

Starter

Choice of one

- Insalata d'Arugula e Radicchio**, Italian red lettuce and arugula tossed with red wine vinaigrette topped with almonds and parmesan cheese
- Insalata di Spinaci e Caprino**, baby spinach salad lightly sautéed with balsamic dressing and walnuts topped with warm goat cheese
- Carpaccio Affumicato**, thinly sliced cured smoked beef served with shaved parmesan cheese and arugula
- Gamberetti Marinati**, marinated grilled shrimp drizzled with lime and mint, served with feta cheese and arugula
- Caprese**, fresh mozzarella cheese, sliced tomato and basil topped with balsamic and pesto
- Polpette al Sugo**, Italian style meatball slowly cooked in a San Marzano tomato sauce
- Antipasto**, Italian cold cuts, prosciutto, mortadella salami, mozzarella and olives
- Combination**, combination of Veneto favorite appetizers served family style in the middle of the table

Pasta dishes are also available as a starter

Dessert

Choice of two or three

- Tiramisù al Cioccolato**, Venetian cake with mascarpone cheese and espresso, topped with melted dark chocolate and cappuccino sauce
- Veneto Cioccolato Valentino**, Chocolate and hazelnut cake served on a bed of raspberry sauce
- Crema Cotta**, Veneto's version of crème brulee with wild berries
- Semifreddo al Pistacchio**, Semi-frozen meringue infused with roasted pistachio and drizzled with vanilla sauce
- Tortino al Cioccolato**, Veneto's version of chocolate soufflé
- Gelato e Frutti di Bosco**, vanilla ice-cream served with berries

Entrée

Choice of three or four

- Orecchiette Salsiccia e Broccoli**, traditional Pugliese pasta sautéed with sausages and rapini, in extra virgin olive oil and garlic \$35
- Lasagna alla Bolognese**, traditional homemade lasagna with light béchamel and meat sauce \$35
- Scaloppine di Pollo al Limone**, chicken scaloppine thinly sliced, sautéed in a light lemon sauce topped with lemon-lime zest, served with mix vegetables \$36
- Scaloppine di Vitello alla Pizzaiola**, veal scaloppine sautéed with marinara sauce and topped with melted mozzarella cheese \$43
- Costolette d'Agnello alla Menta**, grilled lamb chop with a fresh mint sauce, mashed potatoes and sautéed fresh vegetables \$48
- Costata di Vitello**, veal chop sautéed with porcini mushrooms sauce, served with sautéed spinach \$58
- Entrecote alla Griglia**, grilled 13oz. Piemontese beef ribeye drizzled with EVOO and lemon, served with sautéed spinach \$52
- Filetto alla Crosta di Senape**, filet of beef crusted with mustard and fine herbs, served with cabernet wine sauce, served with mixed vegetables \$50
- Ossobuco alla Milanese**, veal shank (ossobuco) slowly braised and served over risotto \$52
- Spigola in Crosta**, sea-bass sautéed and topped with fresh herbs, served with sautéed julienne vegetables \$46
- Salmone ai Pomodoretto**, grilled Scottish salmon filet with cherry tomatoes and tagiasca olive puree sauce served with sautéed julienne vegetables \$46
- Sogliola Piccata**, petrale sole sautéed with lemon and capers served with sautéed vegetables \$44

The per person price listed by each entree also includes your choice from Starter and Dessert.

Sales tax and 20% gratuity not included