



LA VERANDA  
RISTORANTE ITALIANO

WINE LIST

	GLASS	BOTTLE
<b><u>PINOT GRIGIO</u></b>		
PRIMATERRA <i>ITALIA</i>	7	26
CAPOSALDO <i>ITALIA</i>	6.5	24
MIRASSOU <i>CALIFORNIA</i>	6	22
<b><u>VIOGNER</u></b>		
LOREDONA <i>MONTEREY COUNTY</i>	6	22
<b><u>RIESLING</u></b>		
SEAGLASS <i>MONTEREY COUNTY</i>	7	26
<b><u>SAUVIGNON BLANC</u></b>		
SUTTER HOME <i>CALIFORNIA</i>	6	22
PEPPERWOOD <i>CALIFORNIA</i>	6.5	24
<b><u>WHITE ZINFANDEL</u></b>		
BERINGER <i>CALIFORNIA</i>	6.5	24
<b><u>CHARDONNAY</u></b>		
LA CREMA <i>SONOMA COAST</i>	9.5	36
KENDAL JACKSON <i>CALIFORNIA</i>	8	30
DE LOACH HERITAGE RESERVE <i>CALIFORNIA</i>	7	26
MIRASSOU <i>CALIFORNIA</i>	6.5	24
<b><u>MERLOT</u></b>		
AVALON <i>NAPA VALLEY</i>	8.5	32
IRONY <i>NAPA VALLEY</i>	8	30
VOGA <i>ITALIA</i>	7.5	28
MIRASSOU <i>CALIFORNIA</i>	6.5	24
<b><u>CABERNET SAUVIGNON</u></b>		
HESS SELECT <i>MENDOCINO COUNTY</i>	9.5	36
STERLING <i>CENTRAL COAST</i>	8	30
AVALON <i>CALIFORNIA</i>	7.5	28
MIRASSOU <i>CALIFORNIA</i>	6.5	24

	GLASS	BOTTLE
<b><u>CHIANTI</u></b>		
TIZIANO D.O.C.G. RESERVA <i>ITALIA</i>	9.5	36
CAPOSALDO D.O.C.G. <i>ITALIA</i>	7	26
<b><u>SANGIOVESE</u></b>		
VALLEY OF THE MOON <i>SONOMA</i>	9	34
PRIMATERRA <i>ITALIA</i>	6.5	24
<b><u>ZINFANDEL</u></b>		
GNARLY HEAD <i>LODI</i>	7.5	28
DE LOACH <i>CALIFORNIA</i>	6.5	24
<b><u>PINOT NOIR</u></b>		
VALLEY OF THE MOON <i>SONOMA</i>	9.5	36
GNARLY HEAD <i>CALIFORNIA</i>	7.5	28
MIRASSOU <i>CALIFORNIA</i>	6.5	24
<b><u>SYRAH</u></b>		
WINDMILL <i>LODI</i>	7	26
CASTLE ROCK <i>COLUMBIA VALLEY</i>	6	22
<b><u>PETITE SIRAH</u></b>		
EOS <i>PASO ROBLES</i>	7.5	28
WINDMILL <i>LODI</i>	7	26
<b><u>MERITAGE</u></b>		
ROBERT MONDAVI <i>CALIFORNIA</i>	7.5	28
<b><u>CHAMPAGNE &amp; SPARKLING WINE</u></b>		
DOMAINE CHANDON (BRUT) <i>CALIFORNIA</i>		36
ZARDETTO PROSECCO PRIVATE CUVEE (BRUT) <i>ITALIA</i>		32
FRANCOIS De LYON <i>CALIFORNIA</i>		22
FRANCOIS De LYON 187 <i>CALIFORNIA</i>	5	
<b><u>DESERT WINE</u></b>		
GRAHAM'S TAWNY PORT (20) <i>PORTUGAL</i>	12	
GRAHAM'S TAWNY PORT (10) <i>PORTUGAL</i>	10	
FONSECA TAWNY PORT (20) <i>PORTUGAL</i>	12	
CHRISTIAN BROTHERS TAWNY PORT	6	
LOST ANGEL MUSCAT <i>CALIFORNIA</i>	6	
<b><u>CORKAGE</u></b>		
		10



# LA VERANDA

RISTORANTE ITALIANO

## ANTIPASTI

<b>Seafood Sampler</b>	sautéed mussels, fried calamari & grilled prawns	16.75
<b>Pane con Aglio</b>	garlic bread with olive oil, herbs & parmesan	3.75
<b>Antipasto Misto</b>	roasted vegetables, assorted cheeses & olives	7.75
<b>Carpaccio Cipriani</b>	raw slices of filet mignon, Dijon & arugula	8.75
<b>Salmone Affumicati</b>	smoked salmon, goat cheese & capers	8.75
<b>Scampi e Pancetta</b>	grilled prawns wrapped with Italian bacon	8.75
<b>Insalata Cesare</b>	Caesar salad, garlic croutons; anchovies dressing	6.75
<b>Insalata Cesare W/ Chicken Breast</b>		9.75
<b>Insalata Mista</b>	mixed greens, house dressing	5.75
<b>Insalata Mista con Gamberi</b>	house salad with shrimp	9.75
<b>Insalata Caprese</b>	fresh mozzarella & Roma tomatoes	7.75
<b>Insalata Della Reigna</b>	baby greens, walnuts, gorgonzola; Honey Dijon	6.75
<b>Veranda Salad</b>	spinach, arugula, feta, olives & tomatoes; vinaigrette	6.75
<b>Calamari Fritti</b>	fried calamari	8.75
<b>Sautéed Mussels</b>	white wine, garlic & lemon	8.75
<b>Minestrone</b>	fresh vegetable soup	5.50

## PIZZA

<b>Bruschetta</b>	extra virgin olive oil, fresh tomatoes, garlic & basil	12.75
<b>Fior di Latte</b>	fresh mozzarella, Roma tomatoes & basil	12.75
<b>Margherita</b>	pomodoro, mozzarella & oregano	11.75
<b>Quattro Formaggi</b>	mozzarella, provolone, fontina & gruyere	12.75
<b>Salmoni Affumicati</b>	smoked salmon, onions & green peppercorns	14.75
<b>Pollo e Tequila</b>	spicy salsa verde, lime tequila chicken & avocado	14.75
<b>Salsiccia e Funghi</b>	fennel seed Italian sausage & mushrooms	13.75
<b>Molinari Pepperoni e Funghi</b>	pepperoni & mushrooms	13.75
<b>Prosciutto Crudo</b>	prosciutto, pears & gorgonzola	13.75
<b>Bel Giardino</b>	roasted vegetables, pesto sauce	13.75
<b>Calzone</b>	fresh spinach, roasted onions and garlic, feta cheese	13.75

## PASTA

<b>Capellini alla Cecca</b>	fresh diced tomatoes, garlic & basil	12.75
<b>Penne all'arrabiata</b>	garlic, vodka, spicy marinara cream sauce	12.75
<b>Penne Tre-Funghi</b>	porcini, Portobello & shitake mushroom sauce	14.75
<b>Spaghettoni alla Piemontese</b>	Italian sausage meat sauce, chili flakes	14.75
<b>Spaghettoni alla Carbonara</b>	spinach, pancetta egg cream sauce	13.75
<b>Spaghettoni Fruitti Di Mare</b>	prawns, mussels & calamari; Lobster bisque	17.75
<b>Linguine alla Vongole</b>	clams & garlic, lemon white wine sauce	15.75
<b>Fettuccini al Pesto Genovese</b>	long beans, red potatoes & pesto	13.75
<b>Fettuccini Alfredo</b>	parmesan & mozzarella cream sauce	12.75
<b>Fettuccini Alfredo W/ Chicken Breast</b>		15.75
<b>Fettuccini Alfredo W/ Prawns</b>		16.75
<b>Gnocchi di Giorno</b>	homemade potato dumplings, choice of sauce	13.75
<b>Ravioli di Giorno</b>	La Spiga D'oro fresh Ravioli; lemon cream sauce	14.75

## HOUSE SPECIALTIES

Served with Vegetables & Polenta or Garlic Mashed Potatoes

<b>Umido di Coniglio</b>	stewed rabbit in a Belgium beer reduction with bacon	19.75
<b>Halibuti nella Carta</b>	halibut baked in parchment paper with fennel, onions & wine	20.75
<b>Piatto di Mangiatore di Carne</b>	grilled N.Y. steak; mushroom-marsala wine sauce	20.75

## SECONDI

<b>Lasagne al Forno</b>	baked lasagne with Italian sausage meat sauce	15.75
<b>Melanzane alla Parmigiana</b>	eggplant & penne baked in marinara	15.75

Served with Vegetables & Polenta or Garlic Mashed Potatoes

<b>Petto di Pollo Saltimbocca</b>	chicken breast, prosciutto, tre-funghi	16.75
<b>Petto di Pollo Picatta</b>	chicken breast, wine, lemon & capers	16.75
<b>Petto di Pollo Cacciatore</b>	chicken breast, basil, roasted vegetables in marinara sauce	16.75
<b>Scaloppine di Vitello</b>	veal tenderloin with mushroom & Marsala wine	19.75
<b>Salmoni cotti alla Griglia</b>	grilled filet of salmon, garlic butter	17.75
<b>Petrале alla Mungnaia</b>	fresh Petrale sole, white wine, lemon & capers	17.75
<b>Scampi Picatta</b>	prawns sautéed with wine, lemon & garlic	17.75

## DOLCI

<b>Chocolate Ganache</b>	5.50
<b>Crème Brule</b>	5.50
<b>Tiramisu</b>	5.50
<b>Cheesecake</b>	5.50
<b>Gelato</b>	5.50

## 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 Pellegrino (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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## BAMBINI SUL VERANDA

<b>Crooked Cheese Pizza</b>	6.00
<b>Crooked Pepperoni Pizza</b>	7.00
<b>Spaghetti</b> (choice of sauce: Marinara, Meat, Parmesan & Butter)	6.00
<b>Spaghetti &amp; Meatballs</b>	7.50
<b>Macaroni &amp; Cheese</b>	6.00
<b>Chicken Fettuccini Alfredo</b>	7.50
<b>Hamburger &amp; French Fries</b>	6.00
<b>Cheeseburger &amp; French Fries</b>	7.00
<b>Chicken Fingers &amp; French Fries</b>	7.50
<b>Grilled Cheese &amp; French Fries</b>	5.50
<b>Grilled Cheese with Black Forrest Ham &amp; French Fries</b>	6.50

## DESSERT

**Ice Cream** (Chocolate or Vanilla)

**Sundae**

