

Verona Ristorante

Long Island Restaurant Week

Appetizers (Choose One)

Verona Salad

Rice Balls

Stracciatella Soup

Mozzarella Caprese

Eggplant Rollatini

Artichoke Oreganata

Caesar Salad

Baked Clams

Pasta e Fagoli Soup

Fried Calamari (Traditional or Sweet Chili)

Main Course (Choose One)

Package #1 \$39

Penne alla Vodka:

Shallots, Prosciutto, Vodka in Tomato Basil Sauce with a touch of cream

Pappardelle Bolognese:

Authentic Meat Sauce topped with Ricotta Cheese

Orechiette alla Verona:

Imported Pasta Sautéed with Sausage, Sundried Tomatoes, Chick Peas, Rapini, Garlic and Oil

Zucchini Linguini: (Vegan)

In a Spicy Marinara Sauce with Crispy Shitake Mushrooms

Porcini Risotto: (Vegetarian)

Risotto Tossed in Porcini Mushroom Sauce, Topped with Shaved Parmesan

Pollo: (Choose Side: Penne or Vegetables)

Francese, Parmigiana, Marsala, Toscana

Eggplant Parmesan:

Baked in Marinara with Melted Mozzarella

Scampi con Risotto:

Garlic, butter, white wine and lemon, served over risotto with vegetables

Desserts (Choose One)

Cannoli - Tiramisu

Flourless Chocolate Cake

*\$10 Additional on Saturday Starting
at 7:00 PM*

Package #2 \$46

Chicken Valdostana:

Breaded Breast of Chicken Topped with Prosciutto, Melted Mozzarella, Porcini Sauce, Served with Roasted Potatoes & Vegetables

Chicken Scarpariello:

Oven Roasted off the Bone with Sausage, Peppers, Mushrooms, Rosemary

Grilled Pork Chop:

Topped with Mushrooms, Onions, Cherry Peppers, Served-Roasted Potato, Vegetables

Sole Portofino:

Parmesan Encrusted in Lemon White Wine Sauce, Served with Risotto

Salmon Fiorentina:

Fresh Salmon pan seared in a lemon beurre blanc Served over Spinach

Veal: (Choose Side: Penne or Vegetables)

Marsala, Parmigiana, Sorrentino, Piccata

Branzino Oreganata (Add \$6):

Fresh Mediterranean Sea Bass Topped with Seasoned Breadcrumbs in a Lemon White Wine Sauce with Shrimp

Squid Ink Linguini (Add \$6):

Tossed with Mussels, Calamari, Shrimp, Broccoli Rabe, Cherry Tomatoes, Garlic & EVOO

Crispy Duck (Add \$6):

Fresh Long Island Duck in an Orange Cranberry Glaze Served with Wild Rice & Vegetables

Steak (Add \$10):

Grilled, topped with Asparagus and Melted Mozzarella in Barolo Wine Sauce Served with Onion Rings