

La Verona Dinner Menu

Minestre

Mushroom Soup \$6

Soup of the Day \$M/P

Antipasti

Antipasti Classico \$11

*Assortment of Cured Italian Meats,
Spring Mix, Marinated Vegetables & Cheese*

Fried Mozzarella \$10

Marinara, Arugula, Balsamic Glaze

Caesar Salad \$7

*Romaine Lettuce, Garlic Croutons,
Shaved Parmesan, Caesar Dressing*

Roasted Beet Salad \$10.50

Arugula, Goat Cheese, Walnuts and Limoncello Dressing

Calamari Fra Diavolo \$11

Spicy Tomato Broth and Lemon Wedge

Tomato Bruschetta \$5

Garlic Toast Points and Parmesan Cheese

Grilled Octopus \$13

*Spanish octopus over radicchio, arugula, cannellini
beans, bacon and lemon dressing*

House Salad \$6

*Mixed Greens, Carrots, Grape Tomatoes,
cucumbers, Red Onion, Balsamic Dressing*

Mussels \$11

Mussels Marinara or White Wine Garlic Sauce

Mushroom Gratin \$10

*Smoked Bacon, Maitake, Oyster and Shiitake
Mushrooms, Blended Cheese and Toast Points*

Roasted Artichokes \$14

*Roast Artichokes, Shaved Prosciutto, Olives,
Fresh Mozzarella and Truffle Oil*

Escargot \$10

With Garlic, Parsley, Portobello and White Wine Butter

Fried Calamari \$11

Long Hots, Tomato & Roasted Pepper Remoulade Sauce

Burrata \$12

*House Made Burrata Cheese, Tomatoes, Roasted Peppers,
Basil And Balsamic Glaze*

Pasta - Primi Piatti

**Spinach and Mushroom Raviolis
\$18**

House Made Raviolis, Fresh Basil, Plum Tomato Sauce

Gnocchi \$16

Tomato, Parmesan Cream Sauce or Add Bolognese \$2

Linguini Frutti Di Mare \$26.50

*Linguini with Shrimp, Mussels, Clams, Calamari
and Fresh Tomato Sauce*

Sausage and Broccoli Rabe \$18

*Sweet Italian Sausage, Broccoli Rabe,
Garlic and Oil, Rigatoni Pasta*

Pappardelle Bolognese \$17

*House made Pappardelle pasta, Ragù of Tomato and Beef
Topped with Ricotta Cheese*

Spaghetti Meatballs \$17

House Traditional Beef Meatballs with Marinara Sauce

Chicken Arrabbiata \$16

*Penne Pasta, Chicken, Peppers, and Spicy Marinara
Sauce, with Smoked Mozzarella Cheese*

Tortellini Pasticciati \$18

*Pancetta, Caramelized Onions, Peas,
Parmesan Cream, Mozzarella Gratin Cheese Tortellini*

Executive Chef Genti Mataj & Jack Mavraj Chef Owner

Consuming Raw or Undercooked Eggs, Poultry, Meat or Fish May Result in Food Borne Illness

La Verona Offers Gluten Free and Whole Wheat Pasta

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Lasagna \$16

Layers of Meat Sauce and Blended Cheese

Capellini Scampi \$23

Shrimp, Tomato, Extra Virgin Olive Oil,
White Wine, Garlic & Fresh Parsley



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Secondi Piatti

Add House salad \$3.50 or Caesar Salad for \$4.00

Bronzino \$28

*Broiled with Lemon and Herbs,
Served with White Wine Caper Sauce,
Basil Risotto and Seasonal Vegetables*

Roasted Half Duck \$24

*Semi Boneless, Orange Sambuca Glaze,
over Risotto and Vegetables*

***Pork Tenderloin \$21**

*Barnard's Orchards Apples, Fontina, Shallots, Mashed
Potatoes and Braised Red Cabbage*

Eggplant Parmesan \$15

*Panko Breaded, Topped with Tomato Sauce,
Mozzarella Cheese and Spaghetti Pasta*

Chicken Melanzane \$18

*Chicken breast topped with eggplant provolone, aurora
Sauce Mashed potatoes and Vegetables*

Veal Saltimbocca \$22

*Scaloppini of Veal, Prosciutto,
Fresh Mozzarella Cheese, Sage, Tomato Demi,
Mashed Potatoes and Seasonal Vegetables*

Chicken or Veal Marsala \$18/\$21

*Chicken or Veal with Marsala Wine, Mushrooms Sauce,
Mashed Potato and Vegetables*

Pizza

Margarita \$11

*Fresh Tomato, Basil, Roasted Garlic,
Fresh Mozzarella Cheese*

Mediterranean \$12

*Spinach, feta, Olives, Tomatoes, Peppers,
Mozzarella Cheese*

La Verona \$12

White Pizza with Prosciutto and Arugula

*Roasted Red Pepper Remoulade,
Basil Risotto and Seasonal Vegetables*

Pan Seared Scallops \$28

*Ginger Beurre Blanc, Espresso Reduction,
Over Risotto and Vegetables*

***New York Strip \$27**

Crispy Onions, Potato Puree, Borolo Wine Demi Glaze

Braised Short Ribs \$28

*With Mashed Potatoes, Vegetables
and Rosemary Demi Glaze*

Chicken or Veal Parmesan \$17/\$21

*Breaded Cutlet with Tomato Sauce,
Mozzarella Cheese and Spaghetti Pasta*

***North Atlantic Salmon \$24**

Over Kale Risotto, Roasted Cauliflower

Risotto \$17

*Porcini, Portobello, Cremini, Black Truffle, Parmesan
Sundried tomato, Drizzled with Truffle Oil*

Chicken or Veal Piccata \$18/\$21

*Chicken or Veal with Lemon, Capers,
White Wine Butter Sauce & Mashed Potato*

Contorni

Sautéed Spinach \$6.50

Broccoli Rabe \$6.50

Potato of the Day \$4.50

Light Fare

Chicken Caesar Salad \$12.50

Salmon Salad \$16.50

Grilled Salmon over Spinach Salad and House Dressing

Private Dining Room

Available for Parties up to 65

Live Music: Thursday, Friday & Saturday

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Executive Chef Genti Mataj & .

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La Verona Offers Gluten Free**