



Antipasti

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

Clams Sauté*
1lb manila clams / herb broth
19

Spicy Garlic Prawns
Sautéed / cajun seasoning /
garlic / Ponzu dipping sauce
16

Blackened Ahi Tuna*
Seared rare / soy glaze /
wasabi / dressed greens 19

Calamari Fritti
Tender calamari / garlic caper
aioli 18

Ravioli Formaggio
Breaded ravioli / pomodoro
sauce 13

Bruschetta Della Casa
Garlic grilled peasant bread /
tomatoes kalamata olives &
basil compote 15

Tender Tips*
Balsamic soy glaze / fresh
slaw / ponzu sauce 19

Mozzarella Caprese
Fresh mozzarella / tomatoes /
basil / balsamic reduction
17

Deep Sea Scallops
Pan seared scallops / bacon
carmelized onion compote /
balsamic reduction / Chef's
greens 22

Bread Refills \$2.00

Primi Piatti

- Sub Gluten Free Pasta \$4.00 -

Spaghetti Con Polpette
Spaghetti / bolognese meat sauce / meatballs 27

Lasagna Classica
Bolognese meat sauce / mozzarella / ricotta / parmesan cheese 28

Pennette Terra E Mare*
Prawns / spicy Italian sausage/ creamy tomato sauce 33

Shrimp Scampi*
Prawns / garlic caper sauce / spaghetti 34

Fettuccine Neptune*
Prawns / large scallops / smoked salmon / clams / Alfredo sauce 39

Fettuccini Alfredo
Fettuccini pasta / homemade Alfredo sauce 19 Add Chicken 8 or Prawns 12

Tortellini Boscaiola
Cheese Tortellini / grilled chicken / mushrooms / sun-dried tomatoes / pesto cream sauce 27

Pennette Al Salmone
Smoked salmon / sun-dried tomatoes / cream sauce 30

Lobster Cream Prawn Fettucini
Prawns / velvety lobster cream sauce / grape tomatoes / basil 34

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.

I Secondi

14oz Rib Eye Steak

Dry aged / grilled 14oz USDA Choice Rib Eye steak / garlic potatoes / vegetables 53*

8oz Grilled Beef Tenderloin

Grilled Tenderloin / red wine demi glaze / gorgonzola / garlic potatoes / vegetables 55*

Lemon Dill Salmon

Fresh grilled salmon / lemon dill butter / pasta aglio olio / vegetables 37*

Pollo Parmigiana

Breaded chicken breast / mozzarella cheese / marinara sauce / pasta 28

Pollo Marsala

Chicken breast / mushroom Marsala wine sauce / pasta aglio olio / vegetables 29

Pollo Judea

Chicken breast / kalamata olives / artichoke hearts / white wine lemon butter sauce / pasta aglio olio / vegetables 30

Prawns & Scallops

Prawns / deep sea scallops / saffron risotto / lobster cream sauce 44*

Entrée & Salad Accompaniments

Grilled Chicken 9

Garlic Prawns 13

Meatball in Marinara Sauce 6

Italian Sausage in Marinara Sauce 6

Spaghetti Pomodorini E Basilico 14

Plum tomato sauce / basil / Garlic

Insalate

Insalata Di Cesare

Romaine / Caesar dressing / parmesan / croutons 8 15

Insalata Verrazanos

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

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 34

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

New York Style 12" Pizza

Cheese Pizza

"Create your own" 19

Calzone

Ricotta / mozzarella cheese / ham / Italian salami
/ garlic olive oil / inverted 25

Bruschetta Pizza

Grilled chicken / tomato, gaeta olive, garlic
compote / mozzarella cheese / garlic olive oil /
balsamic drizzle 23

Verrazanos

Mozzarella / pepperoni / sausage / green pepper /
onions / black olive / mushroom / artichoke 26

Bianca

Mozzarella / basil / fresh tomatoes / garlic olive
oil 22

Giacomo

Pepperoni / sausage / Canadian bacon / Genoa
salami / bacon 24

Stromboli

Pepperoni / sausage / green peppers / onions / black olives / mushrooms / artichokes / inverted 26

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

Sweets

New York Style Cheesecake

Served with a mixed berry drizzle 11

Molten Lava Cake

Warm collate cake filled with chocolate ganache
11

Warm Turtle Brownie

Warm walnut brownies topped with chocolate
and caramel sauce, served with ice cream 10

Lemoncello Cake

A light lemon cake with a hint of Lemoncello
liqueur and marscarpone frosting. 11

Cannoli

Italian pastry shells drizzled with chocolate /
sweetened ricotta 10

Affogato

Vanilla ice cream "drowned" in espresso, topped
with whipped cream and choice of chocolate or
caramel drizzle 9.50

After Dinner Drinks

Graham's Six Grape 10gl

Taylor's 20yr Tawny 15gl

Beautiful

Hennessy Cognac and Grand
Marnier 14

Nutty Irishmen

Baileys, Frangelico, hot coffee
& whipped cream 13

Jameson Irish Coffee

Jameson Irish Whiskey, hot
coffee & whipped cream 13

Grasshopper

Crème de Menthe / Crème De
Cacao / Cream 12

Cappuccino 7

Espresso 5