

ANTIPASTO

GOLD ANTIPASTO Combination of Italian imported cured meat and cheeses with roasted bell peppers ,caponata and, marinated olives .	28
CHEESE PLATTER Combination of imported cheeses served with apricot confit	14
INSALATA DI GESARE Romaine lettuce, topped with Caesar dressing, croutons and Shaved Parmesan cheese .(anchovies on request).	13
ARUGULA SALAD Baby arugula, cherries tomatoes and shaved Parmesan in a lemon vinaigrette dressing.	13
VERANDA SALAD Mix Mélange green lettuce ,Tomatoes, Cucumber, red Onions ,crumble gorgonzola cheese in special house dressing.	12
HOME MADE MOZZARELLA CAPRESE Fresh homemade Mozzarella, Tomato, and fresh Basil, drizzled with aged balsamic vinegar glaze and extra virgin Olive Oil.	14
SALMON GARPAGGIO Atlantic Smoked Salmon, baby Arugula, shaved fennel, red radish, cucumber and capers with lemon vinaigrette.	16
BRUSCHETTA COMBO Crostini bread topped with 1# Basil Tomato and Garlic , 2# Caponata , 3# Mozzarella tomato and Onions. 4 # roasted Peppers.	12
FRIED ZUCCHINI battered fresh Zucchini served with aioli sauce.	12
GLAMS OR MUSSLES POSILLIPO Steamed with Garlic and extra virgin Olive Oil, served in white or red sauce.	16
GRILLED MEDITERANEAN OCTOPUS Grilled octopus over a mix chili salad of Olives, Celery, Cherries tomatoes, Chickpeas, red Onions, and baby arugula	18
FRIED CALAMARI Crispy battered calamari served with marinara sauce.	16
GLAMS OREGANATE top neck Clams in a light wine and butter lemon sauce.	14
FLAT BREAD Flat bread pizza topped with Mushrooms and Truffle sauce with mozzarella, prosciutto di Parma and shaved Parmesan.	14

SPECIALITA DELLA MAMMA

GAPONATA SIGILIANA Stewed eggplant, celery, onions, Sicilian olives in a rich tomato sauce and balsamic vinegar (SERVED CHILLED)	10
SPAGHETTI & POLPETTE (MEATBALL) Mamma's meatball recipe in a San Marzano tomato sauce, topped with whipped ricotta cheese over homemade spaghetti.	20
MELENZANA PARMIGGIANA / EGGPLANT PARM Layered Eggplant ,topped with parmesan cheese and melted Mozzarella in a San Marzano tomatoe	24
ARTIGHOKE HEARTS ALLA ROMANA Baby artichoke heart ,white wine, garlic and oil ,topped with tossed breadcrumb pecorino cheese and parsley.	14
LASAGNE DELLA MAMMA My family old recipe made with homemade pasta layer ,Bolognese sauce, bechamel, mozzarella cheese, Parmesan and fresh Basil.	22
SHORT RIB CANNELLONI A Family traditional recipe made with rolled fresh pasta dough filled with tender short ribs meat ,in a Fontina cheese creamy sauce.	24

HOMEMADE PASTA & RISOTTO

RIGATONI ALLA NORMA 20 Traditional Sicilian recipe with Rigatoni ,eggplant, fresh mozzarella, San Marzano tomato sauce, basil & Parmesan Cheese.
LINGUINI ALLE VONGOLE / GLAMS 22 Fresh clams, Extra Virgin Olive Oil , garlic, white wine sauce, red pepper flakes ,Parsley.
LINGUINE DEL PESCATORE 29 Fresh seafood Clams,Mussels,Calamari,Shrimps and fish of day in white wine or marina sauce.
PACCHERI CALAMARI E SCUNGILLI 29 Paccheri with Calamari and Scungilli in wine and mild spice marinara sauce .
FETTUCINI ALLA BOLOGNESE 24 Chef Bolognese sauce (Pork Veal and Beef) and Parmesan Cheese.
FETTUGINE ALLA GIUSEPPE 29 Wild caught Shrimps, asparagus tips, medley cherries tomatoes, in a light brandy sauce.
PAPPARDELLE BOSCAIOLA 24 Pappardelle pasta with Mushrooms, Porcini, Bolognese sauce ,and mascarpone cheese.
SPAGHETTI ALLA CARBONARA 24 Spaghetti tossed shallots & pancetta ,in a creamy egg yolk sauce, aged Pecorino cheese, crushed black pepper
BUGATINI AMATRICIANA 24 Bucatini with onion and Pancetta in a San Marzano sauce and Aged Pecorino cheese.
OREGGCHIETTE BROCCOLI RABE & SAUSAGE 26 Italian sausage, broccoli rabe ,pecorino and red peppers flake in a garlic white wine sauce.
GNOGCHI QUATTRO FORMAGGI 24 Potato dumpling with a creamy 4 cheese sauce.
RAVIOLI VERANDA 22 Ravioli filled with cheeses in a creamy tomato sauce fresh mozzarella and Parmesan.
RAVIOLI DI ARAGOSTA /LOBSTER 32 Homemade Ravioli filled with chunks of Maine Lobster meat in a brandy creamy sauce.
RISOTTO AI PORCINI /MUSHROOMS 24 Arborio rice, Porcini, mushrooms Crimini and mascarpone cheese.
RISOTTO DI MARE / SEAFOOD 32 Arborio rice fresh Seafood , Clams, mussels, calamari,shrimp,finish in smooth creamy light tomato sauce.

CANTORINI/SIDES

HOUSE SALAD	9
SAUTEED BROCCOLI RABE WITH GARLIC & OIL	9
GARLIC MASHED POTATOES	7
SAUTEED FRESH SEASONAL VEGETABLES	7
HOMEMADE PASTA HALF ORDER(CHOICE OF RIGATONI,CHITARRA SPAGHETTI,FETTUCINI)	14
Only for Bolognese, Alfredo, Marinara, Garlic Oil	
PASTA SIDE (GARLIC AND OIL OR TOMATO SAUCE) ONLY (spaghetti ONLY)	7

POLLO (ORGANIC)

POLLO ALLA GRIGLIA /GRILLED 22 Thin grilled chicken breast served with Vegetables and Potatoes
ALLA MILANESE 24 Breaded chicken cutlet, served with diced fresh mozzarella, tomato, onions & balsamic glaze .
CHICKEN BREAST (CHOICE OF) MARSALA, FRANCESE, PICCATA 26 Chicken breast with your choice of sauce served with garlic mashed potato.
ALLA PARMIGGIANA 27 Breaded chicken cutlet, topped with marinara sauce ,and fresh mozzarella. Served with roasted potato.
GACCIATORE 26 Chicken on the bone with Mushrooms ,Onions and bell peppers in a white wine and tomato sauce. Served with garlic mashed potato
CARNE (GRASS FED)
VEAL SCALOPPINE 29 Veal scaloppine in your favorite sauce, Francese ,Marsala or Piccata. Served with veggies of day.
VEAL SALTINBOCCA ALLA ROMANA 32 Veal scaloppini, topped with sage, mozzarella and prosciutto in a light wine and tomato sauce. Served with spinach.
16 OZ VEAL CHOP PARMIGGIANA 48 Breaded bone in veal chop, topped with San Marzano tomato sauce and melted mozzarella . Served with garlic mashed potatoe
GOSTATA DI MAIALE / PORK CHOP (2 PCS) 32 Broiled pork chop with bell pepper, onions,garlic ,balsamic vinegar finished with apricot sauce.
LAMB CHOP 14/16 OZ 44 Herbs crusted roasted lamb chops, served with garlic mashed potato and Asparagus
TAGLIATA RIB EYE (STEAK) 16OZ 44 A certified Prime Angus beef Ribeye grilled and served sliced with traditional Ciambotta (garlic, onions, peppers and potato)

PESCE / FISH AND SEAFOOD

GIOPPINO DI PESCE 34 Fish of day, jumbo Shrimp ,Mussels, Clams and Calamari,scallops with garlic Oil and fresh chopped Tomato in a light fish broth, served with garlic bread.
TUSCANY SALMON 28 Tuscany herbs Salmon served with cucumber creamy sauce and veggies.
BRANZINO VERANDA / MED. SEA BASS 32 Pan seared Mediterranean sea bass with Onions, Garlic, Kalamata Olives, Sicilian Capers in a light white wine sauce served with broccoli
SNAPPER FRANCESE 32 Fresh Snapper filet in a lemon butter sauce served with broccoli.



LA VERANDA HOMEMADE PASTA FOR PURCHASE (\$5.00 LB)



No SUBSTITUTIONS PLEASE -

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS