

Happy Easter

from  Verdi's

Antipasti (choose one)

Gamberi New Orleans: Columbian Shrimp stuffed with Crabmeat and Spinach, then roped with Canadian Bacon

Antipasto Italiano: With Bocconcini Mozzarella, Cured Prosciutto, Provolone Cheese, Salami, and a center of flame roasted Red Peppers

Pasta (choose one)

Tagliatelle del Nonno: Trenette prepared with diced onions, sundried tomatoes, bacon, shitake mushrooms in a light pink suace

Gnocchi al Fileto di Pomodoro: Penne Pasta Served in our legendary Crushed Plum Tomato Sauce

Entrée (choose one) – Tier 1

Pollo Valdostano: Boneless Chicken Breast butterfied and stuffed with Cured Prosciutto and melted Fontina Cheese and finished with Marsala sauce and Portobello Mushrooms

Agnello Pasquale: Roasted Leg of Lamb glazed with herbs, wild spices, and served in natural juices

Roasted Baby Lamb: Pieces of Tender Baby Lamb served on the Bone

Stripe Bass Livornese: Freshly Caught Stripe Bass prepared with Strips of Onion, Crushed Olives, and topped with a Fresh Plum Tomato Sauce

Tier 2 (Supplemental \$7)

Lamb Chops: Tender Lamb Chops Perfectly

Grilled Broiled Bronzini (Whole Fish): Freshly caught Bronzini cooked whole and lightly seasoned

Dolci (For Dessert)

Italian Cheesecake and Cassata Cake
Coffee, Tea, Espresso

MARCH 31, 2004

\$70

**PER PERSON
RESERVE NOW!**



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WHITESTONE, NY

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www.verdis.com