



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

## ANTIPASTI

<p><b>Clams Sauté*</b> 1lb manila clams / herb broth 18</p> <p><b>Ravioli Formaggio</b> Breaded ravioli / pomodoro sauce 12</p> <p><b>Deep Sea Scallops</b> Pan seared scallops / bacon caramelized onion compote / balsamic reduction / Chef's greens 21</p>	<p><b>Calamari Fritti</b> Tender calamari / garlic caper aioli 16</p> <p><b>Spicy Garlic Prawns</b> Sautéed / cajun seasoning / garlic / Ponzu dipping sauce 15</p> <p><b>Bruschetta Della Casa</b> Garlic grilled peasant bread / tomatoes kalamata olives &amp; basil compote 12</p> <p><b>Blackened Ahi Tuna*</b> Seared rare / soy glaze / wasabi / dressed greens 17</p>	<p><b>Tender Tips*</b> Balsamic soy glaze / fresh slaw / ponzu sauce 17</p> <p><b>Mozzarella Caprese</b> Fresh mozzarella / tomatoes / basil / balsamic reduction 15</p> <p><b>Bread Refills \$2.00</b></p>
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## I SECONDI

- Sub Gluten Free Pasta \$4.00 -

<p><b>Shrimp Scampi*</b> Prawns / garlic caper sauce / spaghetti 32</p> <p><b>14oz Rib Eye Steak</b> Dry aged / grilled 14oz USDA Choice Rib Eye steak / garlic potatoes / vegetables 47*</p> <p><b>Pennette Terra E Mare*</b> Prawns / spicy Italian sausage/ creamy tomato sauce 32</p> <p><b>Lasagna Classica</b> Bolognese meat sauce / mozzarella / ricotta / parmesan cheese 25</p> <p><b>Pollo Parmigiana</b> Breaded chicken breast / mozzarella cheese / marinara sauce / pasta 26</p> <p><b>Pollo Judea</b> Chicken breast / kalamata olives / artichoke hearts / white wine lemon butter sauce / pasta aglio olio / vegetables 28</p> <p><b>Fettucini Alfredo</b> Fettucini pasta / homemade Alfredo sauce 18 <b>Add ~ Chicken 7 ~ Prawns 10 ~</b></p>	<p><b>Spaghetti Con Polpetta</b> Spaghetti / bolognese meat sauce / meatballs 25</p> <p><b>8oz Grilled Beef Tenderloin</b> Grilled Tenderloin / red wine demi glaze / gorgonzola / garlic potatoes / vegetables 47*</p> <p><b>Tortellini Boscaiola</b> Cheese Tortellini / grilled chicken / mushrooms / sundried tomatoes / pesto cream sauce 24</p> <p><b>Lemon Dill Salmon</b> Fresh grilled salmon / lemon dill butter / pasta aglio olio / vegetables 34*</p> <p><b>Pollo Marsala</b> Chicken breast / mushroom Marsala wine sauce / pasta aglio olio / vegetables 27</p> <p><b>Fettuccine Neptune*</b> Prawns / large scallops / smoked salmon / clams / Alfredo sauce 37</p> <p><b>Chef's Choice Ravioli</b> ask server for details</p>
<p><b>Prawns &amp; Scallops</b> Prawns / deep sea scallops / saffron risotto / lobster cream sauce 42*</p>	

## INSALATE

Salad Accompaniments ~ Chicken 7 ~ Prawns 10 ~ Seared Tenderloin Tips 15

<p><b>Insalata Di Cesare</b> - Romaine / Caesar dressing / parmesan / croutons 8 15</p>	<p><b>Blackened or Grilled Salmon Salad*</b> - Mixed greens / red onions / tomato / balsamic vinaigrette 32</p>	<p><b>Insalata Verrazanos</b> - Mixed greens / walnuts / cranberries / gorgonzola / raspberry vinaigrette 8 15</p>
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**Italian Wedge - Romaine heart / bacon / red onion / caramelized  
walnuts / tomato / Gorgonzola / bleu cheese dressing 9 / 17**

## NEW YORK STYLE 12" PIZZA

<p><b>Cheese Pizza</b> "Create your own" 17</p> <p><b>Bianca</b> Mozzarella / basil / fresh tomatoes / garlic olive oil 20</p> <p><b>Giacomo</b> Pepperoni / sausage / Canadian bacon / Genoa salami / bacon 23</p>	<p><b>Verrazanos</b> Mozzarella / pepperoni / sausage / green pepper / onions / black olive / mushroom / artichoke 24</p> <p><b>Quatro Formaggi</b> Ricotta / mozzarella / gorgonzola / shaved parmigian / garlic olive oil 23</p>	<p><b>Calzone</b> Ricotta / mozzarella cheese / ham / Italian salami / garlic olive oil / inverted 23</p> <p><b>Stromboli</b> Pepperoni / sausage / green peppers / onions / black olives / mushrooms / artichokes / inverted 24</p>
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## PIZZA TOPPINGS

<p><b>Toppings 2.50 each</b> Pepperoni / green peppers / mushrooms / sausage / onions / black olives / Canadian bacon / Genoa salami / pineapple / tomatoes / red onion</p>	<p><b>Toppings 3.50 each</b> Meatballs / artichokes / Italian sausage / roasted red peppers</p>
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\*Consumption of undercooked or raw foods may increase your risk of developing of food borne illness

Split entrée fee of \$4.00

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.