

## *Veneto Menu*

### *Insalata & Soup*

Please choose 4 of the following:

#### **House Salad**

Fresh house greens (spinach, iceberg, red leaf lettuce, radicchio), cherry tomatoes and shaved Padano tossed with our Bertoldi white wine vinaigrette.

#### **Caesar**

Romaine, roasted artisan pancetta, freshly baked olive oil croutons, shaved Padano cheese and our homemade Caesar dressing.

#### **Minestrone**

Italian rustic vegetable soup topped with basil pesto

#### **Insalata Caprese**

Fresh bocconcini cheese, sliced cherry tomatoes, arugula and roasted peppers tossed in our Bertoldi vinaigrette.

#### **Insalata Cortina**

Freshly roasted red and yellow beets, arugula and goat cheese tossed in a white wine vinaigrette.

#### **INSALATA con FINOCCHIO e MELAGRANNA (fennel & pomegranate salad)**

Pomegranate, shaved fennel, baby arugula, romaine and radicchio tossed in a honey and white wine vinaigrette. Topped with lightly toasted pine nuts

#### **Eggplant Parmigiana**

Thinly sliced eggplant, fresh buffalo mozzarella and roasted tomato sauce.

#### **Wood Roasted Prosciutto**

Prosciutto wrapped around fresh baby mozzarella and basil then roasted in our wood-burning oven.  
Served with tomato sauce and topped with balsamic reduction.

### *Entrees*

Please choose 4 of the following:

#### **Spaghetti & Meatballs**

Homemade meatballs with our fresh tomato sauce.

#### **Spaghettoni alle Vongole**

Spaghettoni tossed with clams in our fiery red sauce, with preserved lemon.  
Also available with our white sauce if you prefer.

#### **Arugula Pesto**

Instead of the traditional basil pesto, we offer our unique arugula pesto which has a fresh, peppery taste.  
We toss our pesto with spaghettoni noodles and then top with goat cheese and freshly roasted pine nuts.

#### **Lasagna al Forno**

Traditional Italian dish featuring layers of pasta, ricotta, mozzarella, Romano cheeses, as well as meat sauce then topped with a Padano cream sauce and baked in the oven.

*Please continue to the next page ~*



TAXES NOT INCLUDED.

CLASSIC ITALIAN

## *Veneto Menu continued ~*

### **Spaghetti Limone**

Fresh whole wheat spaghetti tossed with spinach, capers, preserved lemon and parmigiana in a light virgin olive oil sauce.

### **Roasted Chicken & House Cured Pancetta**

Tagliatelle pasta tossed with freshly roasted chicken, artisan pancetta, and fresh tomatoes in a garlic cream sauce.

### **Shrimp Arrabbiata**

Tagliatelle pasta tossed with a fiery tomato sauce and sautéed garlic shrimp.

### **Pasta Pescatore**

Spaghetti pasta tossed in a roasted tomato and virgin olive oil sauce with shrimp, scallops and mussels.

### **Veal Ossobuco**

Veal shank braised in a red wine jus until tender then simmered with potatoes, parsnips and carrots and topped with a gremolata.

The following entrée are served with our whipped potato with extra virgin olive oil and parmigiana cheese as well as fresh vegetable of the day.

You may also choose our Barilla penne noodle with your choice of tomato or bolognese sauce.

### **Chicken Parmigiana**

Two fresh breast of chicken, breaded with a light Italian seasoned crumb and topped with mozzarella and padano parmigiana cheese.

### **Chicken Marsala**

Two chicken scaloppine lightly breaded and then sautéed with a mushroom and Marsala wine cream sauce.

### **Chicken Caponata**

Chicken scaloppine sautéed then topped with a caponata of eggplant, pepper, zucchini, capers, black olive, tomato and olive oil.

### **Veal Parmigiana**

Lightly breaded veal sautéed in olive oil topped with baby mozzarella and tomato sauce.

### **Erin's Veal Piccata**

Veal Scaloppine sauteed, then topped with a preserved lemon, tomato and caper antipasti.

### **Veal Marsala**

Scaloppine of veal sautéed with a mushroom and Marsala wine cream sauce.

### **Bistecca**

Our certified Black Angus Beef is a ten ounce hand-cut from the strip steak. Served with our pizzaola sauce.

### **Roast Salmon**

Fresh salmon fillet topped with cherry tomatoes then roasted in the oven, just until the tomatoes pop to create a sweet sauce.

### **Halibut and Pistachio**

We take a halibut filet, roast it in the oven in a brown butter sauce, then top with pistachios and grilled lemon.

*Please continue to the next page ~*



TAXES NOT INCLUDED.

CLASSIC ITALIAN

## *Veneto Menu continued ~*

### ***Dolce***

Please choose 3 of the following:

#### **Gelato**

Each week we feature a new fresh flavour. Please ask your server for details.

#### **Tiramisu**

Marscapone cheese folded with fresh cream and espresso layered between light lady finger biscuits.

#### **Sicilian Cheesecake**

A very special light creamy baked cheese cake with a hint of lemon. Served with a raspberry coulis.

#### **Brownie**

Our delicious, moist, decadent chocolate brownie with homemade espresso gelato.

#### **Crema Brulata and Fresh Berries**

This is the Italian answer to Creme Brulee! Made fresh daily, this vanilla custard is topped with seasonal fresh berries then glazed with caramelized sugar.

*Tea and Coffee is complementary*

\$40.00 per person excluding drinks, tax and gratuity



TAXES NOT INCLUDED.

CLASSIC ITALIAN