



# TO-GO TRAYS

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

## COCKTAIL FOODS

	HALF TRAY	FULL TRAY
<b>BAKED CLAMS</b> <i>baked Little Neck clams topped with breadcrumbs and parsley</i>	Per Dozen	30
<b>FRESH MOZZARELLA PLATTER</b> <i>fresh mozzarella sliced and served over a nest of tomato, onion &amp; lettuce</i>		70
<b>ANTIPASTO PLATTER</b> <i>platter of bocconcini mozzarella, cured prosciutto, provolone cheese, salami, green and black olives, and a center of flame roasted peppers</i>		100
<b>GRILLED GOURMET VEGETABLES PLATTER</b> <i>thin slices of fresh zucchini, eggplant, portobello mushrooms, grilled over an open flame, and marinated in a balsamic vinaigrette</i>		85
<b>BRUSCHETTA</b> <i>wine ripened grape tomatoes diced with onion, garlic and fresh basil, then placed on our very own seasoned bread</i>	25	45
<b>GARLIC BREAD</b> <i>fresh peeled garlic and seasonings oven baked on fresh bread rolls</i>	25	45
<b>ITALIAN BREAD ROLLS</b> <i>freshly baked bread rolls</i>	Per Dozen	5

## PASTA

	HALF TRAY	FULL TRAY
<b>RIGATONI AL FILETTO DI POMODORO</b> <i>rigatoni pasta served in our legendary plum tomato sauce</i>	55	100
<b>PENNE ALLA VODKA</b> <i>served in a pink tomato sauce, prepared with a splash of fresh cream and a touch of vodka</i>	65	110
<b>LINGUINE ALLE VONGOLE</b> <i>Little Neck clams, a splash of Pino Grigio wine and fresh basil</i>	70	120
<b>FETTUCCINE ALFREDO</b> <i>served in a fresh cream sauce, infused with aged Parmesan and Romano cheese</i>	65	110
<b>SPAGHETTI ALLA CARBONARA</b> <i>with pancetta (bacon), diced shallots and shavings of Parmesan and Romano cheese</i>	65	110
<b>BAKED ZITI</b> <i>oven-baked ziti pasta, crusted with marinara sauce and melted mozzarella</i>	65	110
<b>RAVIOLI NAPOLITANA</b> <i>ricotta filled ravioli served in our legendary filetto di pomodoro sauce</i>	65	110
<b>STUFFED SHELLS</b> <i>half shells of pasta stuffed with ricotta cheese and covered with filetto di pomodoro tomato sauce</i>	65	110
<b>PASTA PRIMAVERA</b> <i>fresh vegetables served in a light cream sauce over bow-tie pasta</i>	65	110
<b>GNOCCHI DELLA CASA</b> <i>the chef's own homemade gnocchi served in a plum tomato sauce</i>	70	130
<b>ORRECHIETTE ALLA VERDI</b> <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>	65	120

## INSALATA (Salad)

	HALF TRAY	FULL TRAY
<b>MIXED SALAD</b> <i>crisp Iceberg lettuce, tossed with strips of red onion and sliced garden tomatoes</i>	35	60
<b>CAESAR SALAD</b> <i>creamy Caesar salad prepared with chef's very own seasoned croutons</i>	50	95
<b>TRE-COLORE SALAD</b> <i>tall endives, arugola, and radicchio, topped with balsamic vinaigrette</i>	55	90

## POLLO (Poultry)

	HALF TRAY	FULL TRAY
<b>POLLO FRANCESE</b> <i>slowly simmered in a lemon and butter sauce</i>	80	140
<b>POLLO MARSALA</b> <i>slowly simmered in a white wine and mushroom sauce</i>	80	140
<b>POLLO PARMIGIANA</b> <i>topped with marinara sauce and finished with mozzarella cheese</i>	80	140
<b>POLLO SCARPARELLO</b> <i>tender filets of chicken breast, green peperoncini peppers, and sweet Italian sausage, sautéed in a white wine sauce</i>	80	140

## VITELLO (Veal)

	HALF TRAY	FULL TRAY
<b>SCALOPPINE MARSALA</b> <i>simmered in a white wine/ mushroom sauce</i>	100	190
<b>SCALOPPINE PARMIGIANA</b> <i>topped with marinara sauce, finished with generous slices of melted mozzarella cheese</i>	100	190
<b>SCALOPPINE PICCATA</b> <i>simmered in a lemon and white wine sauce and finished with capers</i>	100	190
<b>SCALOPPINE PIZZAIOLA</b> <i>prepared in a red sauce, with onions, peppers and capers</i>	100	190

## CARNI (Meats)

	HALF TRAY	FULL TRAY
<b>PEPPER STEAK</b> <i>slices on New York shell steak intertwined with tall strands of roasted peppers and strips of onion</i>	85	160
<b>SAUSAGE &amp; PEPPERS</b> <i>sweet Italian sausage sautéed with flame roasted red and green peppers</i>	70	130
<b>BARBECUED SPARE RIBS</b> <i>generous cuts of spare rib topped with Verdi's on barbecue seasonings</i>	70	130
<b>MEATBALLS</b> <i>authentic Italian meatballs served in a crushed tomato sauce</i>	70	130
<b>TRIPPA CON PATATE</b> <i>an Italian delicacy prepared with carrots, large slices of Idaho potatoes, served in a rich tomato sauce</i>	75	140

## PESCE (Fish)

	HALF TRAY	FULL TRAY
<b>CALAMARI FRITTI</b> <i>tender cuts of calamari, lightly poached in a white flour, and deep fried until golden brown</i>	65	120
<b>MUSSELS MARINARA</b> <i>prepared with garlic, garden basil, and finished with marinara sauce</i>	55	100
<b>SEAFOOD RISOTTO</b> <i>steamed white rice splashed with marinara sauce, and topped with tender calamari, scungilli, shrimp, baby octopus, clams and mussels</i>	95	180
<b>ZUPPE PESCATORE</b> <i>tender calamari, shrimp, scungilli, baby octopus, young lobster tails, clams and mussels, served in a marinara sauce over linguine</i>	100	190
<b>COLD SEAFOOD SALAD</b> <i>prepared with fresh calamari, scungilli, baby shrimp, octopus, crab meat</i>	100	190
<b>SHRIMP SCAMPI, FRANCESE or MARINARA</b> <i>large shrimp served in any of these classic sauces</i>	100	190

## VERDURA (Vegetables)

	HALF TRAY	FULL TRAY
<b>BROCCOLI SAUTEE</b> <i>Andy Boy broccoli sautéed with roasted garlic and virgin olive oil</i>	55	100
<b>BROCCOLI RABE SAUTEE</b> <i>And Boy broccoli rabe sautéed with roasted garlic and virgin olive oil</i>	55	100
<b>STRING BEAN SAUTEE</b> <i>tall string beans sautéed with roasted garlic and virgin olive oil</i>	55	100
<b>OVEN ROASTED POTATOES</b> <i>oven roasted Idaho potatoes topped with simple seasonings</i>	55	100
<b>POTATO CROQUETTES</b> <i>hand rolled mashed potatoes infused with melted mozzarella cheese, bits of cured prosciutto, then crusted with bread crumbs</i>	55	100
<b>WHITE RICE with VEGETABLES</b> <i>steamed white rice prepared with all the season's freshest vegetables</i>	55	100
<b>EGGPLANT ROLLATINI</b> <i>rolled a stuffed with ricotta cheese, splashed with marinara sauce</i>	55	100

## FRUTTA E' DLOCI (Fruits & Sweets)

<b>CASSATA CAKE SICILIANA</b> <i>homemade layered sponge cake with cannoli filling and topped with fresh cream</i>	Half Sheet 85	Full Sheet 160
<b>FRUTTA FRESCA</b> <i>a beautifully presented large tray of the season's freshest fruits</i>	Per Platter 120	