

*Verrazano's  
Italian  
Ristorante*

## ANTIPASTO

### CLAMS SAUTÉ

1 lb. of manila clams sautéed in a garlic herb broth 13

### ANTIPASTO MISTO

A blend of imported Italian meats, cheese & marinated vegetables 11

### STUFFED MUSHROOMS

Breaded large mushroom caps stuffed with bacon, sausage & cheese 9

### BRUSCHETTA DELLA CASA

Grilled slices of Italian bread rubbed with garlic, topped with tomatoes & olives 9

### MOZZARELLA CAPRESE

Fresh mozzarella, tomatoes & basil with olive oil & a balsamic reduction 9

### PAN SEARED BACON WRAPPED SCALLOPS

Served over spinach with balsamic reduction 14

### MOZZARELLA A'LA FRACAIS

Fresh mozzarella, breaded & fried served with marinara 9

### SHRIMP SCAMPI

Prawns sautéed in a white wine lemon caper sauce 12

### CALMARETTI FRITTI

Tender calamari fried & served with garlic aioli 10

### CALAMARI FRA DIAVOLA

Tender calamari sautéed with a spicy marinara 10

### MUSHROOM CROSTINI

Mushrooms, sundried tomatoes & fresh herbs over a balsamic drizzled béchamel, served with toasted crostini 10

## PRIMI PIATTI

### PENNONI ALL' ARRABBIATA

Large pasta tossed with spicy Italian sausage, pancetta & onions in a plum tomato sauce 18

### GNOCCHI AL FORNO

Homemade potato dumplings in a light tomato sauce baked with basil & fresh mozzarella cheese 18

### SPAGHETTI CON POLPETTE

Traditional spaghetti & meatballs 17

### CANNELLONI DI POLLO

Homemade pasta stuffed with chicken, ricotta & mozzarella baked with a light plum tomato sauce 19

### LASAGNA BOLOGNESE

Layers of homemade pasta with Bolognese meat sauce, mozzarella, ricotta & parmesan cheese 18

### LINGUINI CARUSO

Grilled chicken breast sautéed with fresh tomatoes, basil & garlic 18

### FETTUCINI ALFREDO

Homemade fettucini in a classic cream parmesan sauce 15

Add chicken 4 Add Prawns 5

### FETTUCINI BOLOGNESE

Homemade fettuccine pasta with a Bolognese meat sauce 16

### CAPPELLACCI AI PORCINI IN BURRO E SALVIA

Homemade triangle stuffed pasta with mozzarella, ricotta & wild mushrooms served in a butter sage sauce over spinach 19

### EGGPLANT PARMIGIANA

Breaded eggplant topped with melted mozzarella & plum tomato sauce served with a side of pasta 19

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

To share an entrée add 3.99

Parties of 8 or more will be presented with one check and gratuity.

## FRUTTI di MARE

LINGUINI ALLE VONGOLE  
Manila clams, garlic, tomatoes & extra virgin  
olive oil 21

FETTUCINI DI MARE  
Large prawns, scallops, smoked salmon & clams  
simmered in Alfredo sauce 25

SHRIMP SCAMPI  
Large prawns sautéed in a white wine lemon  
caper sauce served with linguini aglio olio 25

SCAMPI AL PESTO  
Large prawns sautéed in a pesto sauce over  
linguini 25

PENNONI TERRA E MARE  
Large penne pasta, prawns & spicy Italian  
sausage tossed in a creamy tomato sauce 20

WILD ALASKAN SALMON  
Grilled with a delicate citrus glaze, served with  
rosemary potatoes & vegetables 26

## INSALATE

INSALATA DI CESARE  
Hearts of romaine tossed with our signature  
Homemade Caesar dressing 5 9

INSALATA VERDE  
Romaine, red onions & tomato in a balsamic  
vinaigrette with shaved parmesan 8

INSALATA VERRAZANOS  
Romaine, walnuts, cranberries, apples &  
gorgonzola in a raspberry vinaigrette 5 9

WEDGE SALAD  
Iceberg lettuce with bacon, red onion,  
caramelized walnuts & Gorgonzola with a  
creamy bleu cheese dressing 9

ITALIAN SALAD  
Julienne of imported Italian cold cuts & cheese  
tossed with romaine & balsamic vinaigrette,  
topped with black olives, tomatoes &  
red onions 9

## PORZIONE PICCOLE (SIDE DISHES)

RISOTTO AI FUNGHI  
Arborrio rice & wild mushrooms 9

SPAGHETTI POMODORINI E  
BASILLICO  
Spaghetti tossed with fresh tomatoes, garlic &  
basil 8

## I SECONDI

VITELLO SORRENTINA  
Free range veal medallions sautéed with white  
wine topped with fresh mozzarella in a light  
tomato basil sauce served with rosemary red  
potatoes & vegetables 26

VITELLO VALDOSTANA  
Free range veal medallions served with  
prosciutto & melted mozzarella, served with  
rosemary red potatoes & vegetables 27

VITELLO MARSALA  
Free range veal medallions in a mushroom  
Marsala sauce, served with rosemary red  
potatoes & vegetables 26

BISTECCA FIORENTINA  
20 oz USDA Choice Porterhouse served with  
rosemary red potatoes & vegetables 34

NEW YORK STEAK  
14 oz USDA Choice New York steak served  
with rosemary red potatoes & vegetables 25

TOP SIRLOIN  
8 oz USDA Choice Top Sirloin steak served  
with rosemary red potatoes & vegetables 21

SURF N TURF  
4oz grilled wild salmon & 4 oz USDA Choice  
Top Sirloin served with rosemary red potatoes  
& vegetables 23

POLLO INVOLTINO  
Chicken breast stuffed with prosciutto, sage &  
mozzarella with a sherry cream sauce over  
spinach served with rosemary red potatoes 22

POLLO JUDEA  
Chicken breast, artichoke hearts & calamata  
olives sautéed in a white wine sauce served with  
rosemary red potatoes & vegetables 19

POLLO PARMIGIANA  
Breaded chicken breast topped with melted  
mozzarella cheese and marinara sauce served  
with pasta 19

SPAGHETTI AGLIO OLIO  
Spaghetti tossed with olive oil & seasoning 4

ZUPPA DEL GIORNO  
Soup of the day 4.5 7

# PERSONAL PIZZAS

## MARGHERITA

Fresh Italian mozzarella, imported Italian tomatoes & fresh basil 12

## BIANCA

Mozzarella, basil & fresh tomatoes with garlic olive oil 13

## VERRAZANOS

Homemade tomato sauce, pepperoni, sausage, green peppers, onions, black olives, mushrooms & artichokes 16

## PIZZA PRIMAVERA

Pesto, sun dried tomatoes, mushrooms & chicken 15

## QUATTRO STAGIONI

Homemade tomato sauce, quarters of mushrooms, black olives, Parma prosciutto & artichokes 14

## HAWAIIAN

Homemade tomato sauce, pineapple & Canadian bacon 13

## STROMBOLI

Inverted pizza with homemade tomato sauce, pepperoni, sausage, green peppers, onions, black olives, mushrooms & artichokes 16

## CALZONE

Inverted pizza with ricotta, mozzarella cheese, Italian salami & ham 15

## Build Your Own

“The Classic Cheese Pizza” 10

Add additional toppings for 1.25 each

Pepperoni, Green Peppers, Mushrooms, Sausage, Onions, Black Olives, Canadian Bacon, Salami, Pineapple, Fresh Tomatoes, Extra Cheese, Artichokes

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Grazie for choosing Verrazano's, family owned and operated for more than 18 years. Owner Giuseppe, a fourth generation restaurateur from Naples, was inspired by helping his grandmother in the kitchen of her restaurant "Della Sirena" (The Mermaid). He is dedicated to the preservation of the handmade food traditions of Italy, using only the highest quality, freshest ingredients to create a simple, authentic dining experience in a intimate atmosphere. Our bread is baked fresh daily in house and all of the menu items contain only ingredients handmade from scratch with the finest imports from Italy. Enjoy our extensive wine list featuring the best from Italy, the Northwest and California. Share Giuseppe's passion for food with your family and friends in the warmth of Verrazano's.

## DOMESTIC REDS

Salmon Creek Cellars Pinot Noir, CA 30

Darcy Kent Pinot Noir, CA 36

Kings Estate Pinot Noir, Ca 47

14 Hands Merlot, Wa 30

Markham Merlot, Ca 45

Waterbrook Merlot, Wa 30

14 Hands Cabernet, Wa 30

Lodi 337 Cabernet, Ca 35

Black Stallion Cabernet, Napa Ca 40

Stag's Leap Cabernet, Ca 68

Silver Oak Cabernet, Alexander Valley, Ca 110

Coppola Shiraz, Ca 35

Gnarley Head Old Vine Zinfandel, Ca 31

Rodney Strong "Knotty Vines" Zinfandel, Ca 40

## DOMESTIC WHITES

Blue Moon Riesling, Or 28

Waterbrook Pinot Gris, Wa 30

Kendall Jackson Chardonnay, Ca 37

Waterbrook Chardonnay, Wa 28

## IMPORTED REDS

Masi Valpolicello, Italy 35

Placido Chianti, Italy 28

Banfi Chianti Classico, Italy 35

Banfi Chianti Classico Riserva, Italy 42

Ruffino Riserva Ducale Chianti Gold, Italy 65

Conti Contini Sangiovese, Italy 36

Colores Del Sol Malbec, Argentina 28

Banfi Brunello Di Montalcino, Italy 90

Masi Campofiorin, Italy 38

Masi Amarone Costa, Italy 72

Travaglini Gattinara, Italy 55

Lucente, Italy 53

Cannubi Barolo, Italy 80

## IMPORT WHITES

Matua Sauvignon Blanc, New Zealand 31

Baron Fini Pinot Grigio, Italy 28

Santa Margherita Pinot Grigio, Italy 40

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### *By the Glass*

Lunetta Prosecco, Italy 8.5

Moet White Star, France 15

Baron Fini Pinot Grigio, Italy 7.5

Waterbrook Chardonnay, Wa 8

Kendall Jackson Chardonnay, Ca 9.5

Blue Moon Riesling, Or 7.5

Salmon Creek Cellars Pinot Noir, Ca 8

Banfi Chianti Classico, Italy 9

Waterbrook Merlot, Ca 8

14 Hands Cabernet, Wa 8

Lodi 337 Cabernet, Ca 9

Colores Del Sol Malbec, Argentina 7.5

Masi Campofiorin, Italy 10

### *Bubbles*

Banfi Rosa Regale, Italy 18 (375ml)

Martini & Rossi Asti Spumante, Italy 16 32

Movento Moscato, Italy 23

Gloria Ferrer Blanc De Noir, Ca 38

Moet White Star, France 70

Veuve Clicquot Ponsardin Brut, France 85