



## Antipasti

- Happy Hour Daily 3-6 pm / \$2.50 off Antipasti and Pizzas / \$1 off Alcoholic Beverage -

### *Clams Sauté\**

1lb manila clams / herb broth  
18

### *Spicy Garlic Prawns*

Sautéed / cajun seasoning /  
garlic / Ponzu dipping sauce  
15

### *Bruschetta Della Casa*

Garlic grilled peasant bread /  
tomatoes kalamata olives &  
basil compote 13

### *Calamari Fritti*

Tender calamari / garlic caper  
aioli 16

### *Ravioli Formaggio*

Breaded ravioli / pomodoro  
sauce 12

### *Bread Refills \$2.00*

### *Tender Tips\**

Balsamic soy glaze / fresh  
slaw / ponzu sauce 19

### *Mozzarella Caprese*

Fresh mozzarella / tomatoes /  
basil / balsamic reduction  
15

### *Blackened Ahi Tuna\**

Seared rare / soy glaze /  
wasabi / dressed greens 18

### *Deep Sea Scallops*

Pan seared scallops / bacon caramelized onion compote / balsamic reduction / Chef's greens 21

## Primi Piatti

- Sub Gluten Free Pasta \$4.00 -

### *Spaghetti Con Polpette*

Spaghetti / bolognese meat sauce / meatballs 25

### *Lasagna Classica*

Bolognese meat sauce / mozzarella / ricotta / parmesan cheese 25

### *Pennette Terra E Mare\**

Prawns / spicy Italian sausage/ creamy tomato sauce 32

### *Shrimp Scampi\**

Prawns / garlic caper sauce / spaghetti 32

### *Fettuccine Neptune\**

Prawns / large scallops / smoked salmon / clams / Alfredo sauce 37

### *Fettuccini Alfredo*

Fettuccini pasta / homemade Alfredo sauce 18 Add Chicken 7 or Prawns 10

### *Tortellini Boscaiola*

Cheese Tortellini / grilled chicken / mushrooms / sun-dried tomatoes / pesto cream sauce 24

### *Pennette Al Salmone*

Smoked salmon / sun-dried tomatoes / cream sauce 28

### *Lobster Cream Prawn Fettucini*

Prawns / velvety lobster cream sauce / grape tomatoes / basil 32

### *Chef's Choice Ravioli*

ask server for details

5% service charge is added to every guest check, Verrazano's retains 100% of this service charge to provide equitable compensation to the culinary staff and house.  
15% auto gratuity on parties of 6 or more of which 93% is retained by the staff that served you.

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## *I Secondi*

### *14oz Rib Eye Steak*

Dry aged / grilled 14oz USDA Choice Rib Eye steak / garlic potatoes / vegetables 49\*

### *8oz Grilled Beef Tenderloin*

Grilled Tenderloin / red wine demi glaze / gorgonzola / garlic potatoes / vegetables 51\*

### *Lemon Dill Salmon*

Fresh grilled salmon / lemon dill butter / pasta aglio olio / vegetables 35\*

### *Pollo Parmigiana*

Breaded chicken breast / mozzarella cheese / marinara sauce / pasta 26

### *Pollo Marsala*

Chicken breast / mushroom Marsala wine sauce / pasta aglio olio / vegetables 27

### *Pollo Judea*

Chicken breast / kalamata olives / artichoke hearts / white wine lemon butter sauce / pasta aglio olio / vegetables 28

### *Prawns & Scallops*

Prawns / deep sea scallops / saffron risotto / lobster cream sauce 42\*

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## *Entrée & Salad Accompaniments*

*Grilled Chicken 7*

*Garlic Prawns 10*

*Meatball in Marinara Sauce 4*

*Italian Sausage in Marinara Sauce 4*

*Spaghetti Pomodorini E Basilico 12*

Plum tomato sauce / basil / Garlic

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## *Insalate*

### *Insalata Di Cesare*

Romaine / Caesar dressing / parmesan / croutons 8 15

### *Insalata Verrazanos*

Mixed greens / walnuts / cranberries / gorgonzola / raspberry vinaigrette 8 15

### *Italian Wedge*

Romaine heart / bacon / red onion / caramelized walnuts / Gorgonzola / bleu cheese dressing 9 / 17

### *Blackened or Grilled Salmon Salad\**

Mixed greens / red onions / tomato / balsamic vinaigrette 32

*\*Consumption of undercooked or raw foods may increase your risk of developing of food borne illness*

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# *New York Style 12" Pizza*

## *Cheese Pizza*

"Create your own" 17

## *Calzone*

Ricotta / mozzarella cheese / ham / Italian salami  
/ garlic olive oil / inverted 23

## *Bruschetta Pizza*

Grilled chicken / tomato, gaeta olive, garlic  
compote / mozzarella cheese / garlic olive oil /  
balsamic drizzle 22

## *Verrazanos*

Mozzarella / pepperoni / sausage / green pepper /  
onions / black olive / mushroom / artichoke 24

## *Bianca*

Mozzarella / basil / fresh tomatoes / garlic olive  
oil 20

## *Giacomo*

Pepperoni / sausage / Canadian bacon / Genoa  
salami / bacon 23

## *Stromboli*

Pepperoni / sausage / green peppers / onions / black olives / mushrooms / artichokes / inverted 24

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# *Pizza Toppings*

## *Toppings 2.50 each*

Pepperoni / green peppers / mushrooms / sausage  
/ onions / black olives / Canadian bacon / Genoa  
salami / pineapple / tomatoes / red onion

## *Toppings 3.50 each*

Meatballs / artichokes / Italian sausage / roasted  
red peppers

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# *Sweets*

## *New York Style Cheesecake*

Served with a mixed berry drizzle 10

## *Molten Lava Cake*

Warm collate cake filled with chocolate ganache  
10

## *Warm Turtle Brownie*

Warm walnut brownies topped with chocolate  
and caramel sauce, served with ice cream 9

## *Lemoncello Cake*

A light lemon cake with a hint of Lemoncello  
liqueur and marscarpone frosting. 10

## *Cannoli*

Italian pastry shells drizzled with chocolate /  
sweetened ricotta 9

## *Affogato*

Vanilla ice cream "drowned" in espresso, topped  
with whipped cream and choice of chocolate or  
caramel drizzle 9

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# *After Dinner Drinks*

*Graham's Six Grape 10gl*

*Taylor's 20yr Tawny 15gl*

*Beautiful*

Hennessy Cognac and Grand  
Marnier 12

*Nutty Irishmen*

Baileys, Frangelico, hot coffee  
& whipped cream 11

*Jameson Irish Coffee*

Jameson Irish Whiskey, hot  
coffee & whipped cream 11

*Grasshopper*

Crème de Menthe / Crème De  
Cacao / Cream 12

*Cappuccino 6*

*Espresso 5*