

# Pranzo Menu

## Antipasti

<b>Bread Basket</b> (Italian sourdough baguette, focaccia, olive oil and balsamic vinegar)	2
<b>Bruschetta</b> (sliced toasted garlic bread, tomato, basil, garlic, drizzled with olive oil)	10
<b>Meat/Cheese Tray</b> (Chef's choice of cured meats, imported and domestic cheeses, crostini)	14
<b>Insalata della Casa</b> (mesclun greens tossed with Italian vinaigrette)	8
<b>Insalata Mista</b> (mesclun greens, toasted almonds, strawberries, feta cheese, balsamic vinaigrette)	10
<b>Arugula-Gorgonzola Insalata</b> (arugula, toasted pinenuts, onions, gorgonzola, gorgonzola dressing)	11
<b>Spinaci con Pollo</b> (sundried tomatoes, hearts of palm, artichoke hearts, pesto chicken)	14
<b>Insalata alla Caesar</b> (Romaine hearts, croutons, Caesar dressing and grated Parmigiano-Reggiano)	10
<b>Caprese</b> (tomatoes, fresh mozzarella, basil, Kalamata olives, olive oil and balsamic glaze)	11
<b>Insalata di Salmone</b> (grilled salmon served over mesclun greens with an oregano-lemon vinaigrette)	18
<b>Minestrone Ortolano</b> (an old favorite made fresh with vegetables and herbs)	7
<b>Zuppe del Giorno</b>	A/S

## Pizze

<b>Pepperoni Pizze</b> (pepperoni with mozzarella cheese and tomato sauce)	12
<b>Pizze Margherita Fresca</b> (fresh tomatoes, basil leaves, and fresh mozzarella drizzled with olive oil)	14
<b>Pizze Margherita Tradicional</b> (alta cucina tomatoes, mozzarella cheese, basil drizzled with olive oil)	13
<b>Pizze Verona</b> (grilled chicken, prawns, red onion, provolone cheese and pepper flakes)	15
<b>Pizze Combinacion</b> (sausage, mushrooms, tomato, bell pepper, onion)	14

## Entree

<b>Verdure</b> (choice of house salad or soup) (grilled eggplant, peppers, zucchini, avocado, tomatoes and mayonnaise)	13
<b>Petto di Pollo</b> (choice of house salad or soup) (chicken breast, red onions, tomatoes, melted Fontina cheese, and mayonnaise)	14
<b>Carni</b> (choice of house salad or soup) (steak, sautéed onions, gorgonzola cheese, fresh tomatoes)	17
<b>Verona Burger</b> (pancetta, roasted onions, provolone cheese, tomatoes, lettuce, pepperoncini)	14
<b>Capellini con Pollo</b> (onions, peppers, garlic, sun dried tomatoes, chicken, white wine cream sauce)	17
<b>Fettuccini Formaggio</b> (creamy cheese sauce. Add shrimp or chicken for an extra charge)	14
<b>Gnocchi alla Pomodoro</b> (potato dumplings with a tomato-basil and cream sauce)	15
<b>Lasagna</b> (layers of flat pasta, meat sauce, mushrooms, seasoned cheese layer, marinara)	17
<b>Linguini con Vongole</b> (fresh clams in own broth)	21
<b>Melanzane</b> (baked eggplant, mozzarella cheese and a seasoned tomato-cream sauce)	15
<b>Spaghetti Bolognese</b> (our classic Italian meat sauce)	17
<b>Spaghetti di Gamberetti</b> (sautéed shrimp, green peas, fresh basil in a tomato cream sauce)	21
<b>Pollo Marsala</b> (chicken scaloppine sautéed with mushrooms, Marsala wine)	19
<b>Calamari Livornese</b> (calamari steak sautéed with capers, tomatoes and a lemon-wine sauce)	19
<b>Salmone Grigliata</b> (grilled salmon, fresh herbs served over a creamy saffron risotto)	22
<b>Vitello Piccata</b> (veal scaloppine sautéed in a caper, lemon-butter sauce)	25

\$4 split plate charge

Water will be served upon request!

\$15 Corkage Fee



Because our menu can only hold but a little of our knowledge, we recommend that if there is an item on this menu that is not tantalizing to you, please ask, and we will be happy to satisfy any request.

Jaime Alderete, Executive Chef/Owner

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\$15 Corkage Fee