



ANTIPASTI

CALAMARI FRITTI – lightly breaded and fried calamari, served with lemon caper aoli	21	CLAM SAUTÉ – 1lb white clams sautéed with herbs, garlic & red chilli, finished with white wine & butter	22
BLACKENED AHI TUNA* – blackened and pan-seared Ahi tuna served over seasoned arugula with balsamic reduction and wasabi	23	DEEP SEA SCALLOPS – pan-seared deep sea scallops served over arugula bacon-jam salad, finished with balsamic reduction	23
TENDER TIPS – bite-sized beef tenderloin pan sautéed in a balsamic reduction, served over arugula and Hungarian goat peppers, finished with gorgonzola	23	SPICY GARLIC PRAWNS – blackened prawns pan-sautéed with garlic butter finished with a roasted red pepper aoli	19
RAVIOLI CON FORMAGI – breaded and fried cheese ravioli, served with our house-made red sauce	15	FRESH BURRATA SALAD – creamy fresh burrata served over mixed greens and seasoned with olive oil, salt, pepper & basil pesto, finished with fresh basil and balsamic reduction	17
BRUSCHETTA DELLA CASA – tomato compote with kalamata olives, capers, fresh garlic & herbs, served over grilled italian peasant bread, served with olives, roasted red peppers and pickled artichoke hearts	18	MOZZERALLA CAPRESE – sliced mozzarella and tomato dressed in olive oil, salt, pepper, oregano, fresh basil and balsamic reduction, served with olives, pickled artichoke hearts & roasted red peppers	18
MUSHROOM CROSTINI – sautéed mushrooms, mint & sun-dried tomatos served over creamy bechemel and finished with balsamic reduction, served with crostini	16	MEATBALLS – two house-made meatballs served in our house red sauce, finished with grated parmesan	10
GARLIC PARMESAN TRUFFLE FRIES – French fries tossed in white truffle oil, toasted garlic & parmesan	14	GARLIC PARMESAN GRILL BREAD – freshly baked Italian peasant bread rubbed with garlic oil and char-grilled, finished with shaved parmesan » house red sauce 3 scratch alfredo 3.5	10

Restaurant-Wide Daily Happy Hour:
\$2.50 off all antipasti & pizza
\$1.00 off all alcoholic beverages & mocktails

INSALATE

ZUPPA DEL GIORNO – see to your server about our chef's soup fo the day	CUP 9 BOWL 15
INSALATA DI CESARE – romaine tossed in scratch-made Caesar dressing topped with croutons and parmesan	HALF 9 FULL 16
INSALATA VERRAZANOS – mixed greens tossed in scratch-made raspberry vinaigrette, dried cranberries, crumbled walnuts & gorgonzola	HALF 9 FULL 16
HOUSE WEDGE – fresh cut heart of romaine topped with house-made bleu cheese dressing, crispy bacon bits, red onion, grape tomato, gorgonzola & candied walnuts	HALF 10 FULL 18
INSALATA AL SALMONE – mixed greens tossed in balsamic vinaigrette, red onion & grape tomato, topped with a grilled or blackened salmon filet	38

ADD TO ANY SALAD:

– grilled or blackened chicken breast 13 pan-sautéed garlic prawns 14 smoked salmon 15 garlic steak tips 18
grilled or blackened salmon 26 –

A gratuity of 20% will be added to parties of 6 or more.
12.5% of this gratuity is distributed to our culinary and support staff.
Parties of 8 or more will be presented with one check.

HAND-CUT STEAKS

hand-cut & flame-grilled to your liking
served with Yukon gold mashed potatoes & seasonal vegetables

6OZ FILET MIGNON

– hand cut filet mignon, served with beef demi-glace & gorgonzola –
67

14OZ DRY-AGED RIBEYE

– dry-aged in house for 20-30 days, finished with beef tallow & rosemary –
72

ADD TO ANY STEAK

– Red Wine Demi-Glace 7 Gorgonzola Cream Sauce 8 Sautéed Mushrooms 7 Sautéed Onions 7 –

SEAFOOD

LEMON DILL SALMON – fresh Norwegian Atlantic salmon grilled and topped with a lemon dill compound butter, served with spaghetti aglio olio & seasonal vegetables	42	RIGATONI AL SALMONE – rigatoni tossed with smoked salmon & sun-dried tomatoes in a parmesan garlic cream sauce	36
HONEY GARLIC SALMON – fresh Norwegian Atlantic salmon filet pan-seared and topped with a toasted garlic honey browned butter, served with Yukon Gold mashed potatoes & seasonal vegetables	42	RIGATONI TERRA E MARE* – rigatoni tossed in a rose sauce with pan-sautéed spicy Italian sausage, prawns, garlic & a pinch of red chili flake	34
SHRIMP SCAMPI* – a flavorful white wine butter sauce with pan-sautéed prawns, garlic, capers & a touch of red chili flake tossed with spaghetti	38	LOBSTER PRAWN FETTUCCINE* – lobster morsels & Patagonia Pink prawns tossed with fresh fettuccine pasta in a rich lobster cream sauce, finished with fresh basil & grape tomatoes	50
PRAWN & SCALLOP RISOTTO* – seared Patagonia Pink prawns & deep-sea scallops served over creamy saffron risotto and a rich lobster cream sauce	49	FETTUCCINE NEPTUNE* – pan sautéed prawns, scallops, clams & smoked salmon tossed in our classic garlic alfredo sauce with béchamel, heavy cream & parmesan	52

CHICKEN & BEEF

POLLO JUDEA – a pan seared chicken scallopini in a white wine butter sauce with sautéed garlic, capers, kalamata olives & artichoke hearts, finished with lemon juice and served with spaghetti aglio e olio & seasonal vegetables	32	SPAGHETTI CON POLPETTE – spaghetti tossed in a hearty 100% beef bolognese topped with two large house-made beef meatballs, our house-made pomodoro sauce & parmesan » Italian sausage available to substitute for meatballs upon request	29
POLLO MARSALA – pan-seared chicken scallopini in a sweet marsala sauce with sautéed garlic & mushrooms, served with spaghetti aglio e olio & seasonal vegetables	32	LASAGNA CLASSICO – scratch-made bolognese, ricotta & mozzarella layered with fresh sheet pasta, baked to perfection with mozzarella & parmesan	30
POLLO PARMIGIANA – fried chicken breast with fresh breading, topped with mozzarella cheese and served over spaghetti tossed in our house red sauce, finished with more red sauce & parmesan	32	TORTELLINI ALLA BRASATO – cheese stuffed tortellini served in a rich mushroom cream sauce with slow-braised beef, finished with crispy fried prosciutto & parmesan	32
TORTELLINI CARUSO – cheese stuffed tortellini served in a white-wine butter with pan-sautéed flame grilled chicken thigh, garlic, grape tomato & basil	29	TORTELLINI BOSCAIOLA – cheese stuffed tortellini tossed in a rich pesto cream sauce with pan sautéed garlic, mushroom, sun-dried tomato and flame-grilled chicken, finished with shaved parmesan	29

VEGETARIAN

MUSHROOM SAFFRON RISOTTO – creamy arborio rice with butter & parmesan and sautéed red onion & mushrooms	20
FETTUCCINE ALFREDO – fresh fettuccine pasta tossed in sautéed garlic, béchamel, heavy cream & parmesan	21
SPAGHETTI POMODORINI E BASILICO – spaghetti tossed in pan sautéed garlic, fresh herbs & a pinch of red chili flake, reduced in white wine, butter and our house red sauce	22
SPAGHETTI PUTTANESCA – spaghetti tossed in our house-made red sauce with white wine & olive oil as well as pan-sautéed garlic, capers, kalamata olives & artichoke hearts	25

ADD TO ANY DISH

– Sliced Italian Sausage 6 - Flame Grilled Chicken 10 - Grilled or Blackened Chicken Breast 13 - Sautéed Garlic Prawns 13
Seared Deep Sea Scallops 15 - Smoked Salmon 15 - Grilled or Blackened Fresh 6oz Salmon Filet 27 –

Split Plate- 5 Gluten Free- 5

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

12" NEW YORK STYLE PIZZA

pizzas are served on hand-tossed scratch-made dough and finished with garlic oil

CLASSIC CHEESE – house red sauce & mozzarella	22
MARGHERITA – house red sauce with fresh mozzarella & basil	25
BIANCA – garlic olive oil with mozzarella & cooked tomato, finished with fresh basil	25
QUATRO FORMAGGI – garlic olive oil with mozzarella, ricotta, gorgonzola & parmesan	26
FRESH BURRATA PIZZA – house red sauce with mozzarella, roasted red pepper & artichoke hearts, finished with fresh arugula, fresh burrata cheese & balsamic reduction	27
VERRAZANO'S COMBINATION – house red sauce with mozzarella, pepperoni, sausage, green peppers, white onion, black olives, mushrooms & artichoke hearts	29
CARNE AMORE – house red sauce with mozzarella, pepperoni, sausage, Canadian bacon, genoa salami & breakfast bacon	31
LEGGARA – garlic olive oil with mozzarella, herb-grilled chicken, mushrooms & fresh basil	27
CHICKEN PESTO – basil pesto with mozzarella, parmesan, herb-grilled chicken, artichoke hearts & grape tomato, finished with fresh basil & a drizzle of balsamic reduction	27
CHICKEN BRUSCHETTA – garlic olive oil with mozzarella & herb-grilled chicken, finished with a fresh tomato compote with kalamata olives, capers, garlic, fresh basil & balsamic	28
PROSCIUTTINA – garlic olive oil with mozzarella, parmesan & prosciutto, finished with fresh arugula & shaved parmesan	27
TORTUFO – rich béchamel base with mozzarella, ricotta, prosciutto & mushrooms, finished shaved parmesan & a drizzle of white truffle oil	29
CALZONE – our scratch pizza dough folded around mozzarella, ricotta, ham & genoa salami, served with a side of our house red sauce	29
STROMBOLI – our scratch pizza dough with our house red sauce folded around mozzarella, pepperoni, sausage, green peppers, white onion, black olives, mushrooms & artichoke hearts	29

PIZZA TOPPINGS

3.5 EACH

– pepperoni / sausage / salami / Canadian bacon / green pepper / mushroom / onion / black olive / pineapple / tomato / red onion –

4 EACH

– meatballs / sliced Italian sausage / ricotta / gorgonzola / artichoke hearts / roasted red peppers –



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