

# Verona Ristorante

## Thanksgiving Prix-Fixe Dinner Menus

### *Appetizers (Choose One)*

Stracciatella Soup ~ Rice Balls ~ Pasta e Fagoli Soup  
Verona Salad ~ Caesar Salad ~ Mozzarella Caprese ~ Eggplant Rollatini  
Fried Calamari (Traditional or Sweet Chili) ~ Artichoke Oreganata ~ Baked Clams

### *Entrees (Choose One)*

#### **Prix Fixe Dinner \$39**

##### **Turkey Traditional Dinner 3 Course:**

Served with Gravy, Stuffing, Mashed Potatoes, Cranberry Sauce, Baby Carrots, String Beans

##### **Penne alla Vodka:**

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

##### **Pappardelle Bolognese:**

Authentic Meat Sauce with Green Peas, topped with Ricotta Cheese

##### **Orechiette alla Verona:**

Imported Pasta Sautéed with Sausage, Sundried Tomatoes, Chick Peas, and 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:**

Melted Mozzarella Baked in Marinara

##### **Shrimp Scampi:**

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

#### ***Desserts (Choose One):***

**Cannoli - Pumpkin Cheesecake -**

**Flourless Chocolate Cake - Tiramisu**

*(Saturday \$10 Additional)*

*Choose Any Entrée from Daily Specials \$9 Additional with Package #2*

#### **Prix Fixe Dinner \$46**

##### **Turkey Dinner 4 Course with Lasagna:**

Served with Gravy, Stuffing, Mashed Potatoes, Cranberry Sauce, Baby Carrots, String Beans

##### **Chicken Valdostana:**

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

##### **Grilled Pork Chop:**

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

##### **Sole Portofino:**

Parmesan Encrusted in a Lemon White Wine Sauce, Served with Risotto

##### **Salmone Fiorentina**

Fresh Salmon pan seared in a lemon beurre blanc, served with sautéed 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

##### **Crispy Duck (Add \$6):**

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

##### **Steak (Add \$9):**

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