

Per Cominciare

<b>Antipasto for Two</b>	14
Prosciutto accompanied with imported hot and sweet soppressata, fresh mozzarella, cerignola red and green olives topped with marinated artichokes.	
<b>Bruschetta</b>	11
Toasted Italian bread with basil infused oil, diced tomatoes, fresh mozzarella and finished with fresh basil pesto.	
<b>Prosciutto Wraps</b>	12
Fresh mozzarella wrapped in prosciutto and baked in our wood-fired oven with basil oil, served over greens.	
<b>Risotto Balls</b>	12
Ask your server for chef's choice of the day.	
<b>Zuppa</b>	Ask your server for chef's choice of the day

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>	8
Romaine with Asiago cheese and croutons in our housemade creamy Caesar dressing.	
<b>Spinach Salad</b>	8
Fresh baby spinach topped with apples, golden raisins, walnuts, Gorgonzola cheese and served with our house-made poppy seed vinaigrette.	
<b>Grilled Free-Range Chicken Salad</b>	14
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>	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.	
<b>Traditional Margherita</b>	14
Pomodoro sauce topped with fresh mozzarella and basil.	
<b>Veneto Margherita</b>	12
Pomodoro sauce topped with mozzarella cheese. Add pepperoni \$1.50	
<b>Rustica</b>	13
Pomodoro sauce topped with Italian sausage, green peppers, caramelized onions, and mozzarella cheese.	
<b>Bianca</b>	14
Oregano infused oil topped with prosciutto, artichokes, caramelized onions and mozzarella.	
<b>Shrimp Puttanesca</b>	15
Pomodoro sauce with shrimp, caramelized onions, olives, capers, anchovies, red pepper flakes, and mozzarella cheese.	
<b>Greek</b>	14
Pesto sauce topped with spinach, olives, caramelized onions, artichoke hearts, feta and mozzarella cheese.	
<b>Mushroom</b>	14
Oregano infused oil with roasted mushroom blend, provolone, mozzarella and Lively Run goat cheese, drizzled truffle oil.	
<b>Pollo</b>	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.	
<b>Prosciutto and Peas Alfredo</b>	15
Fresh made Fettuccine pasta, served with prosciutto and peas, tossed in a parmesan cream sauce.	
<b>Vodka Cream Sauce</b>	15
Fresh made Ziti pasta, tossed with fresh herbs and garlic in a vodka marinara cream sauce.	
<b>Sautéed Shrimp</b>	18
Sautéed shrimp over fresh made linguini pasta with caramelized onions and tomatos tossed in a white wine, lemon, and garlic sauce with fresh herbs.	
<b>Pasta Rustica</b>	14
Fresh made Fettuccine, Italian sausage, green bell peppers, caramelized onions, fresh herbs, housemade marinara, and mozzarella cheese topped with Asiago cheese.	
<b>Lasagna</b>	14
Made with five cheeses and topped with housemade marinara sauce.	
<b>Pasta con Funghi</b>	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.	
<b>Homemade Cheese Ravioli</b>	15
Ricotta, Parmesan, mozzarella cheeses, served over housemade garden vegetable marinara sauce.	
<b>Homemade Ricotta Gnocchi</b>	15
Housemade with choice of sauce: Marinara, Vodka Cream, or Pesto Cream.	
<b>Eggplant Parmigiano</b>	16
Italian herb & cheese bread crumb crusted eggplant baked with marinara & mozzarella cheese served over fresh made linguini pasta.	
<b>Chicken Parmigiano</b>	17
Italian herb & cheese breadcrumb crusted breast of chicken baked with marinara & mozzarella cheese served over fresh made linguini pasta.	
<b>Chicken Francese</b>	17
Egg battered sautéed chicken medallions finished in a lemon sherry sauce served over sautéed Italian greens.	
<b>Risotto del Giorno – Gluten Free</b>	Market Price
Created daily from our chef’s freshest ingredients.	
<b>Chef’s Daily Steak Selection</b>	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*

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.