

Dinner Package To Go

\$28 PER PERSON

AVAILABLE FOR ORDERS OF 20 OR MORE
GARLIC BUTTER DINNER ROLLS INCLUDED

Salad

Choose one of the following

House

Shredded Mix, Tomato, Cucumber, Carrot, House Vinaigrette

Caesar

Romaine, Focaccia Croutons, Oven Dried Tomato

Mediterranean

\$2 per person

Field Greens, Tomato, Pickled Onion, Castelvetrano Olive, Cucumber, Feta, Red Wine Vinaigrette

Entrée

Choose one of the following

Chicken Marsala

Lightly Floured Chicken Breast, Creamy Marsala Sauce with Mushrooms

Chicken Piccata

Lightly Floured Chicken Breast, Lemon Sauce, Capers, Artichokes

Chicken Parmesan

Marinara, Provolone

Chicken Siciliano

Panko Breaded Chicken Breast served with Ammoglio Sauce

Chicken Cristoforo

Panko Breaded Chicken Breast, Lemon Beurre Blanc

Pasta

Choose one of the following

Marinara

House Made Red Sauce with Tomato, Garlic, Onion

Palomino

House Made Creamy Tomato Sauce

Parmesan Cream

House Made Creamy White Sauce with Parmesan Cheese

Sides

Choose one of the following

Whipped Potatoes

Creamy Potato made with Mascarpone

Herb Roasted Potatoes

Diced Roasted Potatoes with Fresh Herbs, Chives and Extra Virgin Olive Oil

Vegetables

Choose one of the following

Verona Green Beans

Green Beans with Garlic, Extra Virgin Olive Oil

Market Vegetables

Mixed Seasonal Vegetables Sauteed with Garlic and Extra Virgin Olive Oil

Catering To Go

AVAILABLE HOT OR COLD
AVAILABLE FOR ORDER OF 20 OR MORE

Appetizers

Price Per Person

Mini Meatballs and Marinara

Hand Rolled Beef Meatball and House made Marinara

\$6

Calamari

Seasoned Fried Calamari served with Lemons and Calabrian Aioli

\$7

Anitpasti Platter

Assorted Meats, Cheeses, Condiments, Grilled Bread

\$8

Burrata Crostini

Whipped Burrata, Tomato Jam, Sunflower Seed Pesto, Balsamic Glaze, Shaved Parmesan

\$6

Caprese Skewers

Ciliegini Mozzarella, Tomato, Fresh Basil, Olive Oil, Balsamic Drizzle

\$3

Sausage and Peppers

Sweet and Spicy Peppers, Onion, Spinach, Basil, Roasted Potatoes

\$8

Cheese Arancini

Panko Breaded Arborio Rice Balls, Five Cheese Blend

\$6

Shrimp Cocktail

Oishi U-12 Shrimp poached served with Cocktail Sauce and Lemon

\$11

Eggplant Carese

Panko Breaded, Eggplant, Mozzarella, Tomato, Fresh Basil, Extra Virgin Olive Oil, Balsamic Glaze

\$7

Seafood Platter

Charbroiled Shrimp, New Zealand Mussels, Squid Steaks, Spanish Octopus served over a Fresh Vegetable Salad in a Lemon Vinaigrette

\$16

Catering To Go

AVAILABLE HOT OR COLD
AVAILABLE FOR ORDER OF 20 OR MORE

Freshly Made Pasta

Choice of Marinara, Palomino or Parmesan Cream

Full Tray \$100

Serves 30 to 40 people

Half Tray \$50

Serves 15 to 20 people

Giuseppe's Pasta

Full Tray \$115

Serves 30 to 40 people

Half Tray \$70

Serves 15 to 20 people

Gnocchi

Full Tray \$115

Serves 30 to 40 people

Half Tray \$70

Serves 15 to 20 people

Verona Meat Lasagna

Full Tray \$150

Serves 20 to 24 people

Half Tray \$75

Serves 8 to 12 people

Pasta Add Ons Price Per Person

Grilled Chicken \$5

Mini Meatballs \$6

Sauteed Shrimp \$6

Soups and Sauces

Quart \$8 Half Gallon \$16 Gallon \$32

Tomato Basil Soup

Parmesan, Chive, Extra Virgin Olive Oil

Marinara Sauce

House Made Red Sauce with Tomato, Garlic, Onion

Palomino Sauce

House Made Creamy Tomato Sauce

Parmesan Cream Sauce

House Made Creamy White Sauce with Parmesan Cheese

Giuseppe Sauce

Lightly Spiced Tomato Cream Sauce

Entrées

Price Per Person

Chicken Marsala \$8

Lightly Floured Chicken Breast, Creamy Marsala Sauce with Mushrooms

Chicken Piccata \$8

Lightly Floured Chicken Breast, Lemon Sauce, Capers, Artichokes

Chicken Parmesan \$8

Marinara, Provolone

Chicken Siciliano \$8

Panko Breaded Chicken Breast served with Ammoglio Sauce

Chicken Cristoforo \$10

Panko Breaded Chicken Breast, Lemon Beurre Blanc

Roasted Salmon \$18

Norwegian Salmon Filet

Shrimp Casalinga \$18

Panko Breaded Jumbo Shrimp, Creamy Lemon Sauce

Sliced Beef Tenderloin \$21

Oven Roasted, Wild Mushroom Demi-Glace, Prepared Medium

Salad

Price Per Person

House \$3

Shredded Mix, Tomato, Cucumber, Carrot, House Vinaigrette

Caesar \$4

Romaine, Focaccia Croutons, Oven Dried Tomatoes

Mediterranean \$5

Field Greens, Tomato, Pickled Onion, Castelvetrano Olive, Cucumber, Feta, Red Wine Vinaigrette

Verona Chopped \$6

Shredded Mix, Mortadella, Soppressata, Provolone, Tomato, Green Olive, Picked Onion, Pepperoncini, Red Wine Vinaigrette

Sides

Price Per Person

Herb Roasted Potatoes \$4

Diced Roasted Potatoes with Fresh Herbs, Chives and Extra Virgin Olive Oil

Whipped Potatoes \$5

Creamy Potato made with Mascarpone

Market Vegetables \$5

Mixed Seasonal Vegetables Sauteed with Garlic and Extra Virgin Olive Oil

Verona Green Beans \$4

Green Beans with Garlic, Extra Virgin Olive Oil

Butter Garlic Dinner Rolls \$10

Price per Dozen

Dessert

Price Per Person or \$8 per person for assorted desserts

Lemon Bars \$6

Fudge Brownies \$6

Mini Stuffed Bomboloni \$6

Cannoli \$6