

Per Cominciare

<b>Antipasto for Two</b>	15
Prosciutto accompanied with imported hot and sweet soppressata, fresh mozzarella, cerignola red and green olives topped with marinated long stem artichokes.	
<b>Bruschetta</b>	12
Toasted Italian bread with basil infused oil, diced tomatoes, fresh mozzarella and finished with basil pesto.	
<b>Risotto Balls</b>	12
Ask your server for chef's choice of the day.	
<b>Zuppa</b>	
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Insalata

All salad dressings are made fresh daily on premise.

<b>Veneto Green Salad</b>	6
Mixed greens with Asiago cheese, tomatoes, olives, with housemade balsamic vinaigrette.	
<b>Caesar Salad</b>	12
Romaine with Asiago and provolone cheese and croutons in our housemade creamy Caesar dressing.	
<b>Spinach Salad</b>	12
Fresh baby spinach topped with apples, golden raisins, walnuts, Gorgonzola cheese and served with our house-made poppy seed vinaigrette.	
<b>Grilled Chicken Salad</b>	15
Mixed greens topped with grilled chicken, tomatoes, roasted red peppers, artichokes, olives, and Asiago cheese served with housemade oregano vinaigrette.	
<b>Black Angus Steak Salad</b>	15
Mixed greens topped with grilled Black Angus sirloin, red onion, diced tomatoes, Gorgonzola cheese, and our housemade creamy horseradish dressing.	

ASK YOUR SERVER FOR DAILY SPECIALS

Gluten Free Pasta Available

Wine · Beer · Coffee · Espresso · Soda

Desserts made from scratch in-house

Extras:

Chicken 3.00      Shrimp 2.50 /ea  
Sirloin Steak 9.00

No substitutions, please.

18% Gratuity is added to parties of six or more.

Veneto uses only free-range, all natural chicken to ensure the highest quality product.

Wood - Fired Pizza

The Veneto oven bakes with wood in the olde world tradition. Each pizza is worked by hand using dough and sauces made fresh in our kitchen.

<b>Traditional Margherita</b>	14
Pomodoro sauce topped with fresh mozzarella and basil.	
<b>Veneto Margherita</b>	12
Pomodoro sauce topped with provolone and mozzarella cheese. Add pepperoni \$1.50	
<b>Rustica</b>	14
Pomodoro sauce topped with Italian sausage, green peppers, caramelized onions, provolone and mozzarella cheese.	
<b>Bianca</b>	14
Oregano infused oil topped with prosciutto, artichokes, caramelized onions, provolone and mozzarella.	
<b>Shrimp Puttanesca</b>	15
Pomodoro sauce with shrimp, caramelized onions, olives, capers, anchovies, red pepper flakes, provolone and mozzarella cheese.	
<b>Greek</b>	14
Pesto sauce topped with spinach, olives, caramelized onions, artichoke hearts, feta and mozzarella cheese.	
<b>Mushroom</b>	15
Oregano infused oil with roasted mushroom blend, provolone, mozzarella and goat cheese, drizzled truffle oil.	
<b>Pollo</b>	14
Pesto sauce, topped with chicken, spinach, roasted red peppers, mozzarella, and goat cheese.	

Pasta / Entrees

<b>Prosciutto and Peas Alfredo</b>	15
Farfalle pasta served with prosciutto and peas, tossed in a parmesan cream sauce.	
<b>Vodka Cream Sauce</b>	15
Farfalle pasta tossed in a vodka marinara cream sauce.	
<b>Sautéed Shrimp</b>	18
Sautéed shrimp over angel hair pasta with caramelized onions, garlic and tomatos tossed in a white wine, lemon sauce with fresh herbs.	
<b>Pasta Rustica</b>	15
Fettuccine, Italian sausage, green bell peppers, caramelized onions, fresh herbs, housemade marinara, and mozzarella cheese topped with Asiago cheese.	
<b>Pasta con Funghi</b>	18
Fettuccine, roasted wild mushrooms, garlic, shallots, fresh herbs, spinach in a light truffle cream sauce or light truffle broth. Topped with goat cheese.	
<b>Homemade Ricotta Gnocchi</b>	15
Housemade with choice of sauce: Marinara, Vodka Cream, or Pesto Cream.	
<b>Chicken Parmigiano</b>	18
Italian herb & cheese breadcrumb crusted breast of chicken baked with marinara & mozzarella cheese served over angel hair pasta.	
<b>Chicken Francese</b>	18
Egg battered sautéed chicken medallions finished in a lemon sherry sauce served over sautéed Italian greens.	
<b>Ribeye</b>	Market Price
Charbroiled 14 oz. choice Ribeye, hand-cut in house, served with chef’s selection and vegetable de giorno.	
<b>Risotto del Giorno – Gluten Free</b>	Market Price
Created daily from our chef’s freshest ingredients.	