

## Veneto Trattoria Dinner Menu

### Antipasti

<b>Insalata “Veneto”</b>	<b>6.50</b>
organic mixed baby lettuce with julienne of vegetables tossed with house vinaigrette	
<b>Insalata d’Arugula e Radicchio</b>	<b>7.95</b>
Italian red lettuce and arugula tossed with red wine vinaigrette topped with almonds and parmesan cheese	
<b>Melanzane Pomodoro e Mozzarella</b>	<b>8.75</b>
eggplant gratin with tomato sauce and melted mozzarella cheese	
<b>Carpaccio Affumicato *</b>	<b>9.75</b>
thinly sliced cured smoked beef with shaved parmesan cheese, arugula and drizzled with balsamic, topped with a ginger-cucumber pesto **	
<b>Baccala Mantecato *</b>	<b>8.95</b>
Venetian style cod, served with grilled polenta	
<b>Portobello e Prosciutto</b>	<b>9.25</b>
portobello mushrooms sautéed with prosciutto, green beans and balsamic vinegar, served on a bed of greens	
<b>Gamberetti Marinati *</b>	<b>10.75</b>
shrimp grilled and marinated with lime and mint, served cold with feta cheese and arugula	
<b>Bruschetta al Salmone</b>	<b>9.25</b>
toasted Italian homemade brioche bread with vine ripe tomatoes, house cured salmon brushed with basil pesto **	
<b>Zuppa del Giorno</b>	<b>A.Q.</b>
soup of the day	
<b>Pasta e Fasoi *</b>	<b>6.75</b>
traditional Venetian beans and pasta soup simmered with vegetable broth	

### Paste e Risotto

**You can substitute some of the pastas for a GLUTEN-FREE spaghetti or ziti for an extra \$1.95**

<b>Pennette con Pollo e Zucchine</b>	<b>14.95</b>
short tube pasta with grilled chicken, zucchini, pancetta (Italian bacon) and parmesan cheese	
<b>Integrali Caprese</b>	<b>16.50</b>
whole-wheat spaghetti pasta tossed with tomato, mozzarella cheese, basil and extra virgin olive oil	
<b>Lasagna</b>	<b>15.25</b>
homemade lasagna with light béchamel and meat sauce	
<b>Tagliatelle con Calamari</b>	<b>15.75</b>
homemade tagliatelle pasta sautéed with calamari and green peas in a spicy tomato sauce	
<b>Spaghetti alle Vongole *</b>	<b>16.95</b>
spaghetti with clams with the choice of red or white sauce	
<b>Fettuccine al Sugo d’Anitra</b>	<b>17.25</b>
homemade fettuccine tossed with braised duck ragout sauce	
<b>Tagliatelle Tirolesi</b>	<b>17.50</b>
homemade tagliatelle pasta sautéed with speck (smoked Südtirol’s prosciutto) and light cream sauce	
<b>Orecchiette Salsiccia e Broccolini</b>	<b>16.25</b>
traditional Pugliese pasta sautéed with sausages and rapini, in extra virgin olive oil, garlic and red peperoncino (lightly spicy)	

<b>Agnolotti ai Gamberi</b>	<b>18.95</b>
homemade pasta filled with shrimp, tossed in a light shrimp-tomato sauce	
<b>Ravioli di Spinaci e Ricotta</b>	<b>14.95</b>
homemade ravioli filled with fresh ricotta cheese and spinach served with tomato and basil sauce	
<b>Risotto dell' Adriatico *</b>	<b>18.95</b>
Italian style rice simmered with scallops, shrimp and clams with a touch of tomato sauce **	
<b>Gnocchi di Patate alla Bolognese</b>	<b>15.50</b>
homemade potato dumpling served with homemade meat sauce	

## **Pesci e Carni**

Entrees are served with Chef's selection of vegetables. A side dish of pasta is available at \$4.75.

*We are happy to split your entrée for \$2.50*

<b>Luganega con Verzette e Polenta *</b>	<b>15.75</b>
pork garlic sausages with grilled polenta and braised savoy cabbage	
<b>Scaloppine di Pollo al Limone</b>	<b>16.95</b>
chicken scaloppine thin sliced sautéed in a light lemon sauce topped with lemon e lime zest	
<b>Milanese di Pollo</b>	<b>18.50</b>
pounded chicken breast, breaded and sautéed, served with sautéed fresh vegetables	
<b>Pork Chop con Apple Cider</b>	<b>21.50</b>
house smoked pork chop with sautéed apple and cider sauce **	
<b>Scaloppine di Vitello ai Funghi Porcini</b>	<b>21.50</b>
veal scaloppine sautéed with porcini mushrooms and white wine sauce **	
<b>Fegato alla Veneziana *</b>	<b>18.25</b>
calf liver with golden onions and grilled polenta **	
<b>Costolette d' Agnello alla Menta</b>	<b>25.95</b>
grilled lamb chop with a fresh mint sauce, mashed potatoes and sautéed fresh vegetables **	
<b>Filetto alla Crosta di Senape</b>	<b>23.95</b>
filet of beef crusted with mustard and fine herbs with cabernet wine sauce **	
<b>Galletto alla Rustica</b>	<b>18.75</b>
cornish-hen deboned and simmered with white wine, rosemary and bell peppers sauce, served on soft polenta	
<b>Ossobuco alla Milanese</b>	<b>24.95</b>
veal shank slowly braised and served over risotto	
<b>Sogliola ai Capperi</b>	<b>20.50</b>
filet of sole sautéed with lemon and capers sauce **	
<b>Salmone ai Pomodoretta</b>	<b>19.95</b>
grilled salmon filet with cherry tomatoes and tagiasca olive puree sauce **	

\* Typical dishes of the Venetian region

Private dining room or banquet room is available

\*\* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

\*\* These food items are served cooked to order undercooked or raw.