

Antipasti

Insalata “Veneto” (GF) organic mixed baby lettuce with julienne of vegetables tossed with red wine vinaigrette **5.50**

Insalata d’Arugula e Radicchio (GF) Italian red lettuce and arrugula tossed with red wine vinaigrette topped with almonds and parmesan cheese **7.25**

Melanzane Pomodoro e Mozzarella eggplant gratin with tomato sauce and melted mozzarella cheese **8.95**

Carpaccio Affumicato (GF) thinly sliced house cured and smoked Piemontese grass-fed beef topped with shaved parmesan cheese and drizzled with extra virgin olive oil and lemon **9.75**

Polpette al Sugo Italian style meatball slowly cooked in a San Marzano tomato sauce **7.95**

Baccala Mantecato (GF) two slices of grilled polenta topped with Venetian style cod **8.25**

Portobello e Prosciutto (GF) portobello mushrooms sautéed with prosciutto, green beans and balsamic vinegar, served on a bed of greens **8.50**

Gamberetti Marinati (GF) marinated grilled shrimp drizzled with lime and mint, served with feta cheese and arugula **12.50**

Bruschetta al Salmone toasted Italian homemade brioche bread, vine ripe tomatoes, house cured salmon brushed with basil pesto **9.00**

Zuppa del Giorno Cup **6.25**

Pasta e Fasoi Cup **6.25**

traditional Venetian beans and pasta soup simmered with vegetable broth

Paste e Risotto

You can substitute some of the pastas for **GLUTEN-FREE**

Pennette con Pollo e Zucchine, short tube pasta with grilled chicken, zucchini, pancetta (Italian bacon) and parmesan cheese sauce **14.25**

Integrali Caprese, whole-wheat spaghetti pasta tossed with tomato, mozzarella cheese, basil and extra virgin olive oil **14.75**

Lasagna alla Bolognese, traditional homemade lasagna with light béchamel and meat sauce **14.75**

Tagliatelle col Nero di Calamari homemade tagliatelle pasta sautéed with black ink sauce and calamari **14.95**

Spaghetti alle Vongole spaghetti and clams with the choice of red or white sauce **15.50**

Fettuccine al Sugo d’Anitra, homemade fettuccine tossed with braised duck ragout sauce **17.50**

Tagliatelle Tirolesi, homemade tagliatelle pasta sautéed with speck (smoked Südtirol’s prosciutto) and light cream sauce **16.00**

Orecchiette Salsiccia e Broccoli, traditional Pugliese pasta sautéed with sausages and rapini, in extra virgin olive oil, garlic and red pepperoncino (lightly spicy) **14.95**

Agrolotti ai Gamberi, homemade pasta filled with shrimp, tossed in a light shrimp-tomato sauce **17.50**

Ziti (gluten free, brown rice flour) con Melanzane (GF) gluten free pasta sautéed with eggplant, zucchini, bell peppers, tomato and shaved ricotta cheese **14.75**

Ravioli Ricotta e Spinaci, homemade ravioli filled with fresh ricotta cheese and spinach, served with tomato basil sauce **13.95**

Ravioli di Vitello ai Porcini, homemade ravioli filled with veal and ricotta, served with a mushroom cream sauce **17.50**

Risotto dell’ Adriatico (GF) Italian style rice simmered with scallops, shrimp and clams with a touch of tomato sauce **18.50**

Gnocchi di Patate alla Bolognese, homemade potato dumpling tossed with homemade Bolognese meat sauce **14.25**

Pesci e Carni

A side dish of pasta is available at **\$4.75**.

Luganega con Verzette e Polenta (GF) pork garlic sausages with grilled polenta and braised savoy cabbage **15.95**

Petto di Pollo al Limone, chicken breast thin sliced sautéed in a light lemon sauce topped with lemon e lime zest, served with mixed sautéed vegetables **15.95**

Filetto di Maiale al Porto (GF) pork tenderloin sautéed with port wine and dried figs, served with mixed sautéed vegetables **17.95**

Scaloppine di Vitello alla Pizzaiola, veal scaloppine sautéed with marinara sauce and topped with melted mozzarella cheese, served with sautéed fresh vegetables **20.95**

Fegato alla Veneziana (GF) calf liver with golden onions and grilled polenta **17.75**

Costolette d’Agnello alla Menta (GF) grilled lamb chop with a fresh mint sauce, mashed potatoes and sautéed fresh vegetables **21.50**

Filetto alla Crosta di Senape, filet of beef crusted with mustard and fine herbs with cabernet wine sauce and sautéed fresh vegetables **23.95**

Galletto alla Rustica (GF) cornish-hen partially deboned and simmered with white wine, rosemary and bell peppers sauce, served over mash potatoes **17.50**

Ossobuco di Vitello alla Milanese, veal shank (ossobuco) slowly braised and served over risotto **34.95**

Brodetto di Pesce alla Veneta cioppino fish stew with scampi, scallops, mussels, clams, calamari and sea bass in a tomato-fish broth **26.50**

Salmone ai Pomodoretta (GF) grilled Scottish salmon filet topped with cherry tomatoes and tagiasca olive puree sauce, served with grilled vegetables **22.50**

Veneto Trattoria Italiana

6137 N. SCOTTSDALE ROAD

(HILTON VILLAGE)

SCOTTSDALE, AZ 85250

TEL. (480) 948-9928

www.venetotrattoria.com