



IL VENETIAN

PRIMI

<i>CALAMARI FRITTI hot cherry pepper, pomodoro sauce, lemon-herb aioli</i>	15
<i>GRILLED OCTOPUS potato crema, celery, pickled shallot, chili</i>	18
<i>MEATBALLS creamy golden polenta, parmigiano</i>	12
<i>WAGYU BEEF CARPACCIO* arugula, black truffle, parmigiano</i>	18
<i>EGGPLANT ROLLATINI house-made ricotta, mozzarella, pomodoro sauce</i>	13
<i>ANTIPASTO IL VENETIAN selection of artisan salumi, cheeses, pickled vegetable, seasonal mostarda</i>	24
<i>ZUPPA soup of the day</i>	10

INSALATE

<i>CAESAR white anchovies, Red Cow Parmigiano, focaccia croutons, traditional dressing</i>	12
<i>ROASTED BEET arugula, whipped goat cheese, crispy shallot, toasted pistachios, citrus vinaigrette</i>	14
<i>BURRATINA oven-dried tomato puree, shaved asparagus, Sicilian pistachios, Manodori balsamic</i>	16
<i>IL VENETIAN seasonal greens, gorgonzola, roasted pepper, tomato, pickled onion, focaccia croutons, balsamic vinaigrette</i>	12
<i>GAMBERI poached gulf shrimp, avocado, red onion, heirloom tomato, lemon vinaigrette</i>	15
	half portion
	entrée portion
	24

HOUSEMADE PASTA

<i>RISOTTO blueberry, aged Red Cow Parmigiano, cream, caramelized walnuts</i>	26
<i>RIGATONI our family's Sunday sugo with meatballs, simmered 18 hours</i>	24
<i>GNOCCCHI alla vodka, tomato, cream</i>	23
<i>AGNOLOTTI veal stuffed agnolotti, Sicilian pistachio sauce, Sapore Del Piave (aged 16 month)</i>	28
<i>SPAGHETTI lobster tail, calamari, shrimp, mussels, clams Fra-diavolo sauce</i>	40
<i>PAPPARDELLE seasonal wild mushrooms, herbs</i>	26

SECONDI

<i>FAROE ISLAND SALMON* poached in olive oil and herbs, tomato broth, fregola sarda, broccolini</i>	28
<i>PISTACHIO CRUSTED YELLOWFIN TUNA* celery root puree, roasted cauliflower, wilted arugula</i>	38
<i>CHICKEN IL VENETIAN Bell & Evans organic roasted breast, prosciutto, eggplant, mozzarella, fingerling potatoes, spinach, mushroom pan sauce</i>	28
<i>CHICKEN PARMIGIANA mozzarella, spaghetti pomodoro</i>	28
<i>VEAL CHOP PARMIGIANA* mozzarella, spaghetti pomodoro</i>	48
<i>VEAL CHOP MILANESE* breaded and pan fried, arugula, onion, tomato, roasted red pepper</i>	48
<i>GRILLED FILET MIGNON* potato gratinato, broccolini, black truffle sauce</i>	48
<i>PRIME PORTERHOUSE STEAK* lima bean ragu, tuscan kale, crispy fingerling, potato, lemon-rosemary oil</i>	65
<i>GRILLED BERKSHIRE PORK CHOP* peperonata, pancetta potatoes, lemon-herb EVOO</i>	32

consuming raw or undercooked meats, poultry, seafood, shellfish, & eggs may increase risk of foodborne illness.

*item served rare or undercooked