



@VERRAZANOSRESTAURANT

Follow us for regular updates on specialty items and special events!

Antipasti

Calamari Fritti
Lightly Breaded and Fried
Calamari / Lemon Caper Aoli 20

Deep Sea Scallops★
Pan-Seared Scallops / Arugula
Bacon-Jam Salad / Balsamic
Reduction 23

Ravioli Con Formagi
Breaded Cheese Ravioli / House
Made Pomodoro Sauce 15

Fresh Burrata Salad
Creamy Burrata / Mixed Greens /
Grape Tomato / Basil Pesto /
Balsamic 17

Clams Sauté
1lb White Clams / White Wine
Butter Broth / Garlic / Red Chilli
22

Spicy Garlic Prawns★
Sautéed Prawns / Cajun Spices /
Garlic / Roasted Red Pepper Aoli
19

Mozzarella Caprese
Fresh Mozzarella / Tomato /
Basil / Olive Oil / Balsamic
Reduction 18

Restaurant Wide Happy Hour Daily
3pm to 6pm
\$1.00 off all Alcoholic Beverages
\$2.50 off all Antipasti & Pizzas

Blackened Ahi Tuna★
Seared Ahi / Blackened Seasoning
/ Soy Reduction / Wasabi 22

Tender Tips★
Beef Tenderloin / Balsamic-Soy
Reduction / Arugula / Gorgonzola
22

Mushroom Crostini
Sautéed Mushrooms / Bechemel /
Sun-Dried Tomatoes / Balsamic
16

Bruschetta Della Casa
Grilled Peasant Bread / Garlic /
Tomato / Capers / Kalamata
Olives / Balsamic / Basil 18

Pasta

Lasagna Classica
Fresh Sheet Pasta / Beef Bolognese / Mozzarella /
Ricotta / Parmesan 30

Fettuccine Alfredo
Fresh Fettuccine Pasta / Garlic / Bechemel / Heavy
Cream / Parmesan 20
Add Chicken 10 Add Prawns 14

Rigatoni Al Salmone
Smoked Salmon / Rigatoni / Sun-Dried Tomato Garlic
Cream Sauce / Parmesan 34

Spaghetti Con Polpette
Spaghetti / Beef Bolognese / House Meatballs /
Parmesan 29
Italian Sausage available for substitution upon request.

Spaghetti Puttanesca
Spaghetti / Pomodoro / Olive Oil / Garlic / Capers
Kalamata Olives / Artichoke Hearts 26

Shrimp Scampi★
Sautéed Prawns / Spaghetti / White Wine Butter Sauce
/ Capers / Lemon 37

Lobster Prawn Fettuccine★
Lobster Morsels / Patagonia Pink Prawns / Fresh
Fettuccine Pasta / Velvety Lobster Cream Sauce /
Tomato / Basil 49

Fettuccine Neptune★
Prawns / Scallops / Smoked Salmon / Clams / House
Alfredo Sauce / Fresh Fettuccini 47

Rigatoni Terra E Mare★
Sautéed Prawns / Spicy Italian Sausage / Rigatoni /
Creamy Garlic Tomato Sauce / Red Chilli Flake 34

Tortellini Boscaiola
Cheese Tortellini / Herb-Grilled Chicken / Mushrooms
Sun-Dried Tomatoes Pesto Cream Sauce / Parmesan 29

Tortellini Caruso
Cheese Tortellini / Herb-Grilled Chicken / White
Wine-Garlic Butter Sauce / Grape Tomato / Basil 29

Tortellini Alla Brasato
Cheese Tortellini / Shredded Braised Beef / Mushroom
Cream Sauce / Crispy Prosciutto / Grape Tomato 30

Ask Your Server About Our Chef's Features!

- Split Plate \$5.00 -

- Sub Gluten-Free Pasta \$5.00 -

A gratuity of 20% will be added to parties of 6 or more. 87% of this gratuity is retained by the person that served you, the remainder is distributed to support and culinary staff. Parties of 8 or more will be presented with one check at server's discretion.

Steaks, Chicken and Seafood

Lemon Dill Salmon★
Grilled Salmon / Lemon-Dill Butter / Spaghetti Aglio e
Olio / Seasonal Vegetables 42

Honey Garlic Salmon★
Pan-Seared Salmon / Honey-Garlic Browned Butter Sauce
/ Lemon / Yukon Gold Mashed Potatoes / Seasonal
Vegetables 42

Prawns & Scallop Rissoto★
Seared Deep-Sea Scallops / Patagonia Pink Prawns /
Saffron Risotto / Lobster Cream Sauce / Tomato /
Lemon 48

6oz Flame-Grilled Filet Mignon★
House-Cut Filet Mignon★ / Red Wine Demi Glaze /
Gorgonzola / Yukon Gold Mashed Potatoes / Seasonal
Vegetables 63

Pollo Parmigiana
Breaded Chicken Breast / House-Made Tomato Sauce /
Spaghetti / Mozzarella / Parmesan 32

Pollo Marsala
Pan-Seared Chicken Scallopini / Sweet Marsala
Mushroom Sauce / Garlic / Spaghetti Aglio e Olio /
Seasonal Vegetables 32

Pollo Judea
Pan-Seared Chicken Scallopini / White-Wine Butter
Sauce / Capers / Kalamata Olives / Artichokes / Lemon
/ Spaghetti Aglio e Olio / Seasonal Vegetables 32

14oz Dry Aged Ribeye★
Hand Cut Dry-Aged USDA Choice Ribeye / Beef
Tallow / Rosemary / Yukon Gold Mashed Potatoes /
Seasonal Vegetables 64

Additions For Steaks - Sautéed Garlic Patagonia Pink Prawns 14 - Seared Scallops 15
- Red Wine Demi Glaze 7 - Gorgonzola Cream Sauce 8 - Sautéed Mushrooms 7

Accompaniments

Mushroom Saffron Risotto 17
Arborio / Saffron / Sautéed Mushrooms / Shaved
Parmesan

Garlic Parmesan Grill Bread 8
Baked and Grilled House Bread / Roasted Garlic Oil /
Side of Marinara 3 Parmesan Side of Alfredo 3.5

Meatball 6
House-Made Meatball / House Pomodoro Red Sauce /
Grated Parmesan

Spaghetti Pomodorini E Basilico 16
Spaghetti / Pomodoro Sauce / Grape Tomato / Fresh
Basil

Garlic Parmesan Truffle Fries 14
French Fries / White Truffle Oil / Garlic / Parmesan

Italian Sausage Link 6
Spicy Italian Sausage / House Pomodoro Red Sauce /
Grated Parmesan

Insalate

Insalata Di Cesare
Romaine / House-made Caesar Dressing / Croutons / Parmesan half 9 | full 18

Insalata Verrazanos
Mixed Greens / Fresh Raspberry Vinaigrette / Gorgonzola / Walnuts / Dried Cranberries half 9 | full 18

House Wedge
Heart Of Romaine / Bleu Cheese / Gorgonzola / Candied Walnuts / Bacon / Grape Tomato / Red Onion
half 10 | full 20

Insalata Al Salmone
Grilled Or Blackened Salmon / Mixed Greens / Balsamic Vinaigrette / Red Onion / Tomato 38

Add to Any Salad or Entrée:
Grilled Chicken Breast 11 Garlic Prawns 14 Smoked Salmon 15 Garlic Steak Bites 18
Fresh Grilled or Blackened Salmon* 26

- Split Plate \$5.00 -

- Sub Gluten Free Pasta \$5.00 -

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

12" HAND-TOSSED NEW YORK STYLE PIZZA

Classic Cheese Pizza
21

Quatro Formaggi
Ricotta / Mozzarella / Gorgonzola / Parmesan / Garlic Olive Oil 25

Verrazanos
Mozzarella / Pepperoni / Sausage / Green Peppers / Onions / Black Olives / Mushrooms / Artichokes / Marinara 28

Carne Amore
Mozzerella / Pepperoni / Sausage / Canadian Bacon / Genoa Salami / Bacon / Marinara 29

Bianca
Mozzarella / Cooked Tomato / Fresh Basil / Garlic Olive Oil 24

Leggera
Mozzarella / Herb-Grilled Chicken / Mushroom / Basil / Garlic Olive Oil 26

Chicken Pesto Pizza
Mozzerella / Parmesan / Grilled Chicken / Artichoke Hearts / Cooked Grape Tomato / Balsamic Drizzle 26

Chicken Bruschetta
Mozzarella / Herb-Grilled Chicken / Bruschetta Compote (Tomato, Kalamata, Caper) / Garlic Olive Oil / Finished With Fresh Basil and Balsamic Glaze 27

Prosciuttina
Mozzarella / Parmesan / Proscuito / Arugula / Garlic Olive Oil 26

Tortufo
Mozzarella / Ricotta / Proscuitto / Mushroom / Cream Sauce / Finished With White Truffle Oil and Shaved Parmesan 27

Calzone
Folded Dough / Ricotta / Mozzarella / Ham / Salami / Garlic Olive Oil / Side of House Pomodoro Sauce 27

Stromboli
Folded Dough / Pepperoni / Sausage / Green Peppers / Onions / Black Olives / Mushrooms / Artichokes / Marinara 28

Pizza Toppings Ala Carte

| | |
|--|---|
| 3.5e | 4.5e |
| Pepperoni / Sausage / Salami / Canadian Bacon / Green Peppers / Mushrooms / Onions / Black Olives / Pineapple / Tomatoes / Red Onion | Meatballs / Artichokes / Sliced Italian Sausage / Roasted Red Peppers / Gorgonzola / Ricotta |

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12.5% of this gratuity is retained by the house and is distributed to our culinary and support staff.
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