

# Gli Antipasti

ZUPPA - Soup of the Day 4.50

## Antipasto Formaggi e Salami

(for 2) 14.90 (for 3) 19.50 (for 4) 23.50

A combination of Italian Salami & Cheese

## Pepata Di Cozze fresh mussels

in our homemade marinara sauce. A little bit of spice and fresh tomatoes make these mussels a house favorite! 13.90

## Venetian Meatballs

This is what put us on the map!

A unique blend of cured salamis and cheeses.

Topped with crispy sage and served with warm ciabatta.

A must try! You'll never look at a "meatball" the same. 14.80

# Le Insalate

## ✓ Caesar Salad

Romaine, shaved Parmesan, croutons, Caesar dressing Small 7.80 Large 9.80

Add Chicken + 3.50

Add Shrimp + 5.00

## ✓ Caprese - Fresh Mozzarella

with tomatoes, basil, and oregano 14.50

With Burrata 18.50

Add Prosciutto + 3.50

## ✓ House Salad

Mixed lettuce, tomato, cucumber, onion, olives and bell peppers

Small 7.80 Large 9.80

## ✓ La Caprona - Fresh arugula served

with goat cheese, sun dried tomatoes and white mushrooms 9.75

## ✓ Provolona Grilled provolone on a

bed of baby arugula with tomatoes and

a balsamic glaze 10.80

Add Prosciutto + 3.50

## Niçoise Salad with tuna, green beans,

hard boiled eggs, tomatoes, onion,

capers, and potatoes 14.80

## ✓ Baked Goat Cheese on spring mix

with cherry tomatoes, onion and celery

13.80

## El Palmito Prosciutto wrapped hearts

of palm and shrimp with a pink dipping

sauce 13.80

## ✓ Vegetable Plate Mixed grilled

vegetables 10.80

✓ = Vegetarian Option

# La Pasta

**All'anitra** - Delicious duck ragout! This signature ragout is made by hand-shredding braised duck. It is a traditional Venetian recipe prepared mama's style. 19.50

**Spaghetti Carbonara** - With bacon in an egg sauce, black pepper and Parmesan cheese - Classic Italian style! 17.80

**Spaghetti Bolognese** - Homemade meat sauce, wine & lots of love! 16.90

**Spaghetti Vongole** - Venetian style, simple and delicious! Fresh clams sautéed in white wine and garlic 19.80

**Spaghetti Scoglio** - A tasty combination of clams, shrimp and calamari in our homemade marinara sauce 21.50

**V Penne Pomodoro** - Homemade marinara sauce and fresh basil, simple but delicious! 14.80  
Add Meatballs + 5.00

**Penne Amatriciana** - Traditional Roman Recipe! Bacon, fresh tomato sauce and crushed red pepper 18.50

**Option:** Fettuccine + 4.00 Gnocchi + 4.00 Gluten Free Penne + 2.00

## Le Scaloppine **Veal or Chicken**

Di Pollo / Chicken Breast 18.50

Di Vitello / Veal 22.50

*Scaloppine is a classic Italian dish. The meat is pounded thin and dusted with flour then cooked slowly with your choice of sauces.*

**Piccata** - Sautéed with capers and white wine

**Al Limone** - Sautéed with lemon for a gentle citrus taste

**Al Vino Bianco** - With Pinot Grigio white wine

**Al Marsala** - Delicate mushrooms with a Marsala wine sauce

**V** = Vegetarian Option

# Venetian Style Pizza

Made with bakery fresh Italian ciabatta. Served on a panaretto.

## **V** BURRATA

Tomato sauce, and topped with Fresh Sliced Tomatoes, Wedges of Burrata Cheese (room temperature), Fresh Basil and then finish it off with a drizzle of Balsamic Glaze 18.80

## **V** QUATTRO FORMAGGI

Tomato sauce, mozzarella, asiago, gorgonzola and grana cheese 17.80

## **V** LA TARTUFONA

Tomato sauce, mozzarella, truffle cream, fresh mushrooms & Parmesan cheese 19.80

## **V** STRACCHINO E ROSMARINO

(Simple and Flavorful) Tomato sauce, mozzarella, stracchino cheese and fresh rosemary 14.80

## **V** GRIGLIATA (Divided in three flavors)

Tomato sauce, mozzarella, mixed grilled peppers, grilled zucchini and grilled eggplant 16.80

## EMANUELLE

Tomato sauce, mozzarella, grilled chicken, spinach, goat cheese and sun dried tomatoes 18.80

## ALTOPIANO

Tomato sauce, mozzarella, wild mushrooms, asiago cheese and bacon 17.80

## LEXI

Tomato sauce, mozzarella, stracchino cheese, Prosciutto, arugula and Parmesan cheese 18.80

## BOSCAIOLA

Tomato sauce, mozzarella, wild mushrooms, Prosciutto ham and Parmesan cheese 19.80

Add Arugula 1.80 • Prosciutto 4.80

**V** = Vegetarian Option