



IL VENETIAN

PRIMI

CALAMARI FRITTI hot cherry pepper, pomodoro sauce, lemon-herb aioli	15
EGGPLANT ROLLANTINI house-made ricotta, mozzarella, pomodoro sauce	13
WAYGU BEEF CARPACCIO* arugula, black truffle, parmigiano	14
MEATBALLS creamy golden polenta, parmigiano	12
ANTIPASTO IL VENETIAN selection of artisan salumi, cheeses, pickled vegetable, mostarda	24
ZUPPA soup of the day, cup or bowl	6/8

INSALATE

Add: grilled chicken 8 6 oz. filet mignon 28 grilled salmon* 16*

CAESAR white anchovies, Red Cow Parmigiano, focaccia croutons, traditional dressing	14
GAMBERI poached gulf shrimp, avocado, red onion, heirloom tomato, lemon vinaigrette	11
ROASTED BEET arugula, whipped goat cheese, crispy shallot, toasted pistachios, citrus vinaigrette	14
BURRATINA oven-dried tomato puree, shaved asparagus, Sicilian pistachios, Manodori balsamic	12
IL VENETIAN seasonal greens, gorgonzola, roasted pepper, tomato, pickled onion, focaccia croutons, balsamic vinaigrette	12

HOUSEMADE PASTA

RIGATONI our family's Sunday sugo with meatballs, simmered 18 hours	20
SPAGHETTI shrimp, calamari, mussels, clams Fra-diavolo sauce	24
GNOCCHI alla vodka, tomato, cream	18
PAPPARDELLE seasonal wild mushrooms, herbs	16
TAGLIATELLE eggplant, oregano, tomato, mozzarella	19

SECONDI

FAROE ISLAND SALMON* poached in olive oil and herbs, tomato broth, fregola sarda, broccolini	25
CHICKEN PARMIGIANA mozzarella, spaghetti pomodoro	24
GRILLED CHICKEN PAILLARD spring greens, cannellini beans, lemon Dijon vinaigrette	20
VEAL CHOP MILANESE* breaded and pan fried, arugula, onion, heirloom tomato, roasted pepper	48
GRILLED FILET MIGNON* potato gratinato, broccolini, black truffle sauce	40
PANINI IL VENETIAN capicola, salami, pepperoni, provolone, roasted pepper, onion, arugula, pepperoncini aioli, rosemary focaccia	16