

## 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