

## SMALL PLATES

CHOOSE ONE FOR 6.95 OR THREE FOR 17.95

### FRIED MOZZARELLA

FRIED HAND CUT MOZZARELLA, WITH MARINARA SAUCE

### GEMELLI WITH PESTO

BASIL PESTO, GEMELLI PASTA, SHAVED ASIAGO, TOASTED PINE NUTS

### FOCACCIA BOLOGNESE

WARM FOCACCIA BREAD TOPPED WITH BOLOGNESE SAUCE AND PECORINO ROMANO CHEESE

### WILD BOAR MEATBALLS

ZESTY GARLIC BARBEQUE SAUCE, ARUGULA SLAW

### EGGPLANT FRIES

PANKO BREADED AND FRIED, WITH BASIL AIOLI

### ARANCINI

CREAM CHEESE & CHIVE RISOTTO BALLS, WITH MARINARA SAUCE

### MARINATED WHITE ANCHOVIES

WITH GARLIC TOAST, ROASTED RED PEPPERS, OLIVE TAPENADE

## SOUPS AND SALADS

### FEATURED SOUP (PRICED DAILY)

CHEF'S SOUP OF THE DAY

### VARANO'S SEASONAL SALAD 10.95 (GF)

SPRING BABY LETTUCE, ROMAINE HEARTS AND RADICCHIO, TOSSED IN A HONEY BALSAMIC WITH PEA PODS, CRISPY BACON, TOASTED ALMONDS, FRESH STRAWBERRIES, DRIED FIGS, SCALLIONS, PEARS, SHAVED ASIAGO

### CAESAR SALAD 8.95

CRISP ROMAINE LETTUCE, HOUSE MADE CAESAR DRESSING, ROMANO CHEESE AND CROUTONS, FINISHED WITH FRESH IMPORTED MEDITERRANEAN WHITE ANCHOVY FILLETS (ADD GRILLED CHICKEN 6.95 OR GRILLED SHRIMP 1.95 EACH)

### ITALIAN STYLE SPARKLING & STILL MINERAL WATER

THE WATERS THAT SYMBOLIZE THE ITALIAN WAY OF LIVING IN INTERNATIONAL RESTAURANTS THROUGHOUT THE WORLD, AND WHICH HAVE BECOME THE PERFECT COMPANIONS TO THE BEST WINES IN THE HIGHLY SUCCESSFUL COMBINATION OF WINE AND THE ART AND PRACTICE OF CHOOSING AND EATING GOOD FOOD.

ASK YOUR SERVER FOR ITALIAN WATER

# APPETIZERS

## BRUSCHETTA 10.95

VINE RIPENED TOMATOES, GRILLED CIABATTA BREAD, BASIL, SHAVED ASIAGO, BALSAMIC GLAZE

## CHARCUTERIE BOARD 15.95 (GF)

PROSCIUTTO, ASSORTED SALAMI, ASIAGO, MARINATED OLIVES,  
PICKLED VEGETABLES, WHOLE GRAIN MUSTARD

## STEAMED MUSSELS 11.95

STEAMED MUSSELS WITH GARLIC, WHITE WINE, ROMA TOMATOES, BASIL AND PARSLEY  
WITH GRILLED CIABATTA BREAD

## FRIED CALAMARI 11.95

LIGHTLY FLOURED CALAMARI DEEP-FRIED WITH LEMON, WITH MARINARA SAUCE

## ANTIPASTO (FOR 2) 17.95 (GF)

ASSORTED ITALIAN MEATS, ASIAGO, PARMIGIANO REGGIANO, ASSORTED MARINATED OLIVES  
PICKLED VEGETABLES, TUNA IN OIL, MARINATED ARTICHOKE HEARTS OVER A BED OF ROMAINE LETTUCE  
FINISHED WITH BALSAMIC VINEGAR AND OLIVE OIL

# PASTA

(ADD A TOSSED OR SIDE CAESAR SALAD 4.95)

## PASTA MARINARA 14.95

(WITH 2 MEATBALLS 17.95 OR 2 SAUSAGES 18.95)

YOUR CHOICE OF LINGUINE OR PENNE TOPPED WITH OUR HOMEMADE MARINARA

## RAVIOLI 17.95

HOMEMADE CHEESE-FILLED RAVIOLI WITH MARINARA SAUCE

## FETTUCCINI ALFREDO 18.95

LIGHTLY TOSSED WITH BUTTER, PARMESAN & CREAM

(ADD GRILLED CHICKEN 6.95 OR SAUTÉED SHRIMP 1.95 EACH)

## GNOCCHI SAUTÉ 18.95

HOMEMADE GNOCCHI'S, FRESH BASIL, ROMANO CHEESE AND MARINARA SAUCE

## RIGATONI BOLOGNESE 21.95

BRAISED VEAL, PORK, BEEF, PORCINI MUSHROOMS, TOMATO & CREAM  
SERVED OVER IMPORTED GIANT RIGATONI, TOPPED WITH PECORINO ROMANO

## LASAGNA 17.95

LAYERED PASTA BAKED WITH A RICOTTA & ROMANO CHEESE FILLING WITH MARINARA SAUCE

## PENNE ALL' AMATRICIANA 19.95

SAUTÉED APPLEWOOD SMOKED BACON, PEAS, VIDALIA ONIONS, TOMATOES AND GARLIC,  
TOSSED WITH PENNE PASTA.  
FINISHED WITH PECORINO ROMANO

**SUBSTITUTE GLUTEN FREE PENNE 3.00**

## CHICKEN & VEAL

(ADD A TOSSED OR SIDE CAESAR SALAD 4.95)

### PARMESAN

**CHICKEN 21.95 OR VEAL 24.95**

BREADED & FRIED CUTLET TOPPED WITH  
MARINARA SAUCE AND MOZZARELLA CHEESE

### MARSALA

**CHICKEN 22.95 OR VEAL 25.95**

SAUTÉED WITH MUSHROOMS & PROSCIUTTO  
IN A MARSALA WINE BUTTER SAUCE

### PICCATA

**CHICKEN 22.95 OR VEAL 25.95**

SAUTÉED WITH SHALLOTS, CAPERS AND LEMON IN A WHITE WINE BUTTER SAUCE

### ORVIETO

**CHICKEN 22.95 OR VEAL 25.95**

SAUTÉED WITH MUSHROOMS, ARTICHOKE HEARTS & KALAMATA OLIVES  
IN A LEMON WHITE WINE BUTTER SAUCE

**ABOVE SERVED WITH SIDE PENNE MARINARA**

## SEAFOOD

### SHRIMP SCAMPI 25.95

JUMBO SHRIMP SAUTÉED IN OLIVE OIL, GARLIC & WHITE WINE SERVED  
OVER LINGUINE WITH TOMATOES & BABY SPINACH

### HADDOCK 23.95

BAKED HADDOCK TOPPED WITH SEASONED BREAD CRUMBS AND PARMESAN CHEESE,  
ASPARAGUS, GARLIC MASHED POTATOES, LEMON AIOLI

### SALMON 24.95 (GF)

GRILLED SALMON, ROASTED FINGERLING POTATOES, PEA PODS, CUCUMBER & DILL SAUCE

### CLAM SAUCE 25.95

LITTLENECK CLAMS SAUTÉED IN A RED OR WHITE SAUCE WITH OLIVE OIL  
FRESH GARLIC AND OREGANO SERVED OVER LINGUINE

### FRUTTI DI MARE 29.95

JUMBO SHRIMP, LITTLENECK CLAMS, MUSSELS, SCALLOPS & CALAMARI  
IN A SPICY MARINARA SAUCE SERVED OVER LINGUINE

### SEAFOOD FETTUCCINI 33.95

JUMBO SHRIMP, SCALLOPS AND LOBSTER MEAT SAUTÉED WITH PEAS IN A VODKA AND  
IMPORTED GORGONZOLA CREAM SAUCE TOSSED WITH FETTUCCINI

# SPECIALTIES

(ADD A TOSSED OR SIDE CAESAR SALAD 4.95)

## EGGPLANT PARMESAN 18.95

HAND CUT EGGPLANT, LIGHTLY BREADED & FRIED GOLDEN BROWN  
BAKED WITH MARINARA SAUCE & MOZZARELLA

## PORK CHOP 21.95 (GF)

BONELESS 10 OZ. PORK CHOP, ROASTED FINGERLING POTATOES, ARUGULA SLAW,  
ZESTY GARLIC BARBEQUE SAUCE

## NEW YORK STRIP 28.95 (GF)

GRILLED 12OZ NEW YORK STRIP STEAK, GARLIC MASHED POTATOES, ASPARAGUS, HERB BUTTER

## FILET MIGNON 29.95 (GF)

GRILLED 8OZ FILET OF BEEF TENDERLOIN, SCALLION RISOTTO CAKE, PEA PODS, RED WINE BUTTER

## RACK OF LAMB 28.95 (GF)

THREE DOUBLE LAMB CHOPS, GARLIC MASHED POTATO, ASPARAGUS,  
FINISHED WITH A ROSEMARY INFUSED BALSAMIC GLAZE

## CIOPPINO 34.95

A RICH TOMATO LACED SEAFOOD STEW WITH SEA SCALLOPS, JUMBO SHRIMP,  
LOBSTER, MUSSELS, CALAMARI & CLAMS.

GARNISHED WITH GRILLED CIABATTA AND A BAKED PARMESAN CRISP

## SPRING RISOTTO 21.95 (GF)

SAUTÉED ASPARAGUS, PEAS, SCALLIONS, AND BABY SPINACH, TOSSED WITH CREAMY ARBORIO RICE,  
FINISHED WITH SHAVED PARMESAN REGGIANO

## GRILLED SAUSAGE 19.95 (GF)

GRILLED HOUSE MADE SWEET ITALIAN SAUSAGE, ROASTED FINGERLING POTATOES,  
HOUSE PICKLED PEPPERS

# SIDES

SAUTÉED MIXED VEGETABLES (GF)

5.95

BUTTERED PEA PODS (GF)

6.95

GRILLED ASPARAGUS (GF)

6.95

WHITE BEANS WITH SAUTÉED SPINACH (GF)

6.95

GARLIC MASHED POTATOES (GF)

5.95

ROASTED FINGERLING POTATOES (GF)

6.95

SIDE OF MEATBALLS (2)

6.95

SIDE OF SAUSAGE (2) (GF)

9.95

WE ACCEPT VISA, MASTERCARD, DISCOVER & AMERICAN EXPRESS  
NO PERSONAL CHECKS PLEASE

NOW ACCEPTING RESERVATIONS FOR PRIVATE FUNCTIONS

\*THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, PORK, POULTRY OR  
SHELLFISH REDUCES THE RISK OF FOODBORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY  
BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED

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