

Frank Anthony's Gourmet Italian Verona Restaurant Week 2024

1st course

Fried Veal Meatballs- Served with hot honey whipped ricotta cheese.

Shrimp Arrabbiatta- Gulf shrimp chopped and sauteed in spicy white wine lemon butter sauce.

Broccoli Rabe, Sausage, & Mozzarella Arancini- topped with homemade vodka sauce.

Burrata Caprese- Fresh local burrata served over cherry tomato & basil bruschetta topped with an aged balsamic glaze.

2nd course

Spicy Rigatoni- Spicy Calabrian red chili tomato cream sauce with crumbled sweet Italian sausage and peas

Pork Milanese- Crispy pork tenderloin cutlets topped with baby arugula, blistered cherry tomato, pickled red onion, & shaved parmigiana Reggiano tossed in white balsamic vinaigrette.

Fusilli Calabrese- Fresh fusilli sauteed with roasted zucchini, squash, and eggplant in garlic and extra virgin olive oil with a touch ricotta cheese topped with shaved parmigiana Reggiano.

Italian Steak Frites- 8oz flat iron steak served sliced and topped with an Italian style salsa Verde served parmesan truffles fries.

Chicken Louie- Egg battered chicken breast layered with prosciutto di Parma, roasted red peppers, and homemade mozzarella topped with a light marsala wine cream sauce and served with parmesan risotto.

3rd Course

Tiramisu

Italian Rainbow Cookie Cake

Cannoli

Ricotta Cheesecake w. cherry topping