

# VERRAZANO'S ITALIANO MENU

## *Antipasti*

- Clams Sauté\*  
1lb Manila clams sautéed in a herb broth 13.99
- Antipasto  
A blend of imported Italian meats, olives and cheese 12.99
- Mozzarella Caprese  
Fresh mozzarella, tomatoes and basil drizzled with olive oil and a balsamic reduction 10.99
- Bruschetta Della Casa  
Garlic rubbed grilled peasant bread, tomatoes, olives 9.99
- Blackened Ahi Tuna\*  
Seared to rare over arugula finished with soy glaze and wasabi 13.99
- Calamari Fritti  
Tender calamari fried, garlic caper aioli 11.99
- Mushroom Crostini  
Mushrooms, sun-dried tomatoes and herbs over a balsamic drizzled béchamel with toasted crostini 11.99
- Seared Bacon Wrapped Scallops\*  
Over spinach with a balsamic reduction 15.99
- Prime Sirloin Tips\*  
Prime sirloin bites sautéed with a balsamic soy glaze, served with fresh slaw and Ponzu sauce 13.99

## *Primi Piatti*

- Lobster Fettucini  
Half a lobster tail sautéed in a velvety Lobster cream sauce tossed with homemade fettucini pasta 34
- Rigatoni Boscaiola  
Large imported pasta tossed with Italian sausage, sun-dried tomatoes and mushrooms in a sherry cream sauce 19.99
- Spaghetti Con Polpette  
Traditional spaghetti and meatball 19.99
- Cannelloni Di Pollo  
Pasta stuffed with chicken, ricotta and mozzarella baked with a light plum tomato sauce 20.99
- Lasagna Bolognese  
Layers of homemade pasta with Bolognese meat sauce, mozzarella, ricotta and parmesan cheese 19.99
- Fettuccine Alfredo  
Homemade fettuccine pasta in a classic cream parmesan sauce 15.99  
Add chicken 5 or prawns 8
- Fettuccine Bolognese  
Homemade fettuccine pasta with a Bolognese meat sauce 18.99
- Eggplant Parmigiana  
Breaded eggplant topped with melted mozzarella and plum tomato sauce served with a side of pasta 19.99
- Shrimp Scampi\*  
Large white prawns sautéed in a garlic caper sauce with spaghetti 26.99
- Pennette Terra E Mare\*  
Large white prawns and spicy Italian sausage tossed in a creamy tomato sauce 23.99
- Fettuccine Di Mare\*  
Large white prawns, deep sea scallops, smoked salmon and clams in an Alfredo sauce 28.99
- Sub Gluten Free Pasta 4

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## *1 Secondi*

### 12oz Rock Lobster Tail

Lobster morsels sautéed in a champagne butter, served in the shell with a lobster sauce, served with pasta aglio olio and vegetables 46.99

### Vitello Marsala

Veal medallions in a mushroom Marsala sauce, served with pasta aglio olio and vegetables 27.99

### Vitello Piccatta

Veal medallions sautéed with capers in a white wine butter sauce with pasta aglio olio and vegetables 27.99

### Rib Eye Steak\*

Grilled 14oz USDA Choice Rib Eye steak with rosemary red potatoes and vegetables. 31.99

### Lamb Chop Marsala\*

Cut off the rack with mushrooms and a sweet Marsala sauce, rosemary red potatoes and vegetables 29.99

### Prime Top Sirloin\*

Grilled 10oz USDA Prime Top Sirloin with rosemary red potatoes and vegetables 28.99

### Jumbo Prawns & Scallops

Large white prawns and deep sea scallops over saffron risotto finished with a lobster cream sauce 31.99

### Lemon Dill Salmon\*

Fresh grilled salmon with a lemon dill butter, served with pasta aglio olio and vegetables 28.99

### Pollo Parmigiana

Breaded chicken breast topped with mozzarella cheese and marinara sauce served with pasta 20.99

### Pollo Judea

Chicken breast sautéed with kalamata olives, artichoke hearts, and white wine lemon butter sauce, served with pasta aglio olio and vegetables 22.99

### Surf N Turf\*

USDA Prime Top Sirloin and Fresh King Salmon broiled, served with rosemary red potatoes and vegetables 32.99

## *Insalate*

### Wedge Salad

Iceberg lettuce, bacon, red onion, caramelized walnuts, Gorgonzola and bleu cheese dressing 8 13

### Insalata Di Cesare

Hearts of romaine tossed with our signature Caesar dressing 6/11

### Insalata Verrazanos

Mixed greens, walnuts, cranberries, gorgonzola, with a raspberry vinaigrette 6/11

### Blackened or Grilled Salmon Salad\*

Mixed greens, red onions and tomato with a balsamic vinaigrette 23.99

### Grilled Steak Salad\*

Mixed greens, red onions and tomato with a balsamic vinaigrette 18.99

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Salad Accompaniments ~ Chicken 5 ~ Prawns 8 ~ Smoked Salmon 9 ~  
Smoked Salmon & Prawns 10

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

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## *New York Style Personal Pizza*

Classic Cheese Pizza 12.99

Bianca

Mozzarella, basil and fresh tomatoes with garlic olive oil 14.99

Prosciuttina

Mozzarella, shaved parmigiana, arugula and Speck Prosciutto with garlic olive oil 16.99

Leggera

Mozzarella, rosemary grilled chicken, mushrooms, basil with garlic olive oil 16.99

Verrazanos

Mozzarella, pepperoni, sausage, green peppers, onions, black olives, mushrooms and artichokes 16.99

Quatro Formaggi

Ricotta, mozzarella, gorgonzola, shaved parmigiano with garlic olive oil 14.99

Nostrano

Mozzarella, roasted red peppers, kalamata olives, salami, sausage, with garlic olive oil 17.99

Stromboli

Pepperoni, sausage, green peppers, onions, black olives, mushrooms and artichokes, inverted 16.99

Calzone

Ricotta, mozzarella cheese, ham and Italian salami, inverted 16.99

Giacomo

Pepperoni, sausage, Canadian bacon, salami and bacon 16.99

## *Pizza Toppings*

Toppings 2.00 each

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

Toppings 2.50 each

Meatballs, artichokes, Italian sausage, roasted red peppers, gorgonzola, ricotta

## *Porzione Piccole (Side dish)*

Spaghetti Aglio Olio (Gluten Free Available)

Spaghetti tossed with olive oil and spices 5

Spaghetti Pomodorini E Basilico

Spaghetti tossed with fresh tomatoes, garlic and basil 8

Mushroom Saffron Risotto 9

Zuppa Del Giorno

Soup of the day 6 9

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Parties of 8 or more will be presented with one check and a 20% gratuity

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## DESSERTS

### **New York Cheesecake**

Drizzled with a strawberry sauce 9

### **Limoncello Cake**

A light lemon cake with a hint of Limoncello liqueur and marscarpone frosting 9

### **Cannoli**

Italian pastry shells drizzled with chocolate, filled with a sweetened ricotta 9

### **Molten Lava Cake**

Warm chocolate cake filled with chocolate ganache 9

### **Warm Turtle Brownie**

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

### **Spumoni Ice Cream**

A trio of rich chocolate, pistachio and cherry ice cream 6

### **Affogato**

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

### **Vanilla Ice Cream**

Drizzled with chocolate sauce 5

# VERRAZANO'S ITALIANO MENU

## Verrazanos Banquet Starters

**Fried Calamari 14**  
*Caper aioli*

**Insalata Caprese 14**  
*Fresh mozzarella /  
tomatoes / basil /  
balsamic reduction*

**Steamed Local  
Clams\* 17**  
*1 lb / garlic white wine  
broth*

**Spicy Prawns 13**  
*Sautéed / cajun  
seasoning / garlic /  
Ponzu dipping sauce*

**Thai Chili Prawns 14**  
*Spicy sweet chili sauce*

**Tender Tips\* 16**  
*Balsamic soy glaze /  
fresh slaw / ponzu sauce*

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## By Land and Sea

Choose Three:

**14oz Rib Eye 41\***  
*USDA Prime Rib Eye, Chef's choice  
potatoes / local seasonal vegetables*

**8oz Centercut Filet & Garlic Prawns 49\***  
*Chef's choice potatoes / seasonal  
vegetables*

**Twin 6oz Lobster Tails 59**  
*Served with drawn butter, Chef's choice  
potatoes / local seasonal vegetables*

**Pennette Terra E Mare 28\***  
*Large prawns / spicy Italian sausage/  
creamy tomato sauce*

**Citrus Dill Salmon 33\***  
*Fresh grilled salmon / lemon dill butter /  
Chef's choice potatoes / seasonal  
vegetables*

**Chicken Judea**  
*Chicken breast / kalamata olives /  
artichoke hearts / white wine lemon butter  
sauce / Chef's choice potatoes / seasonal  
vegetables*

**8oz USDA Choice Centercut Filet 43\***  
*Chef's choice potatoes / local seasonal  
vegetables*

**6oz Maine Lobster Tail / 8oz USDA  
Choice Centercut Filet 59\***  
*Chef's choice potatoes / seasonal  
vegetables*

**Spaghetti Con Polpette 23**  
*Traditional spaghetti / bolognese meat  
sauce / meatballs*

**Fettuccine Neptune\* 34**  
*Prawns / large scallops / smoked salmon /  
clams / Alfredo sauce*

**Chicken Marsala 27**  
*Chicken breast / mushroom Marsala wine  
sauce / Chef's choice potatoes / local  
seasonal vegetables*

**Crab Stuffed Salmon 46\***  
*Lobster cream sauce / Chef's choice  
potatoes / seasonal vegetable*

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## Salads & Bread

**Caesar Salad 7**  
*Romaine / Caesar dressing / parmesan / croutons*

**Verrazanos Salad 7**  
*Romaine / walnuts / cranberries / gorgonzola / raspberry vinaigrette*

**Homemade Italian Peasant Bread 2**  
*Sundried tomato, pesto butter*

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