

## ANTIPASTA

### Mozzarella Caprese

home made fresh mozzarella, Roma tomato, prosciutto, roasted red peppers, basil E.V.O.O.

14

### Burrata

soft creamy cheese, wrapped with mozzarella served with prosciutto, toast points, E.V.O.O.

16

### Vongoli Marechiaro

little neck clams steamed in a herb light tomato and chardonnay broth.

14

### Clams Oreganata

little neck clams dusted with season breadcrumbs and baked.

12

### Calamari Fritti

fresh calamari lightly battered and fried hot or sweet marinara

14

### Jumbo Shrimp Cocktail

16

### Clams on a 1/2 Shell

half dozen little neck clams

12

### Polpette al Sugo

Veal Meatballs in Tomato Sauce & Basil

12

### Trippa Romana

tripe cooked with tomato, pecorino Romano cheese and fresh mint appetizer 10 dinner 20

### Arancini (6pcs) share it !!

ground veal, peas, mozzarella stuffed rice ball.

6

## ZUPPE & INSALATA

### Mista Via Veneto

mix greens, tomato, onion, kalamata olives, roasted red peppers, pine nuts fresh mozzarella, Via Veneto vinaigrette

12

### Insalata Di Mare

calamari, shrimp, mussels, scungilli tossed in a lemon oil dressing with celery and red onion.

16

### String Beans & Potatoes Salad

String beans, blanched potatoes, grape tomatoes and red onion in a red wine vinaigrette.

12

### Caesar Salad

romaine lettuce, croutons, grated cheese, with a dressing of olive oil, lemon juice, garlic, and seasonings.

10

### Pasta Fagioli

cannellini bean and ditalini pasta soup.

7

### Stracciatella Romana Soup

egg drop soup, fresh spinach parmigiana in a clear consommé.

6

## PASTA

### Rigatoni Via Veneto

lobster, shrimp, shiitake mushrooms, peas, sun dried tomato, cognac pink cream sauce.

26

### Linguine Con Salsa Di Vongole

Fresh brodetto clam sauce served red or white.

22

### Penne Vodka

vodka infused pink cream sauce.

22

### Penne Paesano

eggplant, fresh mozzarella, prosciutto, filetto sauce.

22

### Cheese Ravioli

homemade ricotta cheese filled ravioli, tomato sauce.

20

### Orecchiette with Broccoli, Sausage & Cannellini Beans

broccoli florets sautéed with sweet crumbled Italian sausage, cannellini beans roasted garlic E.V.O.O.

23

### Capellini Della Casa

bay scallops, baby shrimp, sun dried tomatoes, shiitake mushrooms, in a tomato brodetto, garnished with arugula.

26

### Pappardelle Bolognese

pasta with classic veal meat sauce.

25

### Spinach Fettuccini all'amatriciana

tomato sauce with onions, pancetta fresh basil.

20

### Tortellini Boscaiola

Cheese filled tortellini in a white cream sauce with peas, pancetta, and mushroom.

20

....share a pasta family style....

## SECONDI

### Pollo Balsamic

*chicken breast pieces sautéed with sliced sausage in a balsamic reduction sauce finished with fresh arugula.*

24

### Pollo Scarpariello

*chicken on the bone sautéed with sausage and mushrooms in a white wine garlic sauce.*

24

### Pollo Francese

*chicken in a white wine lemon sauce.*

24

### Veal Sorrentino

*topped with eggplant, prosciutto and mozzarella in a fresh tomato sauce.*

26

### Veal Valdostana

*stuffed veal with fontina cheese, spinach, prosciutto di Parma, finished in demi mushroom sauce.*

28

### Pork Chop

*prime reserve double cut, sautéed cherry peppers roasted potatoes, broccoli rabe.*

29

### Pollo Murphy

*chicken sautéed with hot and sweet peppers, mushrooms and potatoes.*

24

### Pollo Parmigiano

*chicken cutlet, tomato sauce mozzarella and basil.*

24

### Pollo Pillared

*thin pounded chicken, grilled topped with arugula & tomato salad*

24

### Veal Saltimboca Alla Romana

*sautéed in a demi-sage sauce, topped with sliced prosciutto, mozzarella, & served with spinach.*

26

### Rack of Lamb

*NZ double cut lamb rack, broccoli rabe, demi-garlic rosemary sauce*

42

### Melanzane Parmigiana

*Egg battered eggplant, fresh tomatoe sauce, mozzarella.*

18

### Bistecca Sciliana

*16oz broiled Angus steak topped with seasoned breadcrumbs and garlic.*

35

## PESCE

Please ask for our fresh fish of the day.

### Gamberi Marinara(sweet) or Fra diavolo(spicy)

*shrimp in a tomato sauce served over linguine garnished with clams and mussels.*

27

### Shrimp Scampi

*shrimp sautéed in a white wine garlic butter sauce & capellini*

27

### Broiled Seafood Combination

*broiled clams oreganata, shrimp, lobster, calamari and our fresh fish of the day.*

35

### Zuppe Di Pesce

*lobster, shrimp, calamari, anchovies, fish of the day, clams & mussels in a red sauce served over linguine.*

35

## CONTORNI

### Spinach Sauté

10

### Roasted Potatoes

10

### Pasta Marinara

4

### Broccoli sauté

10

### Broccoletti Di Rapini

10

### Pasta Garlic & Oil

4



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