

"Verrazano's Mother's Day 2024"

20% gratuity added to every check presented

Starters

Spicy Garlic Prawns 19

blackened sautéed prawns, finished with roasted red pepper aioli

Gorgonzola Mushroom Bruschetta 17

mushrooms and caramelized onions on grilled garlic bread, finished with gorgonzola

Tender Tips 19

sautéed beef tenderloin with a balsamic reduction, finished with gorgonzola

Fresh Mozzarella Caprese 17

seasoned, sliced mozzarella & tomato finished with olive oil and balsamic glaze

Sautéed Clams 21

1lb of manilla clams in a rich white wine butter broth

House Caesar 9

scratch Caesar dressing with fresh romaine, croutons & parmesan

Insalata Verrazanos 9

fresh raspberry vinaigrette, dried cranberries, walnuts, gorgonzola

Lobster Bisque 10

delicious house-made lobster bisque finished with paprika

Entrees

"USDA Certified Angus" Prime Rib

14oz USDA certified angus prime rib slow roasted to perfection, served with au jus and creamy horseradish, garlic mashed potatoes and vegetables 59

14oz Rock Lobster Tail

lobster medallions sautéed in a champagne butter, served in the shell with a light velvety lobster cream sauce, served with garlic mashed potatoes and vegetables 72

Choice Center Cut Filet

6oz hand-cut filet mignon topped with red-wine demi-glace and gorgonzola served with garlic mashed potatoes and vegetables 57

Filet Oscar

6oz grilled filet mignon topped with Dungeness crab and fresh bearnaise, served with garlic mashed potatoes and vegetables 72

Crab Stuffed Salmon

8oz salmon filet stuffed with Dungeness crab, finished with browned butter and fresh dill, served with garlic mashed potatoes and vegetables 52

Chicken Portofino

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

Rosemary Lamb Chops

grilled rack of lamb with a rosemary demi glaze, garlic mashed potatoes & vegetables 45

Terra E Mare Panzerotti

prawns, Italian sausage, tomatoes & arugula in a white wine butter sauce with shaved parmesan, over spinach panzerotti 45

Lobster Fettucine

morsels of Maine lobster tossed in a delicious lobster cream sauce & fresh fettucine pasta finished with basil & grape tomato 52

Seafood Risotto

saffron risotto with sautéed clams & prawns, tomato & basil topped with a beautiful grilled halibut filet finished with a tomato, olive, caper compote 48

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