

V E N E T O

318 EAST AVENUE

ROCHESTER, NY

585 454 5444

Per Cominciare

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| Antipasto for Two | 14 |
| Prosciutto accompanied with imported hot and sweet soppressata, fresh mozzarella, cerignola red and green olives topped with marinated long stem artichokes. | |
| Bruschetta | 11 |
| Toasted Italian bread with basil infused oil, diced tomatoes, fresh mozzarella and finished with fresh basil pesto. | |
| 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 | Ask your server for chef's choice of the day |

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 | 8 |
| Romaine with Asiago cheese and croutons in our housemade creamy Caesar dressing. | |
| Spinach Salad | 8 |
| 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 | 14 |
| Mixed greens topped with grilled Black Angus sirloin, red onion, diced tomatoes, Gorgonzola cheese, and our housemade creamy horseradish dressing. | |

Wood - Fired Pizza

The Veneto oven bakes with wood in the olde world tradition. Each 12" 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 mozzarella cheese. Add pepperoni \$1.50 | |
| Rustica | 13 |
| Pomodoro sauce topped with Italian sausage, green peppers, caramelized onions, and mozzarella cheese. | |
| Bianca | 14 |
| Oregano infused oil topped with prosciutto, artichokes, caramelized onions and mozzarella. | |
| Shrimp Puttanesca | 15 |
| Pomodoro sauce with shrimp, caramelized onions, olives, capers, anchovies, red pepper flakes, and mozzarella cheese. | |
| Greek | 14 |
| Pesto sauce topped with spinach, olives, caramelized onions, artichoke hearts, feta and mozzarella cheese. | |
| Mushroom | 14 |
| Oregano infused oil with roasted mushroom blend, provolone, mozzarella and Lively Run goat cheese, drizzled truffle oil. | |
| Pollo | 14 |
| Pesto sauce, topped with free – range chicken, spinach, roasted red peppers, mozzarella, and lively run goat cheese. | |

Pasta / Entrees

All of our pastas are made fresh for you daily on premise.

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| Prosciutto and Peas Alfredo | 14 |
| Fresh made Fettuccine pasta, served with prosciutto and peas, tossed in a parmesan cream sauce. | |
| Vodka Cream Sauce | 15 |
| Fresh made Ziti pasta, tossed with fresh herbs and garlic in a vodka marinara cream sauce. | |
| Sautéed Shrimp | 18 |
| Sautéed shrimp over fresh made angel hair pasta with caramelized onions and tomatos tossed in a white wine, lemon, and garlic sauce with fresh herbs. | |
| Pasta Rustica | 14 |
| Fresh made Fettuccine, Italian sausage, green bell peppers, caramelized onions, fresh herbs, housemade marinara, and mozzarella cheese topped with Asiago cheese. | |
| Lasagna | 14 |
| Made with five cheeses and topped with housemade marinara sauce. | |
| Pasta con Funghi | 18 |
| Fresh made Fettuccine, roasted wild mushrooms, garlic, shallots, fresh herbs, spinach in a light truffle cream sauce or light truffle broth. Topped with Lively Run goat cheese. | |
| Homemade Cheese Ravioli | 14 |
| 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 | 16 |
| Italian herb & cheese bread crumb crusted eggplant baked with marinara & mozzarella cheese served over fresh made angel hair pasta. | |
| Chicken Parmigiano | 16 |
| Italian herb & cheese breadcrumb crusted breast of chicken baked with marinara & mozzarella cheese served over fresh made angel hair pasta. | |
| Chicken Francese | 17 |
| Egg battered sautéed chicken medallions finished in a lemon sherry sauce served over sautéed Italian greens. | |
| Risotto del Giorno – Gluten Free | Market Price |
| Created daily from our chef’s freshest ingredients. | |
| Chef’s Daily Steak Selection | Market Price |
| Choice cut beef served with chef’s selection & vegetable de giorno. | |

Desserts Made from Scratch In-house

ASK YOUR SERVER FOR DAILY SPECIALS
Gluten Free Pasta Available

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| 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.