

Veneto Trattoria Lunch Menu

Appetizers

“Veneto” Salad	4.50
organic mixed baby lettuce with julienne of vegetables tossed with house vinaigrette	
Insalata d’Arugula e Radicchio	7.25
Italian red lettuce and arugula tossed with red wine vinaigrette topped with almonds and parmesan cheese	
Baccala Mantecato *	7.50
Venetian style cod, served with grilled polenta	
Gamberetti Marinati *	9.50
shrimp grilled and marinated with lime and mint, served cold with feta cheese and arugula	
Portobello e Prosciutto	7.75
portobello mushrooms sautéed with prosciutto, green beans and balsamic vinegar, served on a bed of greens	
Pasta e Fasoi *	5.95
traditional Venetian beans and pasta soup simmered with vegetable broth	
Soup of the Day	A.Q.

Salads *with any of the items below, order “Veneto Salad” or “Soup of Day” for \$2.95*

Chicken Salad	11.95
grilled chicken breast, organic mixed baby lettuce and mushrooms, tossed with a light mushroom vinaigrette	
Steak Salad	13.75
grilled flank steak served over mixed grilled chopped vegetables, organic mixed baby lettuce and tomatoes, tossed with balsamic vinaigrette **	
Salmon Salad	13.50
sautéed salmon filet, mixed grilled vegetables over organic mixed baby lettuce and fresh chopped tomatoes, tossed with lime citronette **	
Insalata di Tonno	12.75
Boston lettuce and tomatoes, tuna fish, mozzarella, corn, hearts of palm, capers, boiled eggs, olives tossed with a lemon citronette	
Insalata Mediterranea *	13.25
organic greens with sautéed salmon, sea bass, bay scallops cherry tomatoes, crostini tossed with a balsamic vinaigrette **	
Grilled Vegetable Plate (with grilled chicken breast add \$3.75)	11.50
eggplant, radicchio, squash, fennel, onions, mushrooms and red and green bell peppers, drizzled with balsamic vinegar and extra virgin olive oil	
Carpaccio Affumicato	11.75
thinly sliced cured smoked beef with shaved parmesan cheese, arugula and drizzled with balsamic, topped with a ginger-cucumber pesto **	

Panini (sandwiches) *all panini are served on grilled Italian bread*

and served with salad. With any of the items below, order a “Soup of Day” for \$2.95

Panino Milanese	10.75
breaded chicken breast, slice tomato, mozzarella, lettuce	
Panino Mozzarella e Prosciutto	10.75
imported Parma prosciutto, fresh mozzarella and sliced tomatoes drizzled with balsamic sauce	

Pasta *with any of the items below, order “Veneto Salad” or “Soup of Day” for \$2.95*

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

Penne con Pollo e Zucchine	12.25
short tube pasta with grilled chicken, zucchini, pancetta (Italian bacon) and parmesan cheese	
Pennette all’Arrabbiata	11.50
thin short tube pasta, tossed in a spicy tomato-garlic sauce	
Lasagna	12.50
homemade lasagna with light béchamel and meat sauce	
Tagliolini Tre Sapori	12.25
homemade spinach tagliolini pasta, prosciutto ham, mushrooms and light cream sauce	
Angel Hair alla Checca	11.50
very thin spaghettini sautéed with dice tomato, garlic and extra virgin olive oil	
Tagliatelle con Calamari	12.75
fresh eggs tagliatelle pasta sautéed with calamari and green peas in a spicy tomato sauce	
Fettuccine al Sugo d’Anitra	14.25
fresh eggs fettuccine tossed with braised duck ragout sauce	
Orecchiette Salsiccia e Broccoli	13.25
traditional Pugliese pasta sautéed with sausages and rapini, in extra virgin olive oil, garlic and red pepperoncino (lightly spicy)	
Integrali Caprese	13.75
whole-wheat spaghetti pasta tossed with tomato, mozzarella cheese, basil and extra virgin olive oil	
Spaghetti alle Vongole *	13.95
spaghetti with clams with the choice of red or white sauce	
Gnocchi di Patate alla Bolognese	12.50
homemade potato dumpling served with homemade meat sauce	

Entrees *with any of the items below, order “Veneto Salad” or “Soup of Day” for \$2.95*

Entrees are served with Chef’s selection of vegetables. We are happy to split your entrée for \$2.50

Luganega con Verzette e Polenta *	12.75
pork garlic sausages with grilled polenta and braised savoy cabbage	
Scaloppine di Pollo al Limone	13.95
chicken scaloppine thin sliced sautéed in a light lemon sauce topped with lemon and lime zest	
Milanese di Pollo	15.25
pounded chicken breast, breaded and sautéed, served with tossed baby lettuce and tomatoes	
Fegato alla Veneziana *	15.95
calf liver with golden onions and grilled polenta **	
Scaloppine di Vitello ai Funghi Porcini	18.50
veal scaloppine sautéed with porcini mushrooms and white wine **	
Filetto alla Crosta di Senape	20.50
filet of beef crusted with mustard and fine herbs with cabernet wine sauce **	
Salmone ai Pomodoretta	17.95
grilled salmon filet with cherry tomatoes and tagiasca olive puree sauce **	
Sogliola ai Capperi	18.50
filet of sole sautéed with lemon and capers sauce **	

* Typical dishes of the Venetian region / Private dining room or banquet room 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.