



Tuesday - Sunday 2pm-5pm

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## APPETIZERS

Beer Battered Fries with garlic and Cheese -----	\$7
Chicken Wings (choice of BBQ, Buffalo, Thai Chili) ----	6 for \$6 / 12 for \$15
Shrimp Tempura (6 pieces served with Thai Chili) -----	\$15
Charcuterie Board -----	\$18
Caprese Skewers -----	6 for \$10 / 12 for \$18
Bruschetta -----	\$11
Garlic Shrimp -----	\$13
Fried Calamari -----	\$12

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## HAPPY HOUR

\$2 off Cocktails

\$1 off Beer

\$1 off Wine

Executive Chef Jaime Alderete

VERONA18  
CUCINA • ITALIANA

BREAKFAST

**Fluffy Ricotta Pancakes | 12**

3 pancakes, fresh fruit, maple syrup

**Three Item Omelet | 16**

Pick any 3:

Diced Ham Diced Sausage Bell Peppers Onions  
Avocado Cheese Bacon Mushrooms

**Copper Valley Egg Breakfast | 14**

2 eggs any style with choice of bacon, sausage patty, ham. Choice of country potatoes, hash browns or seasonal fruit and toast

**Avocado Toast | 14**

French baguette toast, seasoned avocado spread, poached egg, tomato slices, mixed greens

**French Toast | 13**

3 pieces brioche, cinnamon, vanilla, egg batter served with fresh berries, maple syrup

**Eggs Benedict | 17**

2 poached eggs with an English muffin and Canadian bacon, Hollandaise sauce. Choice of country potatoes, hash browns or seasonal fruit and toast

**Caprese Frittata | 14**

Sauteed mushrooms, bell peppers, onions, spinach, eggs baked. Topped with fresh mozzarella, tomato and basil with toast

A LA CARTE



Add Toast	3
Add (1) Egg or Pancake	3
Add (2) Eggs	5
Add Hash browns, Country Potatoes or Fruit	5
Add Bacon or Sausage	6
Add Fruit Parfait	10
Muffin of the Day	7

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LUNCH

## ANTIPASTI



### Bruschetta | 11

Sliced toasted garlic bread, tomato, basil, garlic, drizzled with olive oil

### Beer Battered Fries | 8

Garlic, cheese

### Meat/Cheese Tray | 14

Chef's choice of cured meats, imported and domestic cheeses, crostini

### House Salad | 9

Mesclun greens tossed with Italian vinaigrette

### Caesar Salad | 11

Hearts of Romaine, Parmigiano-Reggiano, garlic croutons, Caesar dressing

### Caprese | 12

Tomatoes, fresh mozzarella, basil, Kalamata olives, olive oil and balsamic glaze

### Cobb Salad | 18

Hearts of Romaine, bacon, chicken, gorgonzola cheese, avocado, egg, tomatoes

### Shrimp Louie | 20

Mixed greens, Romaine, avocado, boiled egg, cucumber, tomato, thousand island

### Salmon Salad | 20

Grilled salmon, mesclun greens, oregano-lemon vinaigrette

### Soup of the Day | 6 / 9

## ENTREE



### Fettuccini Alfredo | 16

Creamy cheese sauce. Add shrimp or chicken for an extra charge

### Lasagna | 19

Layers of flat pasta, Bolognese, mushrooms, seasoned ricotta and mozzarella

### Spaghetti Bolognese | 19

Our classic Italian meat sauce

### Spaghetti with Shrimp | 24

Sautéed shrimp, green peas, fresh basil in a tomato cream sauce

### Chicken Marsala | 21

Chicken scaloppini sautéed with a sweet Marsala wine-mushroom sauce

### Chicken Parmesan | 21

Crispy chicken scaloppini, mozzarella cheese, spaghetti marinara

### Veal Piccata | 27

Milk fed veal scaloppini sautéed in a caper, lemon-butter sauce

### Grilled Salmon | 28

Oro King salmon, fresh herbs, olive oil, over a creamy saffron risotto

## SANDWICHES



Choice of house salad, Beer Battered Fries, coleslaw or soup

### Chicken | 16

Chicken, prosciutto, provolone, pesto mayonnaise

### Fish 'n Chips | 18

2 beer battered cod filets served with coleslaw, lemon caper aioli

### French Dip | 18

Thinly sliced tri-tip, caramelized onions, Swiss cheese, on a toasted hoagie roll

### Eagle Burger | 16

1/2 lb. burger, cheese, lettuce, tomato, onion, special sauce

Because our menu can only hold but a little of our knowledge, we recommend that if there is an item on this menu that is not tantalizing to you, please ask, and we will be happy to satisfy any request.

Water and Straws will be served upon request!

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DINNER

## ANTIPASTI



### Bread Basket | 2

Italian sourdough baguette, olive oil and balsamic vinegar

### Bruschetta | 11

Sliced toasted garlic bread, tomato, basil, garlic, drizzled with olive oil

### Meat/Cheese Tray | 14

Chef's choice of cured meats, imported and domestic cheeses, crostini

### Garlic Shrimp | 13

Shrimp sautéed with slivered garlic and crushed red peppers

### Fried Calamari | 12

Fried tubes & tentacles, shrimp, fennel, green beans, lemon aioli

### House Salad | 9

Mesclun greens tossed with Italian vinaigrette

### Seasonal Salad | 10

Mesclun greens, almonds, strawberries, feta cheese, balsamic vinaigrette

### Caesar Salad | 11

Hearts of Romaine, Parmigiano-Reggiano, garlic croutons, Caesar dressing

### Caprese | 12

Tomatoes, fresh mozzarella, basil, Kalamata olives, olive oil and balsamic glaze

### Soup of the Day | 6 / 9

## ENTREE



### Grilled Salmone | 32

Ora King salmon, fresh herbs, olive oil, saffron risotto

### Shrimp Scampi | 25

Large prawns sautéed in garlic, white wine, capellini pasta, lemon

### Eggplant Parmesan | 19

Layered eggplant, mozzarella cheese, spaghetti marinara

### Cioppino | 28

Shrimp, clams, calamari, oysters, mussels, fish in our seasoned tomato broth

### Chicken Marsala | 21

Chicken scaloppini sautéed with a sweet Marsala wine-mushroom sauce

### Chicken Parmesan | 22

Crispy chicken scaloppini, mozzarella cheese, spaghetti marinara

### Ribeye Steak | 38

Grilled 12 oz Angus Ribeye, mushroom demi-glaze

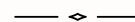
### Filet Mignon | 39

Pan seared 8 oz, herb-Gorgonzola compound butter

### Veal Piccata | 31

Milk fed veal scaloppini sautéed in a caper, lemon-butter sauce

## PASTA



### Capellini with Chicken | 20

Onions, roasted garlic, sundried tomatoes, chicken, white wine cream sauce

### Spaghetti with Shrimp | 23

Sautéed shrimp, green peas, fresh basil in a tomato cream sauce

### Spaghetti Bolognese | 19

Our classic Italian meat sauce

### Linguini with Clams | 22

Fresh clams in own broth

### Lasagna | 20

Layers of flat pasta, Bolognese, mushrooms, seasoned ricotta and mozzarella

### Pappardelle | 20

House made pasta, short rib sugo, mushrooms, onions, peppers, Alta Cucina tomatoes

Water and Straws will be served upon request

209-785-7400 | Executive Chef Jaime Alderete | \$5 Split Plate Charge | \$20 Corkage Fee