classic sauces

Spaghetti alla Carbonara 21

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

Fettuccine Alfredo 21

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

Gnocchi al Filetto, Pesto or Bolognese 21

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

Percatelli alla Puttanesca 22

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

Orecchiette alla Verdi 22 with sausage 26

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

Linguine alle Vongole 23 with shrimp 29

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

Vegetarian

Pasta Primavera 21

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

Eggplant Parmigiana 21

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

Pollo (Poultry)

Pollo Francese, Marsala, Piccata or Parmigiana 22

boneless chicken breast prepared in any of these classic sauces

Pollo Cardinale 22

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

Pollo Sorrentino or Fiorentino 22

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 26

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

Pollo Santa Lucia 26

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 28

tender scaloppine served in any of these classic sauces

Scaloppine del Signore Angelo 28

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

Scaloppine Saltinbocca 28

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

Scaloppine Pizzaiola 28

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

Scaloppine alla Verdi 28

scaloppine topped with eggplant, prosciutto and melted mozzarella cheese

Carni alla Griglia (Meat)

Bistecca di Manzo alla Griglia 29

an 18oz shell steak broiled to your liking

Steak Pizzaiola 31

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

Filetto di Manzo alla Griglia 34

a thick cut of filet mignon grilled over an open flame

Costolette D' Agnello 35

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 24

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

Gamberi Scampi, Francese, Marinara or Parmigiana 25

Colombian shrimp prepared in any of these classic sauces

Seafood Risotto 32

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

Surf & Turf 40

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

Zuppa Pescatore 40

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

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