

V E N E T O

318 EAST AVENUE

ROCHESTER, NY

585 454 5444

Per Cominciare

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.

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:

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.

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

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.	
Chicken 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.	