

Venice Ristorante

Antipasto

choose one

Calamaretti e Zucchine Fritte

Flash fried calamari rings and Julienne zucchini accompanied by a side of spicy marinara

Bruschetta al Pomodoro

Grilled ciabatta bread topped with fresh vine-ripened tomatoes, basil, and dry oregano, garnished with olives

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

Filetto alla Griglia

Petit Filet Mignon, grilled medium-rare, served with Porcini mushroom sauce and roasted potatoes

Saltimbocca di Pollo

Chicken breast with Prosciutto di Parma, sage, and Fontina cheese, in a Chardonnay wine sauce

Scaloppine ai Capperi

Veal scaloppini with capers, roasted artichokes, and roasted garlic, served Pinot Grigio lemon sauce

Cappellacci di Zucca

House made hat shaped ravioli filled with butternut squash, walnuts, and Parmesan cheese, served in marinara velluta sauce

Pappardelle Aragosta

Maine lobster tail on a bed of wide egg ribbon pasta, with shrimp and marinara sauce

Dolce

choose one

Hazelnut Cake

Creme Brulee

Tiramisu

