

Veneto Menu (Dinner)

Price AVERAGE per person (includes dessert): \$45.00 excluding beverages, tax and gratuity
PLEASE NOTE: THE BILL IS ITEMIZED; YOU ARE CHARGE FOR EXACTLY WHAT EACH GUEST HAS.

SOUP & SALAD

Please select one of the following:

MISTICANZA

Fresh seasonal lettuces, fennel, celery, cherry tomatoes, radish slices, Padano cheese all tossed in a white wine vinaigrette.

CAESAR

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

CAPRESE

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

MINISTRONE

Italian rustic vegetable soup, noodles topped with basil pesto

INSALATA CORTINA

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

WOOD ROASTED PROSCIUTTO

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

CALAMARI

Sautéed calamari, Tuscan kale, fresh chilies, preserved lemon, garlic, capers tossed in a light tomato sauce

ENTREES

Please select one of the following:

SPAGHETTI AND MEATBALLS

House-made meatballs with fresh tomato sauce

ROASTED CHICKEN AND HOUSE CURED PANCETTA

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

LINGUINE PESCATORE

Mussels, shrimp, calamari tossed in our arrabiata sauce

*The following entrees are served with penne noodles and your choice of Pomodoro or Bolognese sauce.
Instead of pasta we offer a choice of one of the following: mascarpone polenta, fresh vegetable, lemon risotto*

CHICKEN OR VEAL PARMIGIANA

Fresh breast of chicken or veal, breaded with a lightly Italian seasoned crumb and topped with mozzarella cheese



TAXES NOT INCLUDED.

CLASSIC ITALIAN

CHICKEN AL LIMONE

Chicken breast scallopine sautéed with capers, fresh lemon, fresh parsley and white wine.

CHICKEN OR VEAL MARSALA

Fresh chicken or veal scaloppini lightly breaded and then sautéed with a mushroom and Marsala wine cream sauce

PAN ROASTED SALMON

A 7oz salmon fillet pan roasted and drizzled with a saffron caper aioli

DESSERT IS INCLUDED IN THIS MENU WHICH WILL OFFERED TO THE GUESTS WHEN ORDERING



TAXES NOT INCLUDED.

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