

# *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

### **Involtini di Melanzane**

grilled eggplant rolled with goat cheese and sautéed in a marinara sauce

### **Insalata di Bietole**

red and yellow beets thinly sliced with pecans and feta cheese

### **Valentino Salad**

arugula, endive, pear, dried-cherries and almonds with gorgonzola

### **Risotto Zucca e Burrata**

Italian risotto slowly cooked with pumpkin topped with burrata cheese

### **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 citronette

### **Gnocchi ai Quattro Formaggi**

homemade potatoes dumpling sautéed with a four cheese sauce

## **Entrees**

Choice of:

### **Tagliolini con Gambri e Limone**

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

### **Canelloni di Vitello**

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

### **Tagliolini d'Aragosta**

homemade tagliolini pasta sautéed with lobster in a red lobster sauce

### **Pollo Mattone**

"brick chicken" half chicken marinated and press pan roasted, served with sautéed fresh vegetables

### **Scaloppine di Vitello al Marsala**

veal scaloppine, sautéed with mushrooms and Marsala wine sauce, served with mixed vegetables

### **Scaloppine di Vitello alla Pizzaiola**

veal scaloppine sautéed with marinara sauce and topped with melted mozzarella cheese, served with sautéed fresh 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 with sautéed spinach

### **Short Rib Piedmontese**

bone-in short rib from Piemontese grass fed beef slowly braised served over risotto

### **Ossobuco di Capriolo**

venison ossobuco slowly braised with red wine and vegetables and served over risotto

### **Sogliola Piccata**

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**

**6137 N Scottsdale Rd, Scottsdale, AZ 85250**