

V E N E T O

Per Cominciare

Risotto Balls 12

Ask your server for chef's choice of the day.

Zuppa

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Bruschetta 12

Toasted Italian bread with basil infused oil, diced tomatoes, fresh mozzarella and finished with fresh basil pesto.

Antipasto for Two 15

Prosciutto accompanied with imported hot and sweet soppressata, fresh mozzarella, cerignola green olives topped with marinated long stem artichokes.

Insalata

Veneto Green Salad 6

Mixed greens with Asiago cheese, tomatoes, olives, with housemade balsamic vinaigrette.

Caesar Salad 12

Romaine with Asiago cheese and provolone ,croutons in our housemade creamy Caesar dressing.

Spinach Salad 12

Fresh baby spinach topped with apples, golden raisins, walnuts, Gorgonzola cheese and served with our house-made poppy seed vinaigrette.

Grilled Chicken Salad 15

Mixed greens topped with grilled chicken, tomatoes, roasted red peppers, artichokes, olives, and Asiago cheese served with housemade oregano vinaigrette.

Black Angus Steak Salad 15

Mixed greens topped with grilled Black Angus sirloin, red onion, diced tomatoes, Gorgonzola cheese, and our housemade creamy horseradish dressing.

Add Chicken 3.00, Shrimp 2.50/ea

Bevande

Coffee, Iced Tea, Soda

Espresso

Double Espresso

Cappuccino

Beer and Wine Available

Wood Fired Pizza

Greek 14

Pesto sauce topped with spinach, olives, caramelized onions, artichoke hearts, feta and mozzarella cheese.

Pollo 14

Pesto sauce, topped with chicken, spinach, roasted red peppers, mozzarella, and goat cheese.

Bianca 14

Oregano infused oil topped with prosciutto, artichokes, caramelized onions provolone and mozzarella.

Shrimp Puttanesca 15

Pomodoro sauce with shrimp, caramelized onions, olives, capers, anchovies, red pepper flakes, provolone/mozzarella cheese.

Mushroom 15

Oregano infused oil with roasted mushroom blend, provolone/mozzarella and goat cheese, drizzled truffle oil.

Rustica 14

Pomodoro sauce topped with Italian sausage, green peppers, caramelized onions, provolone and mozzarella cheese.

Veneto Margherita 12

Pomodoro sauce topped with provolone and mozzarella cheese. Add pepperoni \$1.50

Traditional Margherita 14

Pomodoro sauce topped with fresh mozzarella and basil.

Pasta & Entrees

Prosciutto & Peas Alfredo 15

Farfalle pasta, served with prosciutto and peas, tossed in a parmesan cream sauce.

Vodka Cream Sauce 15

Farfalle pasta, tossed in a vodka marinara cream sauce.

Sauteed Shrimp 18

Sautéed shrimp over angel hair pasta with caramelized onions,garlic and tomatos tossed in a white wine, lemon, sauce with fresh herbs.

Pasta Rustica 15

Fettuccine, Italian sausage, green bell peppers, caramelized onions, fresh herbs, housemade marinara, and mozzarella cheese topped with Asiago cheese.

Pasta con Funghi 18

Fettuccine, roasted wild mushrooms, garlic, shallots, fresh herbs, spinach in a light truffle cream sauce or light truffle broth. Topped with goat cheese.

Homemade Ricotta Gnocchi 15

Homemade with choice of sauce: Marinara, Vodka Cream, or Pesto Cream.

Chicken Francese 18

Egg battered sautéed chicken finished in a lemon sherry sauce served over angel hair pasta.

Chicken Parmigiano 18

Italian herb & cheese breadcrumb crusted breast of chicken baked with marinara & mozzarella cheese served over angel hair pasta.

Ribeye Market Price

Charbroiled 14 oz. Choice Ribeye-Hand cut in house,served with chefs selection and vegetable de giorno.

Risotto del Giorno 18

Lemon Parmesan