



## IL VENETIAN

### PRIMI

CALAMARI FRITTI hot cherry pepper   pomodoro sauce   lemon-herb aioli	14
EGGPLANT ROLLATINI ricotta   mozzarella   pomodoro sauce	13
BURRATA roasted tomatoes   arugula   pickled eggplant   pesto	16
FLATBREAD BIANCA five cheeses   garlic   evoo   herbs	12
FLATBREAD RUSTICA fennel sausage   fresh mozzarella   pomodoro	13
ZUPPA DEL GIORNO soup of the day   cup/bowl	6/8

### INSALATE

**Add: grilled chicken 7 6oz filet mignon\* 24 grilled tuna\* 14 grilled salmon\* 11**

VENETIAN SALAD tender greens   gorgonzola   roasted red peppers   tomato   pickled onion   balsamic vinaigrette	11
ROASTED BEET arugula   goat cheese   toasted pistachio   crispy shallots   maple vinaigrette	12
CAESAR traditional dressing   aged parmigiano reggiano   focaccia croutons	10
BABY KALE compressed bosc pear   toasted almonds   gorgonzola   prosecco vinaigrette	11

### HOUSEMADE PASTA

RIGATONI AND MEATBALLS pomodoro sauce   chef's ricotta	19
BRAISED SHORT RIB PAPPARDELLE barolo wine   herbs	22
MAFALDINE WITH MUSHROOMS "ribbon" pasta   seasonal wild mushrooms   parmigiano	19
SPAGHETTI POMODORO tomato sauce   basil	15
BUCATINI CARBONARA pancetta   egg yolk   pecorino romano	18
SPAGHETTI FRA DIAVOLO scallops   calamari   clams   shrimp   spicy tomato sauce	25

### SECONDI

PRANZO VELOCE chef's selection of soup   salad   entrée	20
GRILLED FAROE ISLAND SALMON* sweet onion purée   fregola sarda   broccolini	24
SAUTÉED BRANZINO wilted baby kale   broccolini   mushrooms   cream	25
FILET MIGNON 6oz* potato gratinato   broccolini   black truffle sauce	36
CHICKEN PARMIGIANA mozzarella   spaghetti pomodoro	22
CHICKEN SANDWICH sliced breast   provolone picante   arugula   tomato   pesto aioli   house-made chips	16
VENETIAN BURGER 10-ounce prime beef   fontina cheese   peperonata   caramelized onion   pomodoro crisp pancetta   arugula   black garlic aioli   house-made chips	18