



IL VENETIAN

PRIMI

CALAMARI FRITTI hot cherry pepper, pomodoro sauce, lemon-herb aioli	17
EGGPLANT ROLLATINI house-made ricotta, mozzarella, pomodoro sauce	14
WAGYU BEEF CARPACCIO* arugula, black truffle, parmigiano	18
MEATBALLS creamy golden polenta, parmigiano	14
ANTIPASTO IL VENETIAN selection of artisan salumi, cheeses, pickled vegetable, seasonal mostarda	24
ZUPPA soup of the day, cup or bowl	6/8

INSALATE

ADD: grilled chicken 10 6 oz. filet mignon* 34	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	24
ROASTED BEET arugula, whipped goat cheese, crispy shallot, toasted pistachios, citrus vinaigrette	14
MOZZARELLA DI BUFFALO Sicilian pistachios, BW baby arugula, shaved fennel, pomagranate vinaigrette	21
IL VENETIAN seasonal greens, gorgonzola, roasted pepper, tomato, pickled onion, focaccia croutons, balsamic vinaigrette	14
GRILLED CHICKEN PAILLARD spring greens, cannellini beans, lemon Dijon vinaigrette	24

HOUSEMADE PASTA

RIGATONI our family's braised pork Sunday Sugo with meatballs, simmered 18 hours	24
SPAGHETTI shrimp, calamari, mussels, clams Fra-Diavolo sauce	25
GNOCCHI alla vodka, tomato, cream	20
CAVATELLI seasonal wild mushrooms, herbs	21
TAGLIATELLE eggplant, oregano, tomato, mozzarella	20

SECONDI

60 SOUTH SALMON* sweet onion puree, fregola sarda, broccolini	32
CHICKEN PARMIGIANA mozzarella, spaghetti pomodoro	28
VEAL CHOP MILANESE* breaded and pan-fried, arugula, onion, heirloom tomato, roasted pepper	61
GRILLED FILET MIGNON* potato gratinato, broccolini, black truffle sauce	45
PANINI IL VENETIAN chicken breast, fontina cheese, pickled shallots, arugula, Calabrian pepperoncini aioli, rosemary focaccia	18