

# **VERONA MENU**

\$13.75 per person excluding drinks, gratuity and taxes.

Dessert may be added with an additional cost of \$7 per person.

## INSALATA & ZUPPA

## MISTICANZA

Fresh seasonal lettuces, fennel, celery, radish slices, cherry tomatoes, and Padano cheese all tossed in a white wine vinaigrette.

# INSALATA MARIO

Romaine hearts, croutons, garlic, anchovy, extra virgin olive oil, artisan pancetta, lemon and parmigiana vinaigrette.

# **ZUPPA DI STAGGIONE**

Each day Chef Julie makes a fresh soup for you to enjoy.

#### **ENTREES**

#### FRITATTA

An Italian omelette that changes up daily. Chef Julie finds the freshest ingredients for her daily featured frittata.

## LUNCH SIZE – RIGATONI SORRENTO

Mozzarella di bufala, zucchini, fresh chilies, light cherry tomato sauce and basil.

## PIADINA ROMA

Grilled lemon basil breast of chicken with arugula, padano cheese and eggplant jam.

#### LUNCH SIZE PIZZE

## MARGHERITA

Our fresh pizza sauce, fior di latte cheese, fresh basil.

#### CAPRICCIOSA

Tomato, mozzarella, mushrooms, artichokes, Caraffa marinated green olives and prosciutto.

## **PEPPINO**

Tomato, garlic, grilled eggplant, zucchini, grilled red peppers and parmigiano.

LUNCH MENU ONLY 10857