

# V E N E T O

## Per Cominciare

<b>Antipasto for Two</b>	15
Prosciutto accompanied with imported hot and sweet soppressata, fresh mozzarella, cerignola green olives topped with marinated artichokes.	
<b>Prosciutto Wraps - Grilled</b>	13
Fresh mozzarella wrapped in prosciutto and baked in our wood-fired oven with basil oil served over greens.	
<b>Bruschetta</b>	12
Toasted Italian bread with basil infused oil, diced tomatoes, fresh mozzarella and finished with fresh basil pesto.	
<b>Risotto Balls</b>	12
Ask your server for chef's choice of the day.	
<b>Zuppa</b>	
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## Insalata

<b>Veneto Green Salad</b>	6
Mixed greens with Asiago cheese, tomatoes, olives, with housemade balsamic vinaigrette.	
<b>Caesar Salad</b>	8
Romaine with Asiago cheese and provolone ,croutons in our housemade creamy Caesar dressing. Add anchovies \$2.	
<b>Wedge Salad</b>	10
Crispy iceberg lettuce served with Tomatoes, Bacon, Red Onion, and Homemade creamy blue cheese.	
<b>Spinach Salad</b>	12
Fresh baby spinach topped with apples, golden raisins, walnuts, Gorgonzola cheese and served with our house-made poppy seed vinaigrette.	
<b>Grilled Chicken Salad</b>	15
Mixed greens topped with grilled chicken, tomatoes, roasted red peppers, artichokes, olives, and Asiago cheese served with housemade oregano vinaigrette.	
<b>Black Angus Steak Salad</b>	16
Mixed greens topped with grilled Black Angus sirloin, red onion, diced tomatoes, Gorgonzola cheese, and our housemade creamy horseradish dressing.	

Add Chicken 4.00, Shrimp 2.50/each

## Bevande

<b>Coffee, Iced Tea, Soda</b>
<b>Espresso</b>
<b>Double Espresso</b>
<b>Cappuccino</b>
<b>Beer and Wine Available</b>

## Wood Fired Pizza

<b>Traditional Margherita</b>	15
Pomodoro sauce topped with fresh mozzarella and basil.	
<b>Veneto Margherita</b>	14
Pomodoro sauce topped with provolone and mozzarella cheese. Add pepperoni \$1.50	
<b>Greek</b>	14
Pesto sauce topped with spinach, olives, caramelized onions, artichoke hearts, feta and mozzarella cheese.	
<b>Pollo</b>	15
Pesto sauce, topped with chicken, spinach, roasted red peppers, mozzarella, and goat cheese.	
<b>Bianca</b>	14
Oregano infused oil topped with prosciutto, artichokes, caramelized onions provolone and mozzarella.	
<b>Shrimp Puttanesca</b>	16
Pomodoro sauce with shrimp, caramelized onions, olives, capers, anchovies, red pepper flakes, provolone/mozzarella cheese.	
<b>Mushroom</b>	16
Oregano infused oil with shiitake and portobello mushrooms, provolone/mozzarella and goat cheese, drizzled truffle oil.	
<b>Rustica</b>	15
Pomodoro sauce topped with Italian sausage, green peppers, caramelized onions, provolone and mozzarella cheese.	

## Pasta & Entrees

<b>Prosciutto &amp; Peas Alfredo</b>	16
Farfalle pasta, served with prosciutto and peas, tossed in a parmesan cream sauce.	
<b>Vodka Cream Sauce</b>	16
Farfalle pasta, tossed in a vodka marinara cream sauce.	
<b>Sauteed Shrimp</b>	18
Sautéed shrimp over angel hair pasta with caramelized onions,garlic and tomatos tossed in a white wine, lemon, sauce with fresh herbs.	
<b>Pasta Rustica</b>	15
Fettuccine, Italian sausage, green bell peppers, caramelized onions, fresh herbs, housemade marinara, and mozzarella cheese topped with Asiago cheese.	
<b>Pasta con Funghi</b>	18
Fettuccine, roasted wild mushrooms, garlic, shallots, fresh herbs, spinach in a light truffle cream sauce or light truffle broth. Topped with goat cheese.	
<b>Homemade Ricotta Gnocchi</b>	18
Homemade with choice of sauce: Marinara, Vodka Cream, or Pesto Cream.	
<b>Chicken Parmigiano</b>	18
Italian herb & cheese breadcrumb crusted breast of chicken baked with marinara & mozzarella cheese served over angel hair pasta.	
<b>Chicken Marsala</b>	19
Sauteed shiitake and portabello mushrooms mixed in a marsala wine sauce. Served over angel hair pasta.	
<b>Ribeye</b>	Market Price
Charbroiled 14 oz. Choice Ribeye-Hand cut in house,served with chefs selection and vegetable de giorno.	
<b>Risotto del Giorno</b>	Market Price
Created daily from our chef's freshest ingredients.	