

# V E N E T O

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## Per Cominciare

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<b>Bruschetta</b>	10
Toasted Italian bread with basil infused oil, diced tomatoes, fresh mozzarella, and finished with fresh basil.	
<b>Prosciutto Wrap</b>	10
Fresh mozzarella wrapped in prosciutto and baked in our wood-fired oven with basil oil, served over greens.	
<b>Risotto Balls</b>	10
Chef's Choice of the Day	
<b>Eggplant Rolls</b>	12
Stuffed with ricotta cheese, topped with house marinara, basil, and fresh mozzarella.	

## Insalata

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<b>Veneto Green Salad</b>	8
Mixed greens with asiago cheese, tomatoes, olives, housemade balsamic vinaigrette.	
<b>Veneto Caesar Salad</b>	11
Romaine, Asiago cheese, and croutons in our creamy Caesar dressing.	
<b>Black Angus Steak Salad</b>	14
Mixed greens topped with grilled Black Angus sirloin, red onion, diced tomatoes, Gorgonzola cheese, and our housemade creamy horseradish dressing.	
<b>Lemon Chicken Salad</b>	13
Breaded chicken cutlet served over mixed greens, tossed with lemon vinaigrette, and topped with Roma tomatoes and Asiago cheese.	
<b>Spinach Salad</b>	13
Fresh baby spinach topped with apples, golden raisins, walnuts, Gorgonzola, served with our housemade poppy seed vinaigrette.	
<b>Grilled Chicken Salad</b>	13
Mixed greens topped with grilled chicken, tomatoes, roasted red peppers, artichokes, kalamata olives, and Asiago cheese with housemade oregano vinaigrette.	

**Add Chicken 3, Shrimp 2.50 / ea**

## Bevande

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

## Sandwiches

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<b>Grilled Chicken Sandwich</b>	12
Roasted red peppers, feta cheese, with basil pesto sauce.	
<b>Portobello Mushroom</b>	12
Marinated, with goat cheese, caramelized onions, and balsamic dressing.	
<b>Burger of the Day</b>	12
Chef's Choice	

## Wood Fired Pizza

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<b>Traditional Margherita</b>	14
Pomodoro sauce topped with fresh mozzarella and basil.	
<b>Veneto Margherita</b>	12
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>	14
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>	15
Pomodoro sauce with shrimp, caramelized onions, olives, capers, anchovies, red pepper flakes, provolone/mozzarella cheese.	
<b>Mushroom</b>	15
Oregano infused oil with roasted mushroom blend, provolone/mozzarella and goat cheese, drizzled truffle oil.	
<b>Rustica</b>	14
Pomodoro sauce topped with Italian sausage, green peppers, caramelized onions, provolone and mozzarella cheese.	

## Pasta & Entrees

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<b>Prosciutto &amp; Peas Alfredo</b>	15
Farfalle pasta, served with prosciutto and peas, tossed in a parmesan cream sauce.	
<b>Vodka Cream Sauce</b>	15
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 tomatoes 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>	15
Homemade with choice of sauce: Marinara, Vodka Cream, or Pesto Cream.	
<b>Chicken Francese</b>	18
Egg battered sautéed chicken finished in a lemon sherry sauce served over angel hair pasta.	
<b>Chicken Parmigiano</b>	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**

Market Price

Created daily from our chef's freshest ingredients.