

"Verrazano's Mother's Day 2026"

20% gratuity added to every check presented

Starters

Crab & Artichoke Dip 24

creamy baked crab & artichoke dip topped with parmesan, served with garlic herb flatbread

Sesame Seared Ahi 24

sesame crusted ahi tuna with a ponzu glaze & wasabi aioli, served over a fresh seaweed salad

Bruschetta Della Casa 21

fresh cut compote of tomato, capers, kalamata olives, garlic & herbs, served on char-grilled Italian peasant bread

Mozzarella Caprese 20

sliced fresh mozzarella & tomato drizzled with olive oil, balsamic reduction, oregano & basil

Lobster Bisque 10

rich & creamy lobster bisque finished with paprika

House Wedge 10

heart of romaine with bleu cheese, bacon, red onion, grape tomato & candied walnuts

House Caesar 9

scratch Caesar dressing with fresh romaine, croutons & parmesan

Insalata Verrazanos 9

fresh raspberry vinaigrette, dried cranberries, walnuts, gorgonzola

Entrees

14 oz House Ribeye

hand cut ribeye, dry aged in house for 30 days- grilled & finished with rosemary and served with garlic mashed potatoes and vegetables 70

Add Mushroom Cognac Cream Sauce 10

Add 12oz Maine lobster tail 45

Filet Mignon

6oz hand-cut filet mignon served with garlic mashed potatoes and vegetables 67

Add Mushroom Cognac Cream Sauce 10

Add 12oz Maine lobster tail 45

Steak Spaghetti Toscano

Beef tenderloin tossed with fresh arugula, blistered tomatoes & spaghetti with a caramelized onion bacon jam butter sauce, finished with shaved parmesan & balsamic reduction 49

Rosemary Lamb Chops

grilled rack of lamb with a rosemary demi glaze, garlic mashed potatoes & vegetables 54

Pear Gorgonzola Fiocchi

fiocchi stuffed with pear, ricotta & parmesan tossed in gorgonzola cream sauce with prosciutto, fresh arugula and chopped walnuts 38

Chicken Portofino

boneless chicken breast layered with mozzarella, prosciutto & sage finished with a sherry cream sauce, served with garlic mashed potatoes and vegetables 39

Tuxedo Lobster Ravioli

squid ink striped ravioli stuffed with lobster, parmesan & mozzarella cheese with Patagonia Pink prawns and blistered tomato served over arugula in a garlic white wine butter sauce 48

Fresh Alaskan Halibut with Fettucine

pan-seared herb-crust halibut finished with citron compound butter served over fresh fettucine pasta tossed with pesto, tomato and basil 62

Crab Stuffed Salmon

8oz salmon filet stuffed with Dungeness crab filling, finished with browned butter and fresh dill, served with garlic mashed potatoes and vegetables 67

Lobster Seafood Risotto

creamy arborio rice with garlic & parmesan tossed with sauteed clams, calamari and prawns, topped with a lightly breaded 12oz Maine lobster Thermador 85

**20% service charge on all guest checks of which 65% is retained by your server. The entirety of the remainder will be shared among our chef & support staff.*