

Verrazano's Easter and Mother's Day 2019

A 20% Gratuity will be added automatically to every bill

Starters

Insalata Di Cesare 7

Hearts of romaine / signature Caesar dressing / parmesan / croutons

Insalata Verrazanos 7

Mixed greens / walnuts / cranberries / gorgonzola / raspberry vinaigrette

Wedge Salad 9

Iceberg lettuce / bacon / red onion / caramelized walnuts / Gorgonzola / bleu cheese dressing

Antipasto 14.50

Imported Italian meats / olives / cheese / peppers / artichokes

Gorgonzola Mushroom Bruschetta 14

Caramelized onions / mushrooms / gorgonzola cheese

Prawns Cocktail 15

Chef's Features

14oz USDA Certified Angus Prime Rib 42

Served with au jus, horseradish, garlic mashed potatoes and fresh seasonal vegetables

Herb Crusted Alaskan Halibut 42

Pan seared with a lime butter, served with garlic mashed potatoes and vegetables

Surf N Turf 55

8oz USDA Certified Angus Prime Rib and 1/2lb Alaskan King Crab Legs, served with garlic mashed potatoes and vegetables

1lb Alaskan King Crab 49

Served with drawn butter, garlic mashed potatoes and vegetables

Lamb Shank Osso Bucco 38

Lamb shank slow braised in a mire poix of onion, carrot, celery and garlic in a red wine reduction, served with garlic mashed potatoes

Chicken Saltimbocca 29

Sautéed chicken topped with smoked imported prosciutto, mozzarella cheese, over a bed of spinach with sherry cream sauce, served with garlic potatoes

Crab and Lobster Ravioli 35

Lobster ravioli topped with fresh crab in a lemon dill cream sauce

9oz Beef Tenderloin Oscar 45

Pan seared tenderloin with crab meat and bearnaise sauce, served with garlic potatoes and fresh seasonal vegetables

Wild Mushroom Parpardelle 29

Truffle oil infused wild mushroom parpardelle