

ANTIPASTO

GOLD ANTIPASTO FOR 2	Combination of Italian imported cured meat and cheeses with roasted bell peppers ,caponata and, marinated olives .	34
CHEESE PLATTER	Combination of imported cheeses served with apricot confit	14
INSALATA DI CESARE	Romaine lettuce, topped with Caesar dressing, croutons and Shaved Parmesan cheese .(anchovies on request).	14
ARUGULA SALAD	Baby arugula, cherry tomatoes and shaved Parmesan in a lemon vinaigrette dressing.	14
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.	19
BRUSCHETTA TRIO	Crostini bread topped with 1) Basil Tomato and Garlic , 2) Caponata , 3) roasted Peppers.	14
CLAMS OR MUSSLES POSILLIPO	Steamed with Garlic and extra virgin Olive Oil, served in white or red sauce.	19
GRILLED MEDITERANEAN OCTOPUS	Grilled octopus over a mix chilled salad of Olives, Celery, Cherries tomatoes, Chickpeas, red Onions, and baby arugula	20
FRIED CALAMARI	Crispy battered calamari served with marinara sauce.	17
ARTICHOKE HEARTS ALLA ROMANA	Baby artichoke hearts,white wine, garlic topped with bread crumb, pecorino cheese, parsley	14
MEATBALL	Ground beef,veal,pork ,San Marzano tomatoes ,topped with ricotta	12
ESCARGOT	Sautéed in a white wine garlic sauce ,parsley	14

SPECIALITA DELLA MAMMA

SPAGHETTI & POLPETTE (MEATBALL) 25  
Mammas meatball recipe in a San Marzano tomato sauce, topped with whipped ricotta cheese over homemade spaghetti.

MELENZANA PARMIGGIANA / EGGPLANT PARM 25  
Layered Eggplant ,topped with parmesan cheese and melted Mozzarella in a San Marzano tomato sauce

LASAGNE DELLA MAMMA 26  
My family old recipe made with homemade pasta layer ,Bolognese sauce, bechamel, mozzarella cheese, Parmesan and fresh Basil.

CANNELLONI RICOTTA ,SPINACH ,TOMATO SAUCE 26  
A Family traditional recipe made with rolled fresh pasta dough filled with ricotta, parmiggiano,spinach ,tomato sauce.

VEAL CHOP VALDOSTANA M/P  
160Z Grilled Veal chop topped with prosciutto, Fontina cheese, mushrooms.

HOMEMADE PASTA & RISOTTO

RIGATONI CAGIO E PEPE 27  
whipped pecorino cheese sauce and fresh ground black pepper

LINGUINI ALLE VONGOLE / CLAMS 31  
Fresh clams, Extra Virgin Olive Oil , garlic, white wine sauce, red pepper flakes ,Parsley.

LINGUINE POSITANO 36  
Fresh seafood Clams,Mussels,Calamari,Shrimps white wine or marina sauce.

PACCHERI WITH SHRIMPS IN VODKA SAUCE 33  
Paccheri with wild caught shrimp ,asparagus tips in a creamy vodka sauce

FETTUCINI ALLA BOLOGNESE 29  
Chef Bolognese sauce (Pork Veal and Beef) and Parmesan Cheese.

PAPPARDELLE BOSCAIOLA 31  
Pappardelle pasta with , Porcini mushrooms Bolognese sauce ,and mascarpone cheese.

SPAGHETTI ALLA CARBONARA 31  
Spaghetti tossed shallots & pancetta ,in a creamy egg yolk sauce, aged Pecorino cheese, crushed black pepper

BUGATINI ROMANA (AMATRIGIANA) 27  
Bucatini Pasta (large spaghetti) with onion and Pancetta in a San Marzano sauce and Aged Pecorino cheese.

FETTUCINI SHRIMP FRA DIAVOLO (SPICY) 34  
Jumbo shrimp in spicy crushed san marzano tomato sauce , garlic.

ORECCCHIETTE BROCCOLI RABE & SAUSAGE 29  
Italian sausage, broccoli rabe ,pecorino and red peppers flake in a garlic white wine sauce.

RAVIOLI VERANDA 26  
stuffed 4 cheese ravioli with san marzano tomato sauce

GNOCCHI ALLA SORRENTINA 26  
Homemade Gnocchi with homemade mozzarella in a tomato sauce and Parmesan.

RAVIOLI DI ARAGOSTA /LOBSTER 34  
Homemade Ravioli filled with chunks of Maine Lobster meat in a brandy creamy sauce.


RISOTTO DI MARE / SEAFOOD 36  
Arborio rice fresh Seafood , Clams, mussels, calamari,shrimp,finished in smooth creamy light tomato sauce.  
TAKES TIME (made from scratch)

RISOTTO WILD MUSHROOMS 29  
Arborio rice, Wild mushrooms and mascarpone cheese.  
(TAKES TIME) made from scratch

FIOCHETTI PASTA ALA PERA 32  
homemade stuffed pasta purses with pear puree and cheese. in a mascarpone sauce.Topped with truffle oil and shaved parmigiana


CANTORINI/SIDES

HOUSE SALAD	11
SAUTEED BROCCOLI RABE WITH GARLIC & OIL	12
GARLIC MASHED POTATOES	7
SAUTEED BROCCOLI OR SPINACH	7
HOMEMADE PASTA HALF ORDER(CHOICE OF RIGATONI,CHITARRA SPAGHETTI,FETTUGGINI )	14
Only for Bolognese, Alfredo, Marinara, Garlic Oil	
POLENTA	7
creamy italian corn meal	



PLEASE NOTE  
WE DO NOT SPLIT CHECKS  
LIMIT 3 CARDS PER TABLE

CREDIT CARD MERCHANT FEE 3%  
Our credit card merchant charges a 3% fee on all card transactions.



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

POLLO (ORGANIC)

POUNDED POLLO ALLA GRIGLIA /GRILLED 24  
Thinly rounded grilled chicken breast served with Vegetables and Potatoes

ALLA MILANESE 33  
Breaded chicken cutlet, served with diced fresh mozzarella, tomato, onions & balsamic glaze

CHICKEN MARSALA 31  
Sauteed Mushrooms in a ,marsala wine reduction.served with mashed potatoes

ALLA PARMIGGIANA 31  
Breaded chicken cutlet, topped with marinara sauce ,and fresh mozzarella.  
Served with roasted potato.

CACCIATORE 32  
Chicken on the bone with Mushrooms ,Onions and bell peppers in a white wine and tomato sauce. Served with garlic mashed potatoes

CHICKEN FRANCESE 32  
Chicken breast, in a lemon butter reduction.served with mashed potatoes

CARNE(GRASS FED)

VEAL SCALOPPINE MARSALA (100Z) 39  
Veal scaloppine in a marsala wine reduction and mushrooms served with mashed potatoes

VEAL SALTINBOCCA ALLA ROMANA 39  
Veal scaloppini, topped with sage, mozzarella and prosciutto in a light wine and tomato sauce.  
Served with spinach.

18 OZ VEAL CHOP PARMIGGIANA MP  
Breaded bone in veal chop, topped with San Marzano tomato sauce and melted mozzarella .  
Served with garlic mashed potato

COSTATA DI MAIALE / PORK CHOP (2 PCS) 34  
Broiled pork chop (2) with mashed potatoes bell pepper, onions, ,balsamic vinegar finished with apricot sauce.

LAMB CHOPS 14/16 OZ 46  
Herbs crusted roasted lamb chops, served with polenta and Asparagus

NY STRIP BATTUTA (THINLY POUNDED) 46  
12 oz grilled certified angus beef served with assorted mushroom and rosemary roasted potatoes. (cooked ONE temperature)

PESCE / FISH AND SEAFOOD

GIOPPINO DI PESCE 38  
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.

HONEY MUSTARD SALMON 34  
Scottish salmon topped with honey mustard glaze over wood plank served with mashed potatoes and broccoli

BRANZINO( SEA BASS) LIVORNESE 42  
Pan seared Mediterranean sea bass with Onions, Garlic, Kalamata Olives, Sicilian Capers in a light white wine tomato sauce served with broccoli

SNAPPER OREGANATA 42  
Snapper filet topped with breadcrumb oreganata crust in a lemon butter sauce, served with mash potatoes and broccoli

