

*veranda*

ITALIAN RESTAURANT

# Antipasti

## BRUSCHETTA AL POMODORO



Toasted ciabatta, heirloom tomatoes, garlic, basil.

## PICCOLA DEGUSTAZIONE DI SALUMI E FORMAGGI



Prosciutto, salame, parmigiano reggiano, mortadella, parmesan, mozzarella.

## CROSTINI AI FUNGHI E FORMAGGIO



Toasted sourdough, sautéed seasonal mushrooms, ricotta.

## MOZZARELLA E BARBABIETOLA



Mozzarella, seasonal beets, balsamic glaze.

## INSALATA FINOCCHIO



Mixed greens, shaved fennel, gorgonzola cheese, balsamic vinaigrette.

## INSALATA CAPRESE



Fresh mozzarella, tomatoes, basil, balsamic glaze.

## BURRATA E PROSCIUTTO



Burrata, prosciutto, arugula.

## INSALATA DI VERDURE ARROSTITE



Assorted roasted vegetables, pine nuts, lemon-tahini dressing.

## CARPACCIO DI MANZO CLASSICO



Thinly sliced beef, arugula, parmesan, lemon.

## FRITO DI MARE



Traditional fried calamari, catch of the day fish, vegetables, housemade marinara, caper mayonnaise.

# Pasta & Risotto

Handmade artisanal pasta from our dedicated in-house pasta kitchen.

## ALLA PUTTANESCA



Tomato sauce, anchovies.

## FRUITI DI MARE



Mixed seafood, lemon.

## BOLOGNESE



Tomato sauce, beef.

## AMATRICIANA



Tomato sauce, guanciale.

## BESCIAMELLA



With a light, creamy, traditional Tuscan sauce.

## CACIO E PEPE



Pecorino, parmesan, black pepper.

## RISOTTO AL NERO DI SEPPIA



Arborio rice, squid ink, garlic, white wine, seafood broth.

## RISOTTO ALLA MILANESE



Arborio rice, saffron, onion, white wine, parmesan.

## RISOTTO AI FUNGHI



Arborio rice, mushrooms, garlic, white wine, thyme, Parmesan, truffle oil.

# Zuppa

## MINISTRA DI PANE

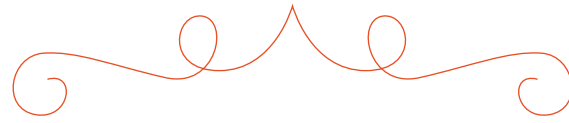


Rustic bread, Italian sausage, chicken broth, white beans, garlic, fresh basil.

## ZUPPA DI LENTICCHIE MEDITERRANEA CON SPINACI E ORZO



Vegetable broth, orzo, fresh spinach, lemon juice, fresh parsley.



## *Piatto Speciale*

- ADDITIONAL COST -

### **SPAGHETTI CACIO E PEPE**



Served on a parmesan wheel,  
prepared tableside.

### **LOBSTER PIZZA**



Tomato sauce, mozzarella, arugula,  
pesto.

### **TAGLIATA**



Grilled New York strip steak, arugula,  
housemade aged balsamic reduction.



# Pizza Napoletana

Classic Neoplitan pizza house-made in our wood-fired oven.

## - Napoletana -

### MARGHERITA



Tomato, fresh mozzarella, basil, olive oil.

### QUATTRO FORMAGGI



Mozzarella, gorgonzola, parmesan, fontina.

### DIAVOLA



Spicy salami, tomato, mozzarella, and chili oil.

### FUNGHI E TARTUFO



Mushrooms, truffle oil, mozzarella, parmesan.

### PROSCIUTTO E RUCOLA



Prosciutto, arugula, cherry tomatoes, parmesan.

## - Napoletana Bianca -

### BIANCA CLASSICA



Olive oil, garlic, ricotta, mozzarella.

### DELIZIA VEGETARIANA



Mixed vegetables, goat cheese, pesto.

### AMANTI DEL TARTUFO



Truffle oil, mushrooms, ricotta, mozzarella.

### FRUTTI DI MARE



Shrimp, clams, garlic, parsley.

### GLUTEN-FREE CAPRESE



Tomato, mozzarella, arugula, gluten-free dough.

# Secondi Piati

## PARMIGIANA ALLA MILANESE



Tomato sauce, creamy polenta, parsley, parmesan.

## PESCE DEL GIORNO "ALLA NONNA"



Catch of the day, potato confit, roasted vegetables, roasted tomato & olive sauce.

## SALMONE ALLA GRIGLIA



Grilled salmon, sautéed vegetables, Swiss chard, creamy spinach dressing.

## POLIPO ALLA GRIGLIA



Grilled octopus, cannellini bean cream, rosemary, baby arugula, cherry tomatoes, balsamic.

## MELANZANE ALLA PARMIGIANA



Layers of eggplant, marinara sauce, mozzarella.

## LASAGNA VEGETARIANA



Layers of pasta, ricotta, spinach, tomato sauce.

## OSSOBUCO DI AGNELLO BRASATO



Braised lamb shank, red wine, carrots, onions, served with risotto and white beans.



GLUTEN



DAIRY



NUT FREE



NUTS



PEANUTS



VEGETARIAN



VEGAN



SULFITES



SEAFOOD



FISH



GLUTEN FREE



# Dolci

## TIRAMISÚ



Classic Italian coffee-infused layer cake.

## CANNOLI SICILIANI



Ricotta-filled pastry with chocolate chips.

## PANNA COTTA



Vanilla bean, mixed berry compote.

## LIMONCELLO SORBET



Lemon sorbet infused with Limoncello.

## TRIO DI GELATO REGIONALE



Pistachio, hazelnut, dark chocolate.

## VEGAN CHOCOLATE TARTLETTE



Deconstructed chocolate sauce, chocolate emulsion.



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Due to the risk of foodborne illness, the consumption of raw and/or undercooked foods is at the discretion of the consumer. If you have any allergies, dietary restrictions, or alimentary intolerance, please inform your server.



Your well-being is our priority. We encourage you to choose healthy options during your stay, and explore nutritious and delicious dishes at our restaurant.

