



TO-GO TRAYS

HALF TRAY FEEDS Approx. 8-12 PERSONS • FULL TRAY FEEDS Approx. 15-20 PERSONS

COCKTAIL FOODS

BAKED CLAMS

baked Little Neck clams topped with breadcrumbs and parsley

HALF TRAY FULL TRAY

Per Dozen 30

FRESH MOZZARELLA PLATTER

fresh mozzarella sliced and served over a nest of tomato, onion & lettuce

70

ANTIPASTO PLATTER

platter of bocconcini mozzarella, cured prosciutto, provolone cheese, salami, green and black olives, and a center of flame roasted peppers

100

GRILLED GOURMET VEGETABLES PLATTER

thin slices of fresh zucchini, eggplant, portobello mushrooms, grilled over an open flame, and marinated in a balsamic vinaigrette

85

BRUSCHETTA

vine ripened grape tomatoes diced with onion, garlic and fresh basil, then placed on our very own seasoned bread

25 45

GARLIC BREAD

fresh peeled garlic and seasonings oven baked on fresh bread rolls

25 45

ITALIAN BREAD ROLLS

freshly baked bread rolls

Per Dozen 5

PASTA

HALF TRAY FULL TRAY

RIGATONI AL FILETTO DI POMODORO

rigatoni pasta served in our legendary plum tomato sauce

65 100

PENNE ALLA VODKA

served in a pink tomato sauce, prepared with a splash of fresh cream and a touch of vodka

70 110

LINGUINE ALLE VONGOLE

Little Neck clams, a splash of Pino Grigio wine and fresh basil

80 120

FETTUCCHINE ALFREDO

served in a fresh cream sauce, infused with aged Parmesan and Romano cheese

70 110

SPAGHETTI ALLA CARBONARA

with pancetta (bacon), diced shallots and shavings of Parmesan and Romano cheese

70 110

BAKED ZITI

oven-baked ziti pasta, crusted with marinara sauce and melted mozzarella

70 110

RAVIOLI NAPOLITANA

ricotta filled ravioli served in our legendary filetto di pomodoro sauce

70 110

STUFFED SHELLS

half shells of pasta stuffed with ricotta cheese and covered with filetto di pomodoro tomato sauce

70 110

PASTA PRIMAVERA

fresh vegetables served in a light cream sauce over bow-tie pasta

70 110

GNOCCHI DELLA CASA

the chef's own homemade gnocchi served in a plum tomato sauce

85 130

ORRECHIETTE ALLA VERDI

Verdi's signature pasta dish. Orrechiette pasta prepared with a season fresh broccoli rabe, over roasted garlic, virgin olive oil and diced grape tomatoes

80 120

INSALATA (Salad)

HALF TRAY FULL TRAY

MIXED SALAD

crisp Iceberg lettuce, tossed with strips of red onion and sliced garden tomatoes

40 60

CAESAR SALAD

creamy Caesar salad prepared with chef's very own seasoned croutons

60 95

TRE-COLORE SALAD

tall endives, arugola, and radicchio, topped with balsamic vinaigrette

60 95

POLLO (Poultry)

HALF TRAY FULL TRAY

POLLO FRANCESE

slowly simmered in a lemon and butter sauce

100 140

POLLO MARSALA

slowly simmered in a white wine and mushroom sauce

100 140

POLLO PARMIGIANA

topped with marinara sauce and finished with mozzarella cheese

100 140

POLLO SCARPARIELLO

tender filets of chicken breast, green peperoncini peppers, and sweet Italian sausage, sautéed in a white wine sauce

100 140

VITELLO (Veal)

HALF TRAY FULL TRAY

SCALOPPINE MARSALA

simmered in a white wine/ mushroom sauce

130 190

SCALOPPINE PARMIGIANA

topped with marinara sauce, finished with generous slices of melted mozzarella cheese

130 190

SCALOPPINE PICCATA

simmered in a lemon and white wine sauce and finished with capers

130 190

SCALOPPINE PIZZAIOLA

prepared in a red sauce, with onions, peppers and capers

130 190

CARNI (Meats)

HALF TRAY FULL TRAY

PEPPER STEAK

slices on New York shell steak intertwined with tall strands of roasted peppers and strips of onion

110 180

SAUSAGE & PEPPERS

sweet Italian sausage sautéed with flame roasted red and green peppers

90 150

BARBECUED SPARE RIBS

generous cuts of spare rib topped with Verdi's on barbecue seasonings

100 150

MEATBALLS

authentic Italian meatballs served in a crushed tomato sauce

90 130

TRIPPA CON PATATE

an Italian delicacy prepared with carrots, large slices of Idaho potatoes, served in a rich tomato sauce

120 180

PESCE (Fish)

HALF TRAY FULL TRAY

CALAMARI FRITTI

tender cuts of calamari, lightly poached in a white flour, and deep fried until golden brown

80 120

MUSSELS MARINARA

prepared with garlic, garden basil, and finished with marinara sauce

70 100

SEAFOOD RISOTTO

steamed white rice splashed with marinara sauce, and topped with tender calamari, scungilli, shrimp, baby octopus, clams and mussels

120 180

ZUPPE PESCATORE

tender calamari, shrimp, scungilli, baby octopus, young lobster tails, clams and mussels, served in a marinara sauce over linguine

140 220

COLD SEAFOOD SALAD

prepared with fresh calamari, scungilli, baby shrimp, octopus, crab meat

140 220

SHRIMP SCAMPI, FRANCESE or MARINARA

large shrimp served in any of these classic sauces

140 220

VERDURA (Vegetables)

HALF TRAY FULL TRAY

BROCCOLI SAUTEE

Andy Boy broccoli sautéed with roasted garlic and virgin olive oil

60 90

BROCCOLI RABE SAUTEE

And Boy broccoli rabe sautéed with roasted garlic and virgin olive oil

70 100

STRING BEAN SAUTEE

tall string beans sautéed with roasted garlic and virgin olive oil

60 90

OVEN ROASTED POTATOES

oven roasted Idaho potatoes topped with simple seasonings

60 80

POTATO CROQUETTES

hand rolled mashed potatoes infused with melted mozzarella cheese, bits of cured prosciutto, then crusted with bread crumbs

70 110

WHITE RICE with VEGETABLES

steamed white rice prepared with all the season's freshest vegetables

70 100

EGGPLANT ROLLATINI

rolled a stuffed with ricotta cheese, splashed with marinara sauce

70 100

FRUTTA E' DLOCI (Fruits & Sweets)

CASSATA CAKE SICILIANA

homemade layered sponge cake with cannoli filling and topped with fresh cream

Half Sheet 85 Full Sheet 160

FRUTTA FRESCA

a beautifully presented large tray of the season's freshest fruits

Per Platter 120