



LA VERANDA

RISTORANTE ITALIANO

ANTIPASTI

Seafood Sampler	sautéed mussels, fried calamari & grilled prawns	14.75
Pane con Aglio	garlic bread with olive oil, herbs & parmesan	2.75
Antipasto Misto	roasted vegetables, assorted cheeses & olives	6.75
Carpaccio Cipriani	raw slices of filet mignon, dijon & arrugula	7.75
Salmone Affumicati	smoked salmon, goat cheese & capers	7.75
Scampi e Pancetta	grilled prawns wrapped with italian bacon	7.75
Insalata Cesare	caeser salad, garlic croutons; anchovies dressing	6.50
Insalata Cesare W/ Chicken Breast		8.75
Insalata Mista	mixed greens, house dressing	5.75
Insalata Mista con Gamberi	house salad with shrimp	7.75
Insalata Caprese	fresh mozzarella & roma tomatoes	7.75
Insalata Della Regina	baby greens, walnuts, gorgonzola; Honey Dijon	6.50
Veranda Salad	spinach, arugula, feta, olives & tomatoes; vinaigrette	6.50
Calamari Fritti	fried calamari	7.75
Sautéed Mussels	white wine, garlic & lemon	7.75
Minestrone	fresh vegetable soup	5.00

PIZZA

Bruschetta	extra virgin olive oil, fresh tomatoes, garlic & basil	11.50
Fior di Latte	fresh mozzarella, roma tomatoes & basil	11.75
Margherita	pomodoro, mozzarella & oregano	10.75
Quattro Formaggi	mozzarella, provolone, fontina, & gruyere	11.25
Salmoni Affumicati	smoked salmon, onions & green peppercorns	12.75
Pollo e Tequila	spicy salsa verde, lime tequila chicken & avocado	12.75
Salsiccia e Funghi	fennel seed italian sausage & mushrooms	11.75
Molinari Pepperoni e Funghi	pepperoni & mushrooms	11.75
Prosciutto Crudo	prosciutto, pears & gorgonzola	12.75
Bel Giardino	roasted vegetables, pinenuts; pesto sauce	12.25
Calzone	fresh spinach, roasted onions and garlic, feta cheese	12.25

PASTA

Cappellini alla Cecca	fresh diced tomatoes, garlic & basil	11.75
Penne all'arrabiata	garlic, vodka, spicy marinara cream sauce	11.75
Penne Tre-Funghi	porcini, portobello & shitake mushroom sauce	12.25
Spghettini alla Piemontese	italian sausage meat sauce, chili flakes	11.75
Spghettini alla Carbonara	spinach, pancetta egg cream sauce	12.75
Spghettini Fruitti Di Mare	prawns, mussels & calamari; Lobster bisque	15.75
Linguine alle Vongole	clams & garlic, lemon white wine sauce	13.25
Fettuccine al Pesto Genovese	long beans, red potatoes & pesto	12.75
Fettuccine Alfredo	parmesan & mozzarella cream sauce	11.75
Fettucini Alfredo W/ Chicken Breast		14.75
Fettucini Alfredo W/ Prawns		15.75
Gnocchi di Giorno	homemade potato dumplings, choice of sauce	12.75
Ravioli di Giorno	La Spiga D'oro fresh Ravioli; lemon cream sauce	12.75

HOUSE SPECIALTIES

Served with Vegetables & Polenta or Garlic Mashed Potatoes

Umido di Coniglio	stewed rabbit in a Belgium beer reduction with bacon	18.75
Halibuti nella Carta	halibut baked in parchment paper with fennel, onions & wine	18.75
Piatto di Mangiatore di Carne	grilled N.Y. steak; mushroom-marsala wine sauce	19.75

SECONDI

Lasagne al Forno	baked lasagne with italian sausage meat sauce	13.75
Melanzane alla Parmigiana	eggplant & penne baked in marinara	13.75

Served with Vegetables & Polenta or Garlic Mashed Potatoes

Petto di Pollo Saltimbocca	chicken breast, prosciutto, tre-funghi	14.75
Petto di Pollo Picatta	chicken breast, wine, lemon & capers	14.75
Petto di Pollo Cacciatore	chicken breast, basil, roasted vegetables in marinara sauce	14.75
Scaloppine di Vitello	veal tenderloin with mushroom & marsala wine	18.75
Salmoni cotti alla Griglia	grilled filet of salmon, garlic butter	16.75
Petrале alla Mungnaia	fresh petrale sole, white wine, lemon & capers	16.75
Scampi Picatta	prawns sautéed with wine, lemon & garlic	17.75

DOLCI

Chocolate Ganache	5.00
Crème Brulee	5.00
Tiramisu	5.00
Cheese Cake	5.00
Gelato	5.00

BEVANDE

Soft Drinks	2.50	Coffee or Tea	2.50
Iced Tea	2.50	Espresso	2.50
Fruit Juice	3.00	Cappuccino, Latte	3.00
San Pelligrino (500 ml)	3.50	Mocha	3.50
Milk	2.50	Hot Chocolate	3.00

Catering and special parties for all occasions

Parties of 8 or more: 18% gratuity is added

Chef Miguel Guillen



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LUNCH MENU

ANTIPASTI

Antipasto Misto	Roasted vegetables, assorted cheeses & olives	5.50
Salmon Affumicati	Smoked salmon, goat cheese & capers	6.50
Scampi e Pancetta	Grilled prawns wrapped with Italian bacon	6.50
Insalata Cesare	Caesar salad, garlic croutons; anchovies dressing	5.50
Insalata Cesare w/ Chicken		8.75
Insalata Mista con Gamberi	House salad with shrimp	6.75
Insalata Della Reigna	Baby greens, walnuts, gorgonzola; Honey Dijon	5.50
Calamari Fritti	Fried calamari	6.50
Niscoise Salad	Grilled salmon; vinaigrette dressing	9.75
Shrimp Louie	Mixed greens, avocado & Louie dressing	9.75
Minestrone	Fresh vegetable soup	4.00

PIZZA

Margherita	Pomodoro, mozzarella & oregano	9.75
Pollo e Tequila	Spicy salsa verde, lime tequila chicken & avocado	11.75
Salsiccia e Funghi	Fennel seed Italian sausage & mushrooms	11.25
Molinari Pepparoni e Funghi	Pepperoni & mushrooms	11.25
Prosciutto Crudo	Prosciutto, pears & gorgonzola	11.75
Bel Giardino	Roasted vegetables, pine nuts; pesto sauce	11.75

SANDWICHES (Served with choice of fries or green salad)

Turkey Sandwich	Fresh turkey breast served on French roll	9.75
Meatball Sandwich	Meatballs with marinara & mozzarella cheese	9.75
New York Steak Sandwich	Grilled N.Y. steak served on sourdough	10.75
La Veranda Burger	Sirloin ground beef w/ blue cheese, Swiss or cheddar	8.75

PASTA

Lasagne al forno	Baked with Italian sausage meat sauce	11.75
Cappellini alla Cecca	Fresh diced tomatoes, garlic & basil	10.75
Spaghettoni alla Piemontes	Italian sausage meat sauce, chili flakes	10.75
Spaghettoni Fruitti Di Mare	Mussels, prawns, & calamari; lobster bisque sauce	14.75
Linguine alle Vongole	Clams & garlic, lemon white wine sauce	11.75
Fettuccine Alfredo	Parmesan & mozzarella cream sauce	9.75
Fettuccini Alfredo	With grilled chicken breast	12.75

SECONDI

Eggplant Parmagiana	Eggplant & penne baked in marinara sauce	11.75
Prawns Scampi	Sautéed prawns with wine, lemon & capers	13.75
Salmoni Cotti alla Mungnaia	Grilled filet of salmon, garlic butter	13.75
Scallopine Di Vitella	Veal tenderloin w/ mushroom sauce	13.75



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WINE LIST

	<u>BOTTLE</u>	<u>GLASS</u>
<u>CHIANTI</u>		
STELLINA DI NOTTE 2007 D.O.C.G.	28.00	7.50
DA VINCI 2006 CLASSICO TUSCANY	30.00	8.00
<u>SANGIOVESE</u>		
SANTA CRISTINA 2006 ITALY	28.00	7.50
VALLEY OF THE MOON 2005 CALIFORNIA	32.00	8.50
<u>BAROLO</u>		
PIO CESARE 2003 ITALY	75.00	
<u>MERLOT</u>		
RAYMOND R COLLECTION 2005 NAPA	30.00	8.00
RAYMOND RESERVE 2004 NAPA	44.00	
CHATEAU ST. JEAN 2004 CALIFORNIA	36.00	9.50
MIRASSOU 2006 CALIFORNIA	26.00	7.00
<u>CABERNET SAUVIGNON</u>		
RAYMOND RESERVE 2005 NAPA	44.00	
STERLING 2006 CENTRAL COAST	28.00	7.50
CHATEAU SOUVERAIN 2005 CA	38.00	9.50
KENWOOD 2005 SONOMA	28.00	7.50
MIRASSOU 2006 CALIFORNIA	26.00	7.00
<u>ZINFANDEL</u>		
RENWOOD OLD VINE 2005 AMADOR COUNTY	34.00	8.50
STEELE 2006 MENDOCINO COUNTY	38.00	9.50
<u>PINOT NOIR</u>		
MIRASSOU 2007 CALIFORNIA	26.00	7.00
VALLEY OF THE MOON 2005 CA	38.00	9.50
CHALONE VINEYARDS 2006 MONTEREY	32.00	8.00
<u>SYRAH</u>		
HANNAH NICOLE 2005 CALIFORNIA	44.00	11.00
<u>MERITAGE</u>		
HANNAH NICOLE 2004 CALIFORNIA	44.00	
<u>PETITE SIRAH</u>		
CONCANNON 2005 CENTRAL COAST	32.00	8.50
GUENOC 2006 CALIFORNIA	28.00	7.50
<u>BARBERA</u>		
JEWEL COLLECTION LA FIRMA 2004 LODI	28.00	7.50

	<u>BOTTLE</u>	<u>GLASS</u>
<u>PINOT GRIGIO</u>		
BOLLINI 2007 TRENTINI	28.00	7.50
CA'MONTINI 2006 ITALY	36.00	9.50
LUNA DI LUNA 2005 ITALY	28.00	7.50
<u>VIOGNER</u>		
HANNAH NICOLE 2006 CALIFORNIA	28.00	7.50
<u>SAUVIGNON BLANC</u>		
HANNAH NICOLE 2006 CALIFORNIA	28.00	7.50
KENWOOD 2007 SONOMA COUNTY	28.00	7.50
GEYSER PEAK 2006 ALEXANDER VALLEY	28.00	7.50
<u>WHITE ZINFANDEL</u>		
BERRINGER 2007 CALIFORNIA	24.00	6.50
<u>CHARDONNAY</u>		
RAYMOND R COLLECTION 2007 NAPA	30.00	8.00
MIRASSOU 2007 CALIFORNIA	26.00	7.00
RODNEY STRONG CHALK HILL 2006 CA	36.00	9.50
EOS 2006 PASO ROBLES	28.00	7.50
STEELE 2006 CALIFORNIA	36.00	9.50
CHATEAU STE. MICHELLE 2006	30.00	8.00
CHALONE VINEYARDS 2007 MONTEREY	28.00	7.50
<u>RIESLING</u>		
SAINT M 2006 GERMANY	28.00	7.00
<u>CHAMPAGNE & SPARKLING WINE</u>		
DOM PERIGNON FRANCE	185.00	
DOMAINE CHANDON CALIFORNIA (Brut)	44.00	
VEUVE CLICQUOT FRANCE	65.00	
CHANDON (187 mL) CALIFORNIA	8.00	
<u>CORKAGE</u>	10.00	
<u>PORTS</u>		
W. & J. GRAHAM'S (10 year)	10.00	
W. & J. GRAHAM'S (20 year)	12.00	
FONSECA TAWNY PORT (20 year)	12.00	
PENFOLDS, TAWNY PORT, S. Australia	6.00	