

Valentine's Dinner Menu

Antipasti

Choice of:

Lobster Bisque Soup

homemade lobster bisque soup

Polentina con Gamberi e Capesante

shrimp and scallops sautéed in a shrimp sauce, served over soft white polenta

Ravioli di Spinaci

homemade ravioli pasta filled with spinach, and ricotta cheese tossed with tomato basil sauce

Melanzane Parmigiana

eggplant gratin with tomato sauce and melted mozzarella cheese

Spinach Beet Salad

red and yellow beets, spinach, cranberry and goat cheese salad, red wine vinaigrette

Valentino Salad, arugula, endive, pear, cranberry and butternut squash with gorgonzola

Canelloni di Vitello

homemade cannelloni pasta stuffed with veal and baked with béchamel-tomato sauce

Mozzarella Caprese

mozzarella cheese served with tomatoes drizzled with balsamic and extra virgin olive oil

Insalata di Mare

seafood salad with shrimp, scallops, mussels and calamari, tossed with lemon vinaigrette

Gnocchi ai Four Formaggi

homemade potatoe dumpling sautéed with a four cheese sauce

Entrees

Choice of:

Tagliolini al Limone

homemade tagliolini pasta sautéed with shrimp in a light lemon-cream sauce

Pappardelle d'Aragosta

homemade large fettuccine pasta sautéed with lobster in a lobster sauce

Fettuccine Primavera

vegetarian homemade ribbon pasta sautéed with fresh vegetable, light tomato sauce and shaved ricotta cheese

Pollo Marsala

breast of chicken sautéed with marsala sauce and mushrooms, served with mixed vegetables

Scaloppine alla Valdostana

veal scaloppine, stuffed with fontina cheese and prosciutto, served with mixed vegetables

Scaloppine Piccata

veal scaloppine sautéed with lemon caper sauce, served with mixed vegetables

Agnello alla Rustica

marinated lamb chops grilled and served with a lamb reduction and roasted potatoes

Filetto ai Porcini

filet of beef sautéed with porcini mushrooms and served over risotto

Short Rib Piedmontese

bone-in short rib from Piemontese grass fed beef slowly brazed served over mashed potatoes

Ossobuco alla Milanese

beef shank slowly braised with vegetables and served over risotto

Sogliola Limone e Capperi

petrale sole filet sautéed with lemon and capers served with sautéed spinach

Branzino alla Griglia

whole Mediterranean seabass, butterflied and grilled, drizzled with lemon sauce, served with roasted potatoes

Dessert

SEE SELECTION FROM OUR DESSERT MENU

\$75 per Person

BUON SAN VALENTINO!!!

Veneto Trattoria

Reservations Call 480.948.9928

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