



COLD ANTIPASTI

WHIPPED RICOTTA truffle-honey pink peppercorn toast	12
YELLOWFIN TUNA TARTARE* fennel serrano chili pomegranate avocado mousse crispy risotto	16
CHEF'S SELECTION OF SALUMI & CHEESES olives seasonal mostarda	24
WAGYU BEEF CARPACCIO* arugula lemon parmigiano-reggiano	18
SHRIMP COCKTAIL celery salad	18

HOT ANTIPASTI

GRILLED OCTOPUS potato crema celery chili pickled shallot roasted tomato	18
CALAMARI FRITTI hot cherry pepper lemon aioli pomodoro	14
FLATBREAD PORCINI MUSHROOM scamorza fonduta BIANCA five cheeses evoo	14 12
BAKED EGGPLANT ricotta pomodoro	13
ZUPPA DEL GIORNO	10

SALADS

ROASTED BEET arugula goat cheese toasted pistachio lemon vinaigrette	14
BABY KALE apple dried cranberry pepita candied walnut tangerine vinaigrette	12
CAESAR aged parmigiana focaccia croutons	12
IL VENETIAN seasonal greens gorgonzola roasted red pepper pickled onion tomato croutons balsamic vinaigrette	12

HOUSEMADE PASTA & RISOTTO

RIGATONI & MEATBALLS our family's sunday sugo, simmered 18 hours	24
TAGLIATELLE veal/wild boar/prosciutto/red wine ragout	25
SPAGHETTI WITH CLAMS pancetta white wine herbs	24
SPAGHETTI FRA DIAVOLO clams shrimp calamari scallops spicy tomato-herb sauce	34
RIGATONI ALA VODKA rock shrimp pomodoro cream	25
RAVIOLI smoked mozzarella filling porcini cream	22
GNOCCHI potato & truffle chive beurre fondue	22
RIGATONI WITH VEGETABLE RAGOUT crimini mushroom eggplant tomato	22
SEASONAL MUSHROOM RISOTTO carnaroli rice veal jus	21

SEAFOOD

GRILLED FAROE ISLAND SALMON* blood orange-mustard glaze braised escarole and cannellini beans	28
SEARED YELLOWFIN TUNA* fennel-coriander crust potatoes green beans tomato-olive vinaigrette	34
PAN SEARED DIVER SCALLOPS* cauliflower-almond pilaf citrus beurre blanc	32

CLASSICS

CHICKEN IMPILATI prosciutto di parma/eggplant/mozzarella/potato/ spinach mushroom-roasted tomato pan sauce	25
LONG-BONE VEAL CHOP PARMESAN* spaghetti pomodoro	48
BAROLO BRAISED SHORT RIB creamy polenta seasonal vegetable	34

GRILLED STEAKS & CHOPS

lemon-herb potatoes brussels sprouts salsa verde	
NEW YORK STRIP * 14 OZ.	46
FILET MIGNON* 8 OZ.	48
LONG BONE VEAL CHOP* 14 OZ.	48

SIDES

BAROLO DEMI GLACE	3
SPICY PEPPERONATA	3
GORGONZOLA CRUST	4
SPAGHETTI POMODORO	8
SAUTÉED MUSHROOMS	7
BRAISED ESCAROLE	6

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

*Item Served Raw or Undercooked