



IL VENETIAN DINNER GLUTEN FREE OPTIONS

PRIMI

WHIPPED RICOTTA truffle honey pink peppercorn potato chips	12
TUNA TARTARO* fennel serrano chili pomegranate avocado mousse crispy risotto	16
SHRIMP COCKTAIL celery salad	18
GRILLED OCTOPUS potato crema celery chili pickled shallot roasted tomato	18
SAUTÉED CALAMARI pomodoro kalamata olives cherry peppers	
WAGYU BEEF CARPACCIO* arugula lemon shaved parmigiano-reggiano evoo	18
CHEF'S SELECTION OF SALUMI & CHEESES olives seasonal mostarda	24

INSALATE

BABY KALE apple dried cranberry candied walnut pepita tangerine vinaigrette	12
ROASTED BEET arugula goat cheese toasted pistachio crispy shallot lemon vinaigrette	14
CAESAR traditional dressing aged parmigiano-reggiano	12
VENETIAN seasonal greens gorgonzola roasted red pepper tomato pickled onion balsamic vinaigrette	12
CHICKEN PAILLARD lemon-herb marinated & grilled arugula tomato cannellini beans shaved pecorino romano	20

PASTA & RISOTTO

PENNE veal/wild boar/prosciutto/red wine ragout	25
PENNE WITH VEGETABLE SUGO eggplant tomato mushroom vermouth	22
PENNE POMODORO basil	18
PENNE ALA VODKA rock shrimp pomodoro cream	24
SEASONAL MUSHROOM RISOTTO carnaroli rice veal jus	21

SECONDI

GRILLED FAROE ISLAND SALMON* mustard-blood orange glaze braised escarole	28
SEARED YELLOWFIN TUNA* fennel-coriander crust lemon-herb potatoes green beans tomato-olive vinaigrette	34
PAN SEARED DIVER SCALLOPS* cauliflower-marcona almond pilaf citrus beurre blanc	32
BAROLO BRAISED SHORT RIB creamy polenta seasonal vegetable	34
GRILLED FILET MIGNON* 8 oz. lemon-herb potatoes brussels sprouts salsa verde	46
GRILLED NY STRIP STEAK* 14 oz. lemon-herb potatoes brussels sprouts salsa verde	48
GRILLED LONG BONE VEAL CHOP * 14 oz. lemon-herb potatoes brussels sprouts salsa verde	48

Raw or Undercooked Meats, Poultry, Seafood, Shellfish & Eggs May Increase Your Risk of Foodborne Illness

*Item Served Raw or Undercooked