

Venice Ristorante

Antipasto

Calamaretti e Zucchine Fritte

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

Insalata

Insalata di Spinaci

Baby spinach salad tossed with toasted almonds, dried cranberries, orange segments, and goat cheese tossed in raspberry vinaigrette

Entrée

choose one

Filetto al Gorgonzola

Petit Filet Mignon grilled medium, topped with melted gorgonzola and Chianti red wine sauce, served with roasted potatoes

Pesce ai Carciofi

Fish of the day with roasted garlic, capers, lemon, and artichoke hearts in a Pinot Grigio sauce, served over vegetables

Pappardelle di Cinghiale

Wide egg noodles tossed with wild board shoulder braised with root vegetables, fresh herbs, plum tomatoes, and Rosso Montalcino wine, finished with Parmesan cheese and Extra Virgin Olive Oil

Ravioli di Salmone

House made ravioli filled with fresh smoked salmon, goat cheese, and mascarpone served in a light cream sauce

Melanzane alla Parmigiana

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

Dolce

Choose One

Hazelnut Cake

Crema Brulee

Tiramisu

