

V E N E T O

318 EAST AVENUE

ROCHESTER, NY

585 454 5444

Per Cominciare

Antipasto for Two	14
Prosciutto accompanied with imported hot and sweet soppressata, fresh mozzarella, cerignola red and green olives topped with marinated 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.

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.

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.

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 linguini 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 linguini pasta.	
Chicken Parmigiano	17
Italian herb & cheese breadcrumb crusted breast of chicken baked with marinara & mozzarella cheese served over fresh made linguini 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*

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.