

## 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**

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