

Venice Ristorante

Antipasto

Bruschetta al Pomodoro

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

Insalata

Insalata Cesare

Romaine lettuce with fried capers, croutons, and shaved Parmesan cheese tossed in Caesar dressing

Entrée

Choose One

Tagliatelle Bolognese

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

Vitello alla Caprese

Veal scaloppine with fresh tomatoes, tossed in marinara sauce, topped with mozzarella and Parmesan cheese, served with roasted potatoes

Cappellacci di Zucca

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

Polletto ai Carciofi e Capperi

Chicken breast with baby artichokes, capers, and roasted garlic, finished with a lemon butter sauce

Salmone Balsamico

Grilled Scottish salmon served over polenta, topped with Julienne vegetables, topped with a balsamic reduction sauce drizzle

Dolce

Choose One

Cannoli

Tiramisu

Profiteroles

