



IL VENETIAN

PRIMI

CALAMARI FRITTI hot cherry pepper, pomodoro sauce, lemon-herb aioli	17
GRILLED OCTOPUS potato crema, celery, pickled shallot, chili	23
MEATBALLS creamy golden polenta, parmigiano	15
WAYGU BEEF CARPACCIO* arugula, black truffle, parmigiano	19
EGGPLANT ROLLATINI house-made ricotta, mozzarella, pomodoro sauce	16
ANTIPASTO IL VENETIAN selection of artisan salumi, cheeses, pickled vegetable, seasonal mostarda	26
ZUPPA soup of the day	10

INSALATE

CAESAR white anchovies, Red Cow parmigiano, focaccia croutons, traditional dressing	14
ROASTED BEET arugula, whipped goat cheese, crispy shallot, toasted pistachios, citrus vinaigrette	14
MOZZARELLA DI BUFFALO Sicilian pistachios, BW baby arugula, shaved fennel, pomagrante vinaigrette	21
IL VENETIAN seasonal greens, gorgonzola, roasted pepper, tomato, pickled onion, focaccia croutons, balsamic vinaigrette	14
GAMBERI poached gulf shrimp, avocado, red onion, heirloom tomato, lemon vinaigrette	half portion 15
	entrée portion 24

HOUSEMADE PASTA

RAVIOLI filled with Maine lobster, crabmeat, vodka sauce	35
RIGATONI our family's braised pork Sugo with meatballs, simmered 18 hours	29
GNOCCHI alla vodka, tomato, cream	26
TAGLIATELLE eggplant, oregano, tomato, mozzarella	26
AGNOLOTTI veal-stuffed agnolotti, Sicilian pistachio sauce, Sapore Del Piave (aged 16 month)	29
SPAGHETTI lobster tail, calamari, shrimp, mussels, clams Fra-Diavolo sauce	44
CAVATELLI seasonal wild mushrooms, herbs	27
CHEF ALBERTO'S PASTA TRIO daily selection	30 pp*
*requires the participation of a minimum of two guests per table	

SECONDI

60 SOUTH SALMON* poached in olive oil and herbs, sweet onion puree, fregola sarda, broccolini	34
PISTACHIO-CRUSTED YELLOWFIN TUNA* celery root purée, roasted cauliflower, wilted arugula	40
CHICKEN IL VENETIAN Bell & Evans organic roasted breast, prosciutto, eggplant, mozzarella, fingerling potatoes, spinach, mushroom tomato pan sauce	32
CHICKEN PARMIGIANA mozzarella, spaghetti pomodoro	29
VEAL CHOP PARMIGIANA* mozzarella, spaghetti pomodoro	61
GRILLED LONG BONE VEAL CHOP* mushrooms and black truffle cream sauce, truffled scallop potatoes, broccolini	62
GRILLED FILET MIGNON* potato gratinato, broccolini, black truffle sauce	55
PRIME NY STRIP* herbs, crisp potatoes, broccolini, black truffle sauce	63
PORK CHOP SALTIMBOCCA* prosciutto, fontina, sage, broccolini, mushrooms marsala sauce	36

SIDES

BROCCOLINI	8	GRILLED ASPARAGUS	9
ROASTED FINGERLING POTATOES	8	ROASTED MUSHROOMS	9
SAUTEED SPINACH	8	BLACK TRUFFLE SCALLOPED POTATOES	10

*Item served rare or undercooked. Consuming raw or undercooked meats, seafood, & shellfish may increase your risk of foodborne illness.