



VERDI'S OF WHITESTONE
149-58 CROSS ISLAND PARKWAY
WHITESTONE, NY 11357
PHONE: 718-746-6000

Antipasti Misti (Appetizers)

Mozzarella Carrozza

Layers of melted Mozzarella separated by slices of White Bread and fried until golden brown \$9

Mozzarella e Pomodoro

Slices of fresh mozzarella separated by thin garden tomatoes \$9

Antipasto Freddo

Bocconcini Mozzarella, Cured Prosciutto, Provolone cheese, Salami, Olives, and roasted Red Pepper \$11

Mussels Marinara, or Mussels Luciano

Fresh Mussels prepared in a crushed plum tomato sauce or, Mussels Luciano, steamed in a broth of Garlic, Pinot Grigio, and Parsley \$10

Baked Clams, Clams Casino, Clams Cocktail

Little Neck clams (6) topped with Parsley and Breadcrumbs, or Clams Casino, with the addition of sliced Bacon, or Clams Cocktail \$10

Antipasto Caldo

Littleneck Clam Oreganata, Clam Casino, stuffed Red Pepper and Mushroom, Eggplant Rollatini, and a large Shrimp New Orleans \$12

Calamari Fritti

Tender cuts of Calamari lightly poached in White Flour, then fried until golden brown \$11

Shrimp Cocktail

Jumbo Shrimp presented over a bed of crushed ice, and served with Cocktail Sauce and Lemon Slices \$12

Seafood Salad

Cold Seafood Salad prepared with fresh Calamari, Baby Shrimp, Scungilli, Octopus, and torn Crab Meat \$12

Carpaccio Filetto di Manzo

Thin Raw Slices of filet mignon topped with arugula, parmigiano reggiano shavings, and extra virgin oil \$13



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Minestre Della Casa (Soups)

Minestrone In Brodo

A combination of Carrots, Peas, bits of Penne, and shavings of Parmigiano Reggiano make up this tasty soup \$8

Stracciatella Alla Romana

An Italian favorite consisting of Egg, Spinach, and a touch of Romano Cheese \$8

Pasta

Penne Al Filetto Di Pomodoro, or Alla Vodka

Penne Pasta prepared in either of these classic sauces \$16

Spaghetti Alla Carbonara

With Pancetta (Bacon), diced shallots and infused with aged Parmigian and Romano Cheese \$17

Fettuccine Alfredo

Fettuccine Pasta served in a fresh Cream Sauce, infused with aged Parmigian and Romano Cheese \$17

Gnocchi Al Filetto, Pesto, or Bolognese

The Chef's own homemade Gnocchi prepared in any of these classic sauces \$18

Percatelli alla Puttanesca

Percatelli pasta topped with a homestyle tomato sauce made with crushed olives, capers, and anchovies \$18

Orecchiette Alla Verdi

Prepared with Broccoli Rabe, oven roasted Garlic, Extra Virgin Olive Oil, and diced Grape Tomatoes. Served with authentic Orecchiette Pasta \$19 with sausage- \$22

Linguine Ai Frutti Di Mare

White Clam Sauce prepared with chopped Littleneck Clams, a splash of Pinot Grigio, and the addition of sliced Columbian Shrimp \$19 with Shrimp - \$23



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Insalate (Salads)

Tossed Garden

Crisp iceberg lettuce tossed with strips of red onion, slices of garden tomato, and topped in a balsamic vinaigrette \$7

Dei Cesari

Caesar Salad served with the Chef's very own seasoned Croutons \$8

Tre-Colori

A nest of torn Arugola, tall Endives, and Radicchio, topped with Balsamic Vinegar and Extra Virgin Olive Oil \$9

Di Arugola

A nest of Arugola enhanced with extra Virgin Olive Oil and Balsamic Vinegar \$9

Vegatarian

Pasta Primavera The Season's freshest vegetables served in a Pink Sauce over Bow-Tie pasta \$17

Eggplant Parmigiana

Layers of Eggplant separated by fresh Ricotta, and topped with Marinara Sauce and melted Mozzarella Cheese \$17

Pollo (Poultry)

Pollo Francese, Marsala, Piccata, or Parmigiana

A boneless Chicken Breast prepared in any of these classic sauces \$18

Pollo Cardinale

A boneless breast of Chicken simmered in a White Wine sauce, and topped with roasted Red Pepper, cured Prosciutto, and melted Fontana Cheese \$18

Pollo Sorrentino, or Fiorentino

Boneless Chicken Breast simmered in a White Wine sauce and topped with thin Eggplant, cured Prosciutto, and melted Fontana Cheese, or Pollo Fiorentino, simmered in a white wine sauce and made with fresh spinach, cured prosciutto, and melted Fontana cheese \$18

Pollo Scarpariello

With Peperoncini Peppers, Potatoes, and sweet Italian Sausage... finished in a Chardonnay and Lemon Sauce \$20

Pollo Santa Lucia

Boneless Chicken Breast Francese accompanied by two Jumbo Shrimp Francese and served over a bed of Spinach \$22



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Scaloppine Di Vitello (Veal)

Scaloppine Francese, Marsala, Piccata, or Parmigiana
Scaloppine of Veal served in any of these three classic sauces \$23

Scaloppine Del Signore Angelo
Tender Scaloppine grilled over an open flame and topped with sautéed strands of Red Peppers and Onions \$23

Scaloppine Saltibocca
Tender Scaloppine topped with Prosciutto and sliced hard-boiled Egg and served over fresh Spinach \$23

Scaloppine Pizzaiola
Scaloppine prepared in a Marinara Sauce with Peppers, Onions, Capers, and Mushrooms \$23

Scaloppine alla Verdi
Scaloppine topped with Eggplant, Prosciutto, and melted Mozzarella Cheese \$23

Carni Alla Griglia (Meat)

Bistecca Di Manzo Alla Griglia *A 16oz Shell*
Steak broiled to your liking \$25

Steak Pizzaiola
Sliced shell steak prepared in a marinara sauce with peppers, onion, capers, and mushrooms \$28

Filetto di Manzo Alla Griglia
A thick cut of Western Filet Mignon grilled over an open flame \$31

Costolette D`Agnello
Baby American Lamb Chops perfectly grilled, or Rack of Lamb, placed in the oven and baked with Bread Crumbs, Rosemary, and Wild Herbs \$31



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Pesce (Seafood)

Salmone Norvegese Alla Griglia

Lightly seasoned Norwegian Salmon Steak, grilled, and allowed to bask in its own natural juices \$20

Gamberi Scampi, Marinara, Francese, or Parmigiana

Colombian Shrimp prepared in any of these classic sauces \$21

Chilian Sea Bass alla Griglia

Fresh Chilian Sea Bass lightly seasoned and broiled to perfection \$31

Zuppa Pescatore

Colombian Shrimp, New Zealand Mussels, young Lobster Tails, Calamari, and Scungilli, sautéed in a light Plum Tomato Sauce \$34

Surf and Turf

A thick cut of Filet Mignon grilled over an open flame and coupled with a broiled Brazilian lobster tail \$35