



PRIMI

| | |
|---|-----|
| WHIPPED RICOTTA <i>truffle honey pink peppercorn grilled focaccia</i> | 10 |
| EGGPLANT ROLLATINI <i>ricotta mozzarella pomodoro sauce</i> | 13 |
| TUNA TARTARO* <i>fennel serrano chili pomegranate avocado mousse crispy risotto</i> | 16 |
| CALAMARI FRITTI <i>hot cherry pepper pomodoro sauce lemon aioli</i> | 14 |
| SHRIMP COCKTAIL <i>celery salad</i> | 18 |
| PORCINI MUSHROOM FLATBREAD <i>scamorza fonduta</i> | 14 |
| ZUPPA DEL GIORNO <i>soup of the day cup/bowl</i> | 6/8 |

INSALATE

ADD: *grilled chicken 8 | grilled salmon* 12 | filet mignon* 6oz 27*

| | |
|---|----|
| BABY KALE <i>apple dried cranberry candied walnut pepita tangerine vinaigrette</i> | 12 |
| ROASTED BEET <i>arugula goat cheese toasted pistachio crispy shallot honey-lemon vinaigrette</i> | 12 |
| CAESAR <i>traditional dressing aged parmigiano-reggiano focaccia croutons</i> | 11 |
| VENETIAN <i>seasonal greens gorgonzola roasted red pepper tomato pickled onion balsamic vinaigrette</i> | 12 |
| CHICKEN PAILLARD <i>herb marinated and grilled scallopini of organic chicken topped with arugula shaved pecorino romano cannellini beans tomato lemon-dijon vinaigrette</i> | 18 |

HOUSEMADE PASTA

| | |
|---|----|
| RIGATONI & MEATBALLS <i>our family's sunday sugo, simmered 18 hours</i> | 20 |
| TAGLIATELLI <i>veal/wild boar/prosciutto/red wine ragout</i> | 22 |
| RAVIOLI <i>smoked mozzarella filling porcini cream</i> | 20 |
| POTATO AND TRUFFLE GNOCCHI <i>chive beurre fondue</i> | 18 |
| SPAGHETTI WITH CLAM SAUCE <i>pancetta white wine herbs</i> | 22 |
| RIGATONI WITH VEGETABLE RAGOUT <i>eggplant tomato mushroom evoo</i> | 18 |

SECONDI

| | |
|---|-----|
| GRILLED FAROE ISLAND SALMON* <i>mustard-blood orange glaze braised escarole</i> | 24 |
| FILET MIGNON* <i>6 oz. lemon-herb potatoes brussels sprouts salsa verde</i> | 36 |
| CHICKEN PARMIGIANA <i>spaghetti pomodoro</i> | 22 |
| VENETIAN WAGYU BURGER* <i>fontina cheese peperonata caramelized onion pomodoro pancetta arugula black garlic aioli house-made chips</i> | 20 |
| MEATBALL PANINI <i>provolone pomodoro arugula salad</i> | 15 |
| CHEF'S DAILY CATCH | MKT |

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

*Item Served Raw or Undercooked