
VIA VENETO

Lunch Menu

APPETIZERS

Zuppetta Di Cozze – Mussels sautéed in a spicy tomato sauce	11.95
Vongole al Forno – 5 Baked Clams	9.95
Polpo Alla Griglia – Charcoal broiled octopus w/extra virgin olive oil and balsamic vinegar	17.95
Melanzane Stuzzicante – Eggplant in a light batter w/chopped tomatoes, garlic, oil and melted Mozzarella cheese	7.95
Calamari Fritti – Squid fried to perfection in blended oil	12.95
Scampi alla Zia – Classic Scampi with butter, garlic and white wine. Served with toasted crostini	14.95
Bruschetta Alla Caprese - Fresh tomato, extra virgin olive oil, garlic and chopped fresh Mozzarella	5.95

SALADS (INSALATE)

Insalata Della Casa – Assorted lettuce garnished with house dressing	3.00
Caprese – Slices of fresh Mozzarella & fresh tomatoes with extra virgin olive oil and basil	7.95
Insalata Via Veneto – Assorted lettuce w/roasted walnuts, golden raisins, honey balsamic dressing and Gongonzola cheese	7.95

****Add \$2.00 Get a Cup of "Soup of the Day"**

PANINI

Served on Focaccia or Italian Bread

Served with a side of soup or salad with your choice of dressing

Italian Sausage (sliced) and Meat Balls (sliced) – with melted Mozzarella and light red sauce	8.95
Smoked Chicken and Mozzarella – Smoked chicken, Mozzarella cheese, Arugula and honey mustard	8.95
Vegetarian – with Mozzarella and Basil pesto	8.95

PIZZA

Vegetariano – with grilled vegetables of the day	13.50
Margherita – Tomato sauce, Mozzarella and fresh basil	11.95

PASTA DISHES AND RISOTTO

Lemon Spaghetti – with shrimp, fresh tomato puree, oil and garlic	18.95
Farfalle – Spinach, red pepper flakes, extra virgin olive oil, garlic, white wine, cherry tomatoes, Parmigiano	9.95
Spaghetti Pescatore – White or Red sauce with clams, shrimp and mussels	19.95
Black ink Spaghetti – with chunks of lobster meat, roasted garlic onions shallots and lemon zest	21.95
Pistachio Ravioli – handmade ravioli filled with ricotta cheese and pistachio in a creamy amaretto sauce	13.95
Cheese Ravioli – with tomatoes sauce	11.95
Capellini Bella Napoli – Angel Hair pasta with fresh basil, tomatoes, Parmigiano and Mozzarella cheese	9.95
Gnocchi Alla Piemontese – Homemade small potato dumplings with mixed mushrooms in truffle cream	13.95
Homemade Lasagna	11.95
Cappellini Arrabiata with Meatballs (Spicy red sauce)	12.95
Faggottini Di Pere – Filled with Ricotta, pear and smoked chicken, white cream sauce	13.95
Eggplant Parmigiano	12.95
Risotto Ai Porcini – Mushrooms	16.95

I SECONDI

Veal Piccata – Veal with lemon, capers and white wine sauce served with the vegetable of the day	19.95
Veal Parmigiano – Breaded veal topped with tomato and Parmigiano cheese over pasta	18.95
Braciola – Rolled beef in light red sauce over spaghetti	14.95
Arista al Marsala – Pork Medallions, mixed mushrooms in port wine served with potato puree	13.95
Pollo Vesuvio – with roasted potato, vegetables, extra virgin olive oil and balsamic vinegar	13.95
Fish of the Day	MP
Meat of the Day	MP

SPLIT CHARGE \$1.00 PER PERSON

Please let your server know if you have any food allergies.