

Venice Ristorante

Antipasto

Mozzarella Caprese

Vine-ripened tomatoes, fresh mozzarella, basil, and Mediterranean dry oregano, olives, and Tuscan olive oil

Insalata

Insalata di Pere

Field greens tossed in champagne vinaigrette, cucumber, topped with fresh pears, Dolcelatte gorgonzola, and toasted walnuts. Finished with a balsamic reduction drizzle

Entrée

Choose One

Pollo Florentine

Chicken breast filled with Italian ham, Fontina cheese, and spinach topped with a Chardonnay wine sauce

Scampi al Limone

Pan seared jumbo prawns with roasted garlic, lemon, and capers in a white wine butter sauce, over linguini

Scaloppine Marsala

Veal scaloppine with fresh button mushrooms and marsala wine sauce, served with roasted potatoes

Tagliatelle Bolognese

Egg ribbon pasta with Parmesan and butter, served over house meat ragu

Spaghetti con Polpettine

Spaghetti with house made meatballs tossed in roasted garlic, fresh tomatoes, and marinara sauce

Melanzane alla Parmigiana

Eggplant layered with Parmesan cheese, basil, provolone cheese, and house marinara sauce, served with vegetables

Dolce

Choose One

Cheesecake con Mirtilli

Creme Brulee

Cannoli

