

## Venice Dinner Menu

### GLI ANTIPASTI

#### Carpaccio d' Alba \$13

Thinly sliced filet mignon, baby arugola, crispy capers and shaved parmesan cheese; lemon vinaigrette and white truffle oil

#### Polenta e Cantarelli \$13

Soft polenta with gorgonzola, chanterelle and porcini mushrooms, crispy pancetta, chardonnay wine sauce; finished with truffle oil

#### Burricotta \$12

Grilled rustic bread, burricotta, braised baby arichokes, raisins, basil pesto, pecorino cheese and pistachios

#### Charcuterie \$11

Speck, Mortadella, Finocchiona salami, felino salami, bresaola, grilled rustic bread and marcona almonds

#### Charcuterie & Fromage \$18

Speck, Mortadella, Finocchina salami, felino salami, bresaola, parmesan, chevre, montegrappa, barricato, cambonzola and tartufato cheeses; grilled rustic bread, Marcona almonds and orange-fig-honey

#### Mozzarella Caprese \$13

Vine-ripened tomatoes, fresh mozzarella, basil and Mediterranean dry oregano, olives; Tuscan olive oil

#### Calamaretti e Zucchine Fritte \$15

Flash-fried calamari rings, julienne zucchini; spicy marinara sauce

#### Burrata e Prosciutto \$14

Fresh burrata served over beet carpaccio and wild arugula with prosciutto, cherry tomatoes, olives and arugula pesto with balsamic reduction

#### Melanzane Parmigiana \$12

Eggplant layered with fresh mozzarella, parmesan cheese, marinara sauce and fresh basil

### LE INSALATE

#### Insalata di Pere \$7

Field greens salad, fresh pears, gorgonzola crumbles and toasted walnuts; tossed in a light champagne vinaigrette; drizzled with balsamic reduction

#### Insalata di Spinaci \$7

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

#### Insalatona \$10

Chopped salad: Romaine, fresh spinach, cucumbers, mortadella, finocchiona salami, Italian ham, gorgonzola, avocado, roasted bell peppers, cherry tomatoes and boiled egg; finished with a garlic-cesar-cilantro dressing

#### Cappuccina con le Noci Croccanti \$8

Butter lettuce, red onion, shaved pecorino cheese, grilled summer squash, crispy pancetta and toasted walnuts; tossed with a lemon vinaigrette

#### Insalata di Cesare \$8

Romaine lettuce, fried capers, tuscan croutons and shaved parmesan cheese tossed with an

homemade Caesar dressing

### **I RAVIOLI FATTI IN CASA**

#### **Cannelloni di Pollo \$18**

House made pasta sheets with ground grilled chicken, ricotta, spinach, parmesan and baked in a pink gorgonzola cream sauce

#### **Mezzelune con Porcini \$21**

Hand made half moon shaped ravioli filled with roasted porcini mushrooms, ricotta & parmesan cheese; fresh herb cream sauce

#### **Cappelletti di Zucca \$20**

Small hat-shaped ravioli filled with roasted butternut squash, walnuts and parmesan cheese; marinara-vellutata sauce

#### **Lasagna Bolognese \$18**

Italian style lasagna baked in the oven with bolognese and bechamel-parmesan

#### **Ravioli Salsiccia e Porcini \$20**

Homemade round ravioli filled with spicy Italian sausage, ricotta, porcini mushrooms, parmesan; porcini mushrooms, fresh tomatoes, sausagewine sauce

#### **Ravioli d'Aragosta \$22**

Hand made ravioli filled with Maine lobster, rock shrimp and leeks; served over brandy lobster cream sauce and citrus zest

### **GLI GNOCCHI FATTI IN CASA**

#### **Gnocchi con Salsiccia \$21**

Potato dumplings with spicy Italian sausage and wild mushrooms in a light marinara sauce

#### **Gnocchi Sorrentina \$20**

Housemade potato dumplings, fresh tomato sauce with basil, roasted garlic and fresh mozzarella; pecorino cheese

### **LE PASTE FATTE IN CASA**

#### **Scampi Fradiavolo \$24**

Pan seared jumbo prawns with fresh tomatoes and garlic in a spicy marinara wine sauce; tossed with spaghetti pasta

#### **Rigatoni al Pollo e Funghi \$20**

Tube shaped pasta sautéed with chicken breast, porcini and crimini mushrooms and caramelized onion in a cream parmesan sauce

#### **Rigatoni Amatriciana \$19**

Tube pasta tossed with a sauce made of guanciale, caramelized onions and fresh tomatoes; pecorino cheese

#### **Spaghetti Carbonara \$20**

Spaghetti pasta tossed with guanciale, cream, egg yolk and pecorino cheese

#### **Tagliatelle Bolognese \$19**

Egg ribbon pasta with parmesan and butter; served over house meat ragu

#### **Linguine Vongole \$21**

Linguine pasta tossed with roasted garlic and Manila clams in a pinot grigio wine sauce

All Entrées served with a choice of: roasted potatoes, fettuccine Alfredo, penne pomodoro, angel hair garlic oil, soft gorgonzola polenta

### **LE CARNI BIANCHE**

#### **Pollo al Mattone \$21**

Breast and thigh of whole chicken marinated in lemon and herbs and grilled "under a brick"; parisienne vegetables

#### **Gallinella ai Funghi di Bosco \$22**

Chicken breast with fresh porcini and wild mushrooms in a Marsala wine sauce; parisienne vegetables

#### **Saltimbocca di Pollo \$22**

Chicken breast with Parma prosciutto, sage and fontina in a Chardonnay sauce; parisienne vegetables

#### **Polletto ai Carciofi e Capperi \$22**

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

#### **Galletto Caprese \$22**

Chicken breast, fresh tomatoes, marinara sauce, parmesan and fresh mozzarella finished in the oven; parisienne vegetables

#### **Medaglioni di Pollo \$22**

Chicken breast medallions filled with Italian ham, asparagus and fontina cheese; finished in the oven with a chardonnay wine sauce; parisienne vegetables

### **IL VITELLO**

#### **Scaloppine ai Porcini \$27**

Veal scaloppine with fresh porcini and cremini mushrooms in a Marsala wine sauce; parisienne vegetables

#### **Saltimbocca alla Romana \$27**

Veal scaloppine with Parma prosciutto, sage, fontina cheese and finished with a chardonnay wine sauce; parisienne vegetables

#### **Vitello alla Caprese \$27**

Veal scaloppine with fresh tomatoes, marinara sauce, fresh mozzarella and parmesan cheese; parisienne vegetables

#### **Scaloppine Carciofi e Capperi \$27**

Veal scaloppine with grilled artichokes hearts, capers, roasted garlic and finished with a lemon wine butter sauce; parisienne vegetables

Consumer advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions