



Verrazanos Lunch Menu

ANTIPASTI

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 8

BRUSCHETTA DELLA CASA

Grilled slices of Italian bread rubbed with garlic, topped with tomatoes & olives 8

MOZZARELLA CAPRESE

Fresh mozzarella, tomatoes & basil with olive oil & a balsamic reduction 7

PAN SEARED BACON WRAPPED SCALLOPS

Served over spinach with balsamic reduction 13

MOZZARELLA A'LA FRACAIS

Fresh mozzarella, breaded & fried served with marinara 7

CALMARETTI FRITTI OR DIAVOLA

Tender calamari fried & served with garlic aioli or sautéed with a spicy marinara 10

MUSHROOM CROSTINI

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

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

ZUPPA DEL GIORNO

Soup of the day 4.5 7

<p>Add to any salad: Grilled Chicken 3 Prawns 4 Wild King Salmon 8</p>
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ENTREES

GNOCCHI AL FORNO

Homemade potato dumplings in a light tomato sauce baked with basil & fresh mozzarella cheese 9

CANNELLONI DI POLLO

Homemade pasta stuffed with chicken, ricotta & mozzarella baked with a light plum tomato sauce 10

LINGUINI CARUSO

Grilled chicken breast sautéed with fresh tomatoes, basil & garlic 11

FETTUCINI ALFREDO

Homemade fettucini in a classic cream parmesan sauce 9
Add Chicken 3 Add Prawns 4

PENNONI TERRA E MARE

Large penne pasta, prawns & spicy Italian sausage tossed in a creamy tomato sauce 12

WILD ALASKAN SALMON

Grilled with a delicate citrus glaze, with pasta & vegetables 15

POLLO JUDEA

Chicken breast, artichoke hearts & calamata olives sautéed in a white wine sauce with pasta & vegetables 13

POLLO PARMIGIANA

Breaded chicken breast topped with melted mozzarella cheese & marinara sauce with pasta 12

LASAGNA BOLOGNESE

Layers of homemade pasta with Bolognese meat sauce, mozzarella, ricotta & parmesan cheese 11

SPAGHETTI CON POLPETTE

Traditional spaghetti & meatball 9

EGGPLANT PARMIGIANA

Breaded eggplant topped with melted mozzarella & plum tomato sauce served with a side of pasta 12

SANDWICHES

All sandwiches served with fries

CHICKEN PESTO SANDWICH

Grilled chicken breast served with mayonnaise, pesto, melted mozzarella, lettuce and tomatoes 9

NEW YORK STYLE PASTRAMI & SWISS

On a homemade baguette with Dijon mustard 8

SAUSAGE & PEPPER SANDWICH

Italian sausage, onions, peppers, mozzarella & marinara 9

MEATBALL SANDWICH

Served with mozzarella & marinara 8

PERSONAL PIZZAS

MARGHERITA

Fresh Italian mozzarella, imported Italian tomatoes & fresh basil 12

BIANCA

Garlic oil brushed topped with mozzarella, basil & fresh tomatoes 13

VERRAZANOS

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

*Consumption of undercooked or raw foods may increase your risk of developing food borne illness
To share an entrée add 3