

PastaVeratoGo

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call for daily specials

Insalate

available over grilled flat-bread pizza

Verde 11.

grilled vegetables, fresh mozzarella, roasted peppers, field greens with balsamic vinaigrette

Tri colore 11.

arugula, radicchio, endive, roasted red peppers, goat cheese, croutons with marsala vinaigrette

Italiana 12.

prosciutto, fresh mozzarella, tomatoes, roasted peppers, olives, field greens with balsamic vinaigrette

Mediterraneo 11.

mixed greens, shaved bell peppers, onions, cucumbers, carrots, olives, feta cheese with red wine vinaigrette

Caesar 10.

with grilled marinated chicken breast 13.
with grilled jumbo shrimp 15.

Tri colore con petto di pollo 13.

grilled chicken, portobello mushrooms, asparagus, tomatoes, arugula, endive, radicchio, gorgonzola, with balsamic vinaigrette

Di pollo con arance 13.

grilled chicken, sliced almonds, mandarin oranges, dried cranberries, field greens with balsamic vinaigrette

Alla gioia 15.

grilled shrimp, scallops, asparagus, baby artichokes, tomatoes, field greens with lemon vinaigrette

Di mare 15.

shrimp, scallop, mussel and calamari salad over field greens with lemon olive oil dressing

Pollo 11.

grilled marinated chicken breast with roasted peppers, arugula, fontina cheese and pesto mayonnaise

Verdura 11.

grilled vegetables, roasted peppers, fresh mozzarella and arugula with herb vinaigrette

Bistecca portobello 12.

grilled 6 oz black angus sirloin with grilled portobello mushrooms, marinated red peppers and arugula

Cotoletta di pollo 11.

chicken cutlet with sauteed broccoli rabe

Di parma 11.

prosciutto, fresh mozzarella, tomatoes and arugula

Hamburger 12.

grilled black angus burger with melted cheese, lettuce, tomato on Italian roll with fries

Panini

Pizza alla griglia*

Margherita 10.

marinara, mozzarella and basil

Verdura 11.

grilled vegetables, sauteed mushrooms, roasted peppers with marinara and mozzarella

Salsicce 11.

hot sausage, seasonal mushrooms and mozzarella

Alla rucola 11.

roasted pepper and fontina-cruste pizza topped with baby arugula, tomato, goat cheese, balsamic vinagrette

Pasta fresca*

Capellini con spinaci e pomodori 12.

fresh spinach and plum tomatoes sauteed with fresh garlic in extra virgin olive oil

Capellini primavera 12.

sauteed seasonal vegetables, fresh tomatoes and roasted garlic in white wine sauce

Capellini alla bosco 12.

sauteed spinach, artichoke hearts, sun-dried tomatoes, baby green peas, olive oil, garlic and pecorino cheese

Spaghetti gamberoni 16.

sauteed shrimp, scallops, broccoli rabe, sun-dried tomatoes, cannellini beans, olive oil and garlic

Linguine pescatora 17.

sauteed shrimp, scallops, clams, mussels and calamari in white wine or red sauce

Linguine con vongole 16.

baby clams with roasted garlic and fresh parsley in white wine or red sauce

Linguine sorrentino 16.

sauteed shrimp with asparagus, fresh tomatoes and peas in lemon white wine sauce

Fettuccine con pollo al pesto 14.

sauteed boneless chicken breast in a light pesto cream sauce

Penne alla vodka 12.

sauteed pancetta, red onion and mushrooms in a tomato cream sauce with a splash of vodka

Penne melanzane 14.

roasted eggplant, artichoke hearts, sauteed onions, baby green peas with mozzarella in tomato sauce

Tortellini al pesto 12.

cheese tortellini in a chopped basil, pine nut, garlic and parmesan cream sauce

Tortellini salsicce forti e funghi porcini 14.

cheese tortellini with crumbled hot sausage and porcini mushrooms in a light cream sauce

Entrees*

Cavatelli con scarole e fagioli 14.

trio of beans, escarole, roasted garlic, olive oil

Cavitelli con salsicce 14.

sauteed sliced sweet italian sausage with broccoli rabe, extra virgin olive oil and garlic

Lasagna di verdure 13.

seasonal vegetables, ricotta cheese in tomato sauce

Lasagna bolognese 13.

classic meat sauce, ricotta and mozzarella cheese

Lasagna di spinaci e pollo 14.

chicken, spinach, ricotta, mozzarella in pink sauce

Ravioli con formaggio 13.

pasta filled with four cheeses in marinara sauce

Ravioli con spinaci 13.

spinach and cheese filled pasta with pink sauce

Ravioli con misto di funghi 14.

mixed wild mushrooms and fontina cheese filled pasta with white wine mushroom sauce

Pollo mostarda 14.

grilled mustard chicken breast over trio of beans, escarole and pancetta sauteed in olive oil and garlic

Pollo francese 14.

boneless chicken breast in lemon white wine sauce served with broccoli and oven-roasted tomatoes

Pollo balsamico 14.

sauteed chicken, porcini mushrooms, broccoli rabe, eggplant, hot cherry peppers in brown balsamic sauce

Vitello portofino 17.

sauteed veal scaloppini, prosciutto, roasted peppers, onions, artichoke hearts, peas in wild mushroom marsala wine sauce served with sauteed spinach

Vitello parmigiana e funghi 17.

veal cutlet layered with fresh mozzarella, grilled portobello mushrooms and tomato basil sauce

Bistecca fiorentina 17.

grilled 8 oz. black angus sirloin steak served over sauteed mushrooms and onions with broccoli rabe

Misto di mare 17.

grilled shrimp, scallops and atlantic salmon seasoned with lemon, fresh herbs and olive oil over sauteed spinach and oven-roasted tomatoes

Pesce marechiaro 17.

fresh fish of the day in light tomato broth with mussels and clams

*with house salad \$2. gorgonzola or caesar salad \$3.