

Per Cominciare

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| Antipasto for Two | 15 |
| Prosciutto accompanied with imported hot and sweet soppressata, fresh mozzarella, cerignola red and green olives topped with marinated long stem artichokes. | |
| Bruschetta | 12 |
| Toasted Italian bread with basil infused oil, diced tomatoes, fresh mozzarella and finished with basil pesto. | |
| Greens and Beans | 10 |
| Braised escarole and beans. Add sausage \$2. | |
| Prosciutto Wraps | 12 |
| Fresh mozzarella wrapped in prosciutto and baked in our wood-fired oven with basil oil, served over greens. | |
| Risotto Balls | 12 |
| Ask your server for chef's choice of the day. | |
| Zuppa | |
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Insalata

All salad dressings are made fresh daily on premise.

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| Veneto Green Salad | 6 |
| Mixed greens with Asiago cheese, tomatoes, olives, with housemade balsamic vinaigrette. | |
| Caesar Salad | 10 |
| Romaine with Asiago and parmesan cheese and croutons in our housemade creamy Caesar dressing. | |
| Spinach Salad | 10 |
| Fresh baby spinach topped with apples, golden raisins, walnuts, Gorgonzola cheese and served with our house-made poppy seed vinaigrette. | |
| Grilled Free-Range Chicken Salad | 14 |
| Mixed greens topped with grilled chicken, tomatoes, roasted red peppers, artichokes, olives, and Asiago cheese served with housemade oregano vinaigrette. | |
| Black Angus Steak Salad | 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:

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| 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.

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

Pasta / Entrees

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| Prosciutto and Peas Alfredo | 15 |
| Farfalle pasta served with prosciutto and peas, tossed in a parmesan cream sauce. | |
| Vodka Cream Sauce | 15 |
| Farfalle pasta tossed in a vodka marinara cream sauce. | |
| Sautéed Shrimp | 18 |
| Sautéed shrimp over angel hair pasta with caramelized onions, garlic and tomatos tossed in a white wine, lemon sauce with fresh herbs. | |
| Pasta Rustica | 15 |
| Fettuccine, Italian sausage, green bell peppers, caramelized onions, fresh herbs, housemade marinara, and mozzarella cheese topped with Asiago cheese. | |
| Pasta con Funghi | 18 |
| Fettuccine, roasted wild mushrooms, garlic, shallots, fresh herbs, spinach in a light truffle cream sauce or light truffle broth. Topped with goat cheese. | |
| Homemade Cheese Ravioli | 16 |
| Ricotta, Parmesan, mozzarella cheeses, served over housemade garden vegetable marinara sauce. | |
| Homemade Ricotta Gnocchi | 15 |
| Housemade with choice of sauce: Marinara, Vodka Cream, or Pesto Cream. | |
| Eggplant Parmigiano | 17 |
| Italian herb & cheese bread crumb crusted eggplant baked with marinara & mozzarella cheese served over angel hair pasta. | |
| Chicken Parmigiano | 18 |
| Italian herb & cheese breadcrumb crusted breast of chicken baked with marinara & mozzarella cheese served over angel hair pasta. | |
| Chicken Francese | 18 |
| Egg battered sautéed chicken medallions finished in a lemon sherry sauce served over sautéed Italian greens. | |
| Pork Marsala | 18 |
| Sauteed mushrooms in a Marsala wine sauce served with angel hair pasta. | |
| Ribeye | 27 |
| Charbroiled 14 oz. choice Ribeye, hand-cut in house, served with chef’s selection and vegetable de giorno. | |
| Risotto del Giorno – Gluten Free | Market Price |
| Created daily from our chef’s freshest ingredients. | |