



Happy Valentine

Verona Ristorante Italiano

Shrimp Bisque Soup

\$14

Salad

Caesar Salad

Our traditional Caesar salad topped with croutons.

\$14

Pear Salad

Spring mix - pear - pomegranate - walnuts - goat cheese - honey mustard dressing

\$17

Appetizer

Peach Burrata

Roasted peach - snow peas - imported Burrata cheese - crispy Prosciutto di Parma - white honey & balsamic vinaigrette.

\$22

Clams Casino

Chopped clams - sautéed vegetables - breadcrumbs - Prosciutto di Parma lemon zest.

\$20

Polpo Pugliese

Grilled Octopus, in house oven roasted heirloom tomatoes, balsamic glaze.

\$19

Calamari Frito

Fried calamari - tomato marinara sauce on the side

\$19

Hot Italian Sausage

Grilled hot sausage - mixed mushrooms - shallots - lemon zest - porcini glaze

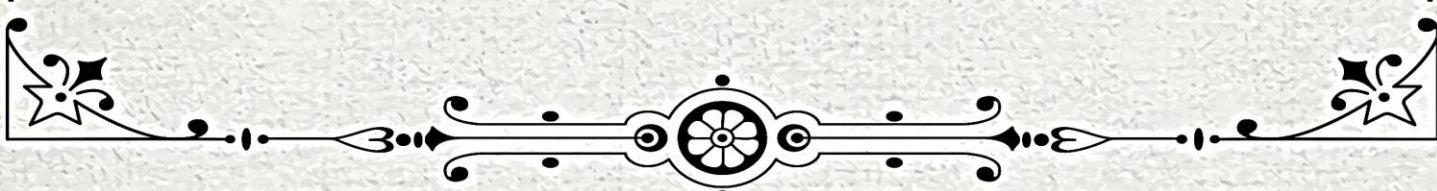
\$18

Fried Tomatoes

Breaded and fried - melted provolone cheese - crabmeat sauce - capers

\$22

*Please note: Substitutions, Splitting and course alternation are Restricted.
We will not accept more than 2 credit cards per check*



Verona Ristorante Italiano
Main Course

Risotto Boscaiola <i>Rice with mixed mushrooms, sausage, and Parmesan cheese finished with truffle oil.</i>	\$28
Lobster Ravioli <i>Homemade ravioli stuffed with lobster - crabmeat - basil rose cognac.</i>	\$35
Penne alla Vodka <i>Penne pasta - peas - pancetta - vodka rose cream sauce.</i>	\$25
Penne Gamberi <i>Penne pasta - jumbo shrimp - basil - rose cognac cream sauce.</i>	\$30
Bucatini all Amatriciana <i>Bucatini pasta - marinara sauce - pancetta - pecorino Amatrice cheese</i>	\$25
Stuffed Ricotta Gnocchi <i>Pasta stuffed with ricotta cheese sautéed with baby spinach shrimp basil in a rose cognac cream sauce.</i>	\$36
Chicken Verona <i>Asparagus - crabmeat - sun-dried tomatoes - melted provolone cheese</i>	\$32
Chicken Parmigiana <i>Breaded veal medallions or chicken baked - Mozzarella cheese - marinara.</i>	\$30
Veal Piccata <i>Veal medallions or chicken - artichokes - capers - lemon white wine sauce</i>	\$35
Salmon Toscana <i>Grilled salmon - spinach - sun-dried tomatoes - mango salsa - lemon sauce</i>	\$33
Branzino Positano <i>Mediterranean Bass fillet sautéed with cherry tomatoes crabmeat capers in San Marzano sauce over linguine pasta.</i>	\$40
Veal Chop Parmesan <i>Breaded 12 oz. Veal Chop served with melted mozzarella in San Marzano Sauce</i>	\$52

Your attendant will inform you about the chef's selection of homemade desserts.