

## - Appetizers -

### **Venuti's Famous Garlic Rolls**

Fresh homemade dough rolled with fresh garlic, parmesan, mozzarella cheese with a hint of crushed pepper. \$5.50 6 for \$10.90

### **Carpaccio** \_\_\_\_\_ \$10.95

Raw filet mignon sliced thinly, served with onions, olive oil, capers, parmesan cheese, garlic, lemon and cracked black pepper.

### **Bruschetta Florentine** \$7.95

Roasted ciabatta crostini topped with sauteed

spinach melted gorgonzola cheese, pesto tomatoes and toasted pine nuts.

### **Portabella Grigliata** \$10.95

Grilled Portabella mushroom stuffed with spinach, smoked salmon and fresh mozzarella in a white wine butter sauce.

### **Fried Mozzarella e Caprino** \$10.95

Breaded mozzarella and goat cheese medallions

deep fried to a golden brown. Served with pesto tomatoes and marinara sauce for dipping

### **Insalata Caprese** \$9.95

Roma tomatoes and sliced mozzarella topped with Roasted peppers, basil and drizzled with balsamic vinegar.

### **Calamari** \$11.95

A huge bowl of our fried calamari with a Zesty Marinara Sauce for dipping.

### **Sauteed Mussels** \_\_\_\_\_ \$10.95

Sauteed New Zealand Jumbo Mussels in a scampi butter or marinara sauce.

### **Shrimp Cocktail** \$11.95

Six jumbo shrimp served with cocktail sauce.

### **Stuffed Mushrooms** \$12.95

Mushrooms stuffed with Crab Imperial.

### **Salmone Affumicato Con Mozzarella Fresca**

Norwegian smoked salmon and fresh Mozzarella Cheese, cracked pepper and Balsamic Vinegar. \$15.95

## - Zuppa -

### **Vegetable Minestrone or Italian Wedding Soup**

Cup \$4.95 Bowl \$5.95

### **Shrimp and Lobster Bisque**

Lobster Meat simmered in a Shrimp stock with a Tomato and Sherry Sauce for eight hours.

Cup \$5.95 Bowl \$7.45

## - Insalata -

### **House Salad** Small \$4.95 Large \$9.95 \_\_\_\_\_

Mesclun greens, fresh shredded carrots, tomatoes and your choice of dressing.

### **Caesar Salad** \$11.95

Hearts of Romaine tossed with croutons, caesar dressing and parmesan cheese.

### **Di Gorgonzola** \$12.95

Mesclun greens, candied walnuts, cucumbers and crumbled gorgonzola tossed with Balsamic Vinaigrette.

### **Seafood Salad** \$17.95

Mesclun greens topped with shrimp, lobster and jumbo lump crab meat. Topped with a Sesame Ginger Vinaigrette.

### **Spinaci Salad** \$11.95

Fresh Spinach, mushrooms, onions, peppers, and hard boiled eggs and crispy bacon.

### **Venuti's Grilled Chicken Salad** \$13.95

Grilled chicken, bacon, garlic & shallots sauteed in a White Wine Butter Sauce and topped with pineapple & mozzarella cheese.

### **Grilled Salad Toppings**

Grilled Chicken \$3.95 Grilled Shrimp \$6.95 Grilled Salmon \$7.95

### **Venuti's Homemade Dressings**

Gorgonzola Cheese - Caesar - Buttermilk Ranch - Sesame Ginger Vinaigrette

### **Additional Salad Dressings**

Creamy Italian - Fat

Free Raspberry Vinaigrette - Honey Mustard

## Traditional Italian Favorites

- Spaghetti with Marinara Sauce** ..... \$12.95    **Meatballs or Meat Sauce** ..... \$15.95  
**Fettuccine Alfredo** ..... \$13.95    **With Chicken** ..... \$15.95  
**Vegetable Lasagna** - Italian Cheeses, mushrooms, spinach, eggplant,  
zucchini and Venuti's Rosa Sauce ..... \$14.95  
**Meat Lasagna** - Italian Cheeses and Venuti's homemade Meat Sauce ..... \$15.95  
**Baked Ziti** - Ziti Pasta tossed with Venuti's Marinara Sauce and  
Ricotta Cheese. Served with Mild Italian Sausage ..... \$15.95  
**Ravioli Di Ricotta** - Cheese Ravioli's in Marinara or Alfredo sauce ..... \$14.95  
**Verdure** - Fresh seasonal vegetables in Venuti's Marinara Sauce over Penne.. \$14.95  
**Boscaiola** - Chicken, mushrooms, tomatoes, pancetta, garlic & shallots  
slowly simmered in a Marsala Demi-glaze Sauce, over pasta ..... \$15.95

## -Venuti's Specialties -

- Chicken Cacciatore** - Grilled Chicken with mushrooms, onions, ..... \$15.95  
garlic and herbs in Marsala & Marinara Sauce.  
**Sausage Speidini** - Mild Italian Sausage skewered with tomato, onion  
mushroom & peppers, over Linguini with Marinara Sauce .. \$17.95  
**Pollo e Salsiccia D'Amico** - Chicken, Italian Sausage, shallots, garlic and  
fresh herbs sauteed in a White Wine Demi-glaze over Linguini .. \$17.95  
**Penne Primavera** - Chicken and fresh vegetables tossed in an  
Alfredo Sauce and served over Penne ..... \$16.95  
**Seafood Manicotti** - Homemade crepes stuffed with Jumbo Shrimp  
and Scallops, finished with Crabmeat in a  
rich creamy Lemon Sauce ..... \$19.95  
**Steak Da Vinci** - Medallions of Fillet Mignon sauteed with red, yellow,  
and green peppers, onions, broccoli & cherry tomatoes.  
Served over Angel Hair Pasta. .... \$19.95  
**Lobster Ravioli** - Lobster Ravioli's in Venuti's homemade Lobster Bisque  
with Lobster meat, Crabmeat & Jumbo Shrimp ..... \$21.95

## - Seafood and Pasta Combinations -

**Vongole**    \$18.95

Linguini with Clams in Marinara or  
White Wine Sauce.

**Shrimp Riviera**    \$20.95

Sauteed Jumbo Shrimp with  
Tomatoes and Broccoli Florets  
in a White Wine Butter Sauce.  
Served over Angel Hair Pasta.

**Pescatore**    \$22.95

Jumbo Shrimp, Mussels, Clams,  
and Scallops in Marinara Sauce.  
Served over Penne.

**Shrimp and Scallop Scampi**    \$21.95

Jumbo Shrimp & Scallops  
in a Scampi Sauce.  
Served over Linguini.

**Shrimp Marinara**    \$19.95

Jumbo Shrimp simmered in a  
Marinara Sauce over Spaghetti.

**Cioppino**    \$21.95

Fresh Little-neck Clams, Mussels,  
Scallops, Tomatoes and Shrimp in a  
Seafood Saffron Butter Sauce.  
Served over Angel Hair Pasta.

**Shrimp Fra Diabolo**    \$20.95

Jumbo Shrimp simmered in a  
Spicy Hot Marinara Sauce.  
Served over Spaghetti.

**Seafood Alfredo**    \$22.95

Jumbo Shrimp, Scallops and  
Crabmeat tossed in Alfredo Sauce.  
Served over Fettuccine.

Entrees served with House Salad & Homemade Focaccia Bread.

## - Chicken "Pollo" -

**Chicken Parmigiana**    \$16.95

**Chicken Marsala**    \$18.95

Breaded Chicken Breast topped with Venuti's Marinara and fresh Mozzarella.

Sauteed Chicken Breast with Shallots and Mushrooms in a rich Marsala Demi-glaze.

**Chicken Florentine** \$19.95  
Boneless Breast of Chicken stuffed with fresh Spinach, Prosciutto and Smoked Gouda finished with a White Wine Lemon Butter Sauce.

**Chicken Venuti** \$22.95  
Francese Chicken Breasts finished with Scallions, Prosciutto Ham, Capers and Jumbo Lump Crabmeat in a creamy Supreme Sauce.

## - Veal "Vitello" -

**Veal Parmigiana** \$21.95  
Veal Scallopini topped with Venuti's Marinara and fresh Mozzarella.

**Veal Marsala** \$21.95  
Sauteed Veal Scallopini & mushrooms in a rich Marsala Demi-glaze.

**Veal Con Cognac** \$23.95  
Sauteed Veal Scallopini with Spinach & Mushrooms in a Cognac Butter Sauce.

**Veal Piccata** \$23.95  
Sauteed Veal Scallopini in a WhiteWine Lemon Butter & Caper Sauce.

## - Beef "Carne" -

**New York Strip Steak** \$24.95  
Grilled 12 oz. New York Strip Steak topped with a Port Mushroom Sauce.  
**With 4 Jumbo Shrimp** ..... \$29.95

**Surf & Turf** \$35.95  
An 8 oz. Filet Mignon pan seared topped with a Port Mushroom Sauce with one 8 oz. Lobster Tail.

**Filet Mignon** \$25.95  
An 8 oz. Filet Mignon cooked to temp. topped with a Port Mushroom Sauce.

## - Seafood "Fruit diMare" -

**Grilled Tuna** \$22.95  
Yellow Fin Tuna Steak with Scallions, Red, Yellow & Green Peppers and Fennel in a Brandy Saffron Sauce.

**Salmon Sicilian Style** \$23.95  
An 8 oz. Salmon, Grape Tomatoes, Garlic, Shallots and Cappers in a White Wine Butter Sauce over Spinach.

**Maryland Crab Cakes** \$25.95  
Two seasoned Jumbo Lump Crab Cakes.

**Lobster Tails** \$36.95  
Two 8 oz. Lobster tails.  
**Stuffed with Crab Imperial** ... \$43.95

Above Entrees are served with House Salad, Starch & Vegetable of the Day and Venuti's Homemade Foccacia Bread. (Baked fresh every 15 minutes)

## - Children's Menu -

FOR CHILDREN AGES 10 AND UNDER

**6" Cheese Pizza**..... \$5.95

<b>Spaghetti with Marinara Sauce</b> .....	\$5.95
<b>with Meatballs</b> .....	\$7.95
<b>Cheese Ravioli's with Marinara Sauce</b> ....	\$6.95
<b>Chicken Fingers with French Fries</b> .....	\$6.95
<b>Fried Shrimp with French Fries</b> .....	\$7.95
Child's Soda & Soft Drinks.....	\$1.25 Free Re-fills

## - **Beverages** -

Soda & Soft Drinks: Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea...\$2.25 Free Re-fills

Lemonade... Hot Chocolate... Herbal Tea... Hot Spiced Cider... \$2.50 (Re-fills \$.50 cents)

Whole Milk.....\$1.85 Small / \$2.85 Large    Orange Juice.....\$2.75 Small / \$2.99 Large  
 Chocolate Milk..\$1.99 Small / \$2.99 Large    Cranberry Juice...\$2.75 Small / \$2.99 Large

San Pellegrino... \$4.95

Coffee, Hot Tea: Reg.& De-Caff Brewed.... \$2.25 Free Re-fills

## - **Caffe** -

Espresso.... \$3.50    Double Espresso.... \$6.00    Cappuccino.... \$5.00

## ***Venuti's Homemade Desserts***

<p>Carrot Cake          Coconut Cake          Classic Cheese Cake          Lemon Mousse Cheese Cake</p>	<p>Chocolate Mousse Cake          Double Chocolate Cake          German Chocolate Cake          Chocolate Pumpkin Cheese Cake</p>
<p>Tiramisu</p>	<p>Cannoli's</p>

**Venuti's Award Winning Dessert "Chocolate Rum Cake"**  
 18% Gratuity will be added to your check for parties of six or more.