

Venice Ristorante

Antipasto

Tagliere di Prosciutti e Formaggio

Prosciutto di Parma, Mortadella, Cacciatorini, Salami, and imported Parmesan cheese.
Served with rustic ciabatta bread, walnuts, pickled cucumber, and orange-fig honey

Insalata

Insalata al Limone

Baby kale, shave Parmesan, cherry tomatoes, pineapple, and almonds topped with lemon vinaigrette

Entrée

Select One

Filetto alla Griglia

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

Agnello alla Griglia

Lamb chops with fresh herbs and Extra Virgin Olive Oil, served with roasted potatoes

Pappardelle Aragosta

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

Cappellacci di Zucca

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

Pesce ai Carciofi

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

Dolce

Select One



Hazelnut Cake

Cheesecake con Mirtilli

Crema Brulee

