

VERONA18  
CUCINA • ITALIANA

ESPRESSO BAR  
DAILY. 8AM - CLOSE

## DRINK



Espresso (iced or hot) | 3.50

Drip coffee | 3

Cold Brew | 4

Americano (iced or hot) | 4

Latte (iced or hot) | 5

Cappuccino (iced or hot) | 5

Havana Cappuccino | 5.50

Espresso, sweetened condensed milk, and  
cold milk, over ice

Vanilla Latte (iced or hot) | 5

Vanilla syrup, espresso, steamed milk

Mocha (iced or hot) | 6

Espresso, cocoa powder, milk, chocolate shavings

Caramel Macchiato (iced or hot) | 5.50

Chai Latte (iced or hot) | 6.00

Hot tea | 3.50

Iced Tea | 4

mango tea or hibiscus tea

Hot Chocolate | 3.50



# VERONA18

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BREAKFAST  
FRI. - SUN. 9AM - 12PM

## Fluffy Ricotta Pancakes | 14

3 pancakes, served with fresh fruit and maple syrup

## French Toast | 15

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

## Corned Beef Hash | 16

With 2 fresh eggs, any style

## Avocado Toast | 14

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

## EGG DISHES

Includes choice of country potatoes, hash browns, or fruit and toast

## Copper Valley Egg Breakfast | 16

2 eggs any style with choice of bacon, sausage, or ham

## Denver Omelet | 17

Diced ham, onions, and green bell peppers, topped with cheddar cheese

## Meat Lover's Omelet | 18

Diced ham, sausage, bacon, mushrooms and Monterey Jack cheese

## Eggs Benedict | 19

2 poached eggs with an English muffin, Canadian bacon, and Hollandaise sauce

## California Benedict | 19

2 poached eggs with an English muffin, tomato slices, avocado, and Hollandaise sauce

## A LA CARTE



Toast	3
(1) Egg or Pancake	3
(2) Eggs	5
Hash browns, Country Potatoes or Fruit	5
(3) Bacon or Sausage	6

# VERONA<sup>18</sup>

CUCINA • ITALIANA

LUNCH  
TUES - SUN. 11AM - 2PM

## ANTIPASTI

### Bruschetta | 12

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

### House Salad | 10

Mesclun greens tossed with Italian vinaigrette

### Caesar Salad | 13

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

### Caprese | 14

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

### Cobb Salad | 18

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

### Quinoa Chicken Salad | 18

Dried cranberries, pecans, red bell peppers,  
baby spinach, Dijon mustard vinaigrette

### Shrimp Louie | 21

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

### Salmon Salad | 22

Grilled salmon, mesclun greens, oregano-lemon vinaigrette

### Soup of the Day | 6 / 9

## SANDWICHES

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

### BLT | 13

Bacon, lettuce, tomato on ciabatta bread  
Add fried egg for \$2

### Kielbasa | 13

Sliced lengthwise, grilled, topped with coleslaw, french fries,  
special sauce, open faced bun

### Chicken | 18

Chicken, prosciutto, provolone, pesto mayonnaise on ciabatta bread

### Copper Club | 18

triple decker of fresh bacon, roasted turkey, deli ham & cheddar cheese,  
lettuce, tomato, mayonnaise on toasted white bread

### Traditional Reuben | 17

Freshly sliced corn beef, sauerkraut, Swiss,  
and thousand island on toasted marble rye

### Pimento Cheese | 16

cream cheese, mayonnaise, sour cream, garlic salt,  
cheddar cheese, Parmesan cheese, Pimento on white bread

### Tuna Salad Sandwich | 14

albacore tuna salad with lettuce, tomato on marble rye

### French Dip | 18

thinly sliced roast beef, caramelized onions,  
Swiss cheese, on a toasted hoagie roll

### Eagle Burger | 17

1/2 lb. patty, cheese, lettuce, tomato, onion, special sauce  
Add fried egg for \$2

## ENTRES

### Fish 'n Chips | 19

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

### Fettuccini Alfredo | 17

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

### Spaghetti Bolognese | 20

Our classic Italian meat sauce

### Lasagna | 19

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

### Chicken Parmesan | 22

Crispy chicken scaloppini, mozzarella cheese, spaghetti marinara

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!

# VERONA18

CUCINA • ITALIANA

BAR MENU  
TUES. - SUN. 2PM - 5PM

## Beer Battered Fries | 7

With garlic parmesan

## Chicken Wings | 18

Twelve large wings tossed in choice of sauce: garlic parmesan, buffalo, bbq, huli huli sauce, served with carrots, celery, blue cheese or ranch dressing

## Bruschetta | 11

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

## Garlic Shrimp | 19

shrimp sautéed with slivered garlic and crushed red peppers

## Fried Calamari Misto | 16

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

## Cheese Quesadilla | 13

Sautéed peppers, onions and Cheddar-Jack cheese  
Add grilled chicken or Shrimp for an extra charge

## Caesar Salad | 13

hearts of Romaine, Parmigiano-Reggiano, garlic croutons, Caesar dressing  
Add grilled chicken or Shrimp for an extra charge

## Shrimp Louie | 21

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

## Eagle Burger | 17

1/2 lb. patty, cheese, lettuce, tomato, onion, pickle, choice of cheese,  
special sauce

## Chicken Sandwich | 18

Chicken, prosciutto, provolone, pesto mayonnaise on ciabatta bread

## Kielbasa Sandwich | 13

Sliced lengthwise, grilled topped with coleslaw, French fries, special  
sauce, open faced bun



## PIZZA | 20

Pepperoni

Margherita

Ham & Pineapple

Supreme

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DINNER

ANTIPASTI

**Bread Basket | 2**

Italian sourdough baguette, olive oil and balsamic vinegar

**Bruschetta | 12**

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

**Marinated Olives | 5**

**Antipasto Misto | 18**

marinated artichoke hearts, pepperoncini, olives, mushrooms, roasted red bell peppers. Chef's choice meats and cheeses, grilled eggplant involtini with goat cheese, crustini

**Garlic Shrimp | 19**

Shrimp sautéed with slivered garlic and crushed red peppers

**Braised Meatballs | 15**

Tomato, white wine, basil, parmesan shavings

**Fried Calamari | 16**

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

**House Salad | 10**

Mesclun greens tossed, tomato, onion with Italian vinaigrette

**Little Gem Wedge Salad | 15**

Blue cheese, croutons, bacon, hard-boiled egg, red onion, cherry tomatoes, radishes, blue cheese dressing

**Caesar Salad | 13**

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

**Caprese | 14**

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

**Soup of the day | 6/9**

ENTREE

**Grilled King Salmon | 33**

Ora King salmon, fresh herbs, olive oil

**Shrimp Scampi | 26**

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

**Eggplant Parmesan | 20**

Layered eggplant, mozzarella cheese, spaghetti marinara

**Cioppino | 29**

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

**Chicken Marsala | 23**

Chicken scaloppini sautéed with a sweet Marsala wine-mushroom sauce

**Capellini with Chicken | 21**

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

**Spaghetti with Shrimp | 25**

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

**Spaghetti Bolognese | 21**

Our classic Italian meat sauce

**Pappardelle | 22**

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

**Chicken Parmesan | 23**

Crispy chicken scaloppini, mozzarella cheese, spaghetti marinara

**Angus Ribeye Steak Diane | 39**

Grilled 12 oz Angus Ribeye, cognac, shallot, mustard cream sauce

**Bone-in Pork Tenderloin | 32**

Oven roasted, plum-balsamic glaze

**Filet Mignon | 39**

Pan seared 8 oz, herb-Gorgonzola compound butter

**Veal Piccata | 32**

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

**Fish of the Day | AS**

**Linguini with Clams | 23**

Fresh clams in own broth

**Lasagna | 21**

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

**Pasta of the Day | AS**

Water and Straws will be served upon request

209-783-9500 | Executive Chef Roberto Leon | \$5 Split Plate Charge | \$20 Corkage Fee