



authentic venetian cuisine

LUNCH

FOCACCIA ALLA ROBIOLA 14

*Brick oven baked focaccia stuffed with robiola cheese
drizzled with white truffle oil*

FOCACCIA AL ROSMARINO 8

*Brick oven baked rosemary focaccia drizzled with
extra virgin olive oil*

BRUSCHETTA AL POMODORO 7

Toasted country bread topped with marinated tomatoes & garlic

BRUSCHETTA AI FUNGHI 8

*Toasted country bread topped with sautéed wild mushroom
and gaeta olives*

ZUPPE

MINISTRONE DI VERDURE 8

Hearty seasonal vegetable soup

PASTA E FAGIOLI 9

Cannellini bean soup with homemade pasta

ANTIPASTI

INSALATA ALLA CESARE 10

*Chopped romaine with garlic croutons, freshly shaved
Parmigiano cheese Caesar dressing*

MOZZARELLA DI BUFALA "CAPRESE" 15

*Imported buffalo mozzarella, fresh tomatoes and basil,
dressed with extra virgin olive oil*

SPIEDINI DI CALAMARI 13

*Grilled calamari on skewers with bread crumbs and
aromas with mixed organic greens*

INSALATA TRICOLORE CON PARMIGIANO 10

*Arugula, endive, radicchio and shaved Parmigiano with
balsamic vinaigrette dressing*

COZZE AL VINO BIANCO 15

*Sautéed mussels in a white wine, garlic and tomato broth
with a touch of crushed pepper & grilled crostini*

INSALATA DI RAPE SPINACI E CAPRINO 13

*Roasted yellow and red beets with baby spinach,
Crumbled goat cheese in a lemon dressing*

CARPACCIO DI TONNO ALLA NIZZARDA 15

*Seared tuna carpaccio with French beans, baby potatoes
and tomato, hard boiled egg, black olives and anchovies*

CARPACCIO DI MANZO 13

*Thinly sliced beef served with baby arugula,
shaved Parmigiano and mustard dressing*

INSALATA MISTA 9

*Mixed organic greens with a lemon
vinaigrette dressing*

ANTIPASTO DELLA LAGUNA 18

Assorted marinated vegetable selection and cold cuts

FRITTO MISTO 16

Fried calamari and shrimp served with tomato sauce

GRIGLIATA DI VERDURE 12

Mixed grilled vegetables served warm

INSALATA DI POLLO 18

*Grilled sliced chicken breast with romaine lettuce, baby arugula, green apples, celery, cherry tomatoes, toasted walnuts,
balsamic dressing topped with sweet Pecorino cheese*



P A S T E

TORTELLI DI MELANZANE 19

Homemade tortelli with roasted eggplant robiola cheese & parmigiano, in a fresh tomato thyme sauce

CAVATELLI AL RAGÚ DI VITELLO 20

Homemade cavatelli with veal ragú

GNOCCHI AL RAGÚ DI VERDURE 17

Homemade potato gnocchi with vegetable ragú

PAPPARDELLE CON RAGÚ D'AGNELLO 19

Homemade pappardelle pasta in a braised lamb ragú

SPAGHETTI ALLE VONGOLE 21

Spaghetti with clams in a white wine sauce

RAVIOLI DI SALMONE 18

Homemade ravioli filled with fresh salmon, goat cheese and chives in a light creamy tomato sauce

LINGUINE AI FRUTTI DI MARE 21

Linguine with assorted shellfish & fresh seafood in a garlic white wine tomato sauce

SPAGHETTI CON POLPETTE ALLE TRE CARNI 18

Spaghetti with meatballs, intense tomato sauce and fresh herbs

RAVIOLI DI RICOTTA AL POMODORO 16

Homemade ravioli with spinach, ricotta, in a San Marzano tomato sauce

LASAGNA ALLA BOLOGNESE 18

Homemade meat lasagna, with béchamel and Bolognese sauce

PENNE AL POMODORO E MOZZARELLA 17

Penne with tomatoes and basil topped with fresh mozzarella

TAGLIOLINI AL PESTO 18

Homemade tagliolini in a basil pesto sauce with haricot vert and potatoes

R I S O T T I

RISOTTO AI FRUTTI DI MARE 22

Seafood and shellfish risotto with tomato

RISOTTO CON FUNGHI 21

Wild mushroom risotto with parmesan cheese

RISOTTO GAMBERI E ARUCOLA 22

Lemon risotto with shrimp & arugula

P E S C I

SALMONE ALLA GRIGLIA 23

Grilled salmon filet served over a bed of sautéed spinach & roasted potatoes

BRODETTO DI PESCE CON GAMBERONI 25

Seafood and shellfish stew in a saffron tomato fish broth

GRIGLIATA MISTA DI PESCE 31

Mixed grilled seafood: calamari, prawn, salmon, sea scallops & mussels

ORATA AI FERRI 29

Grilled Mediterranean sea bream served with asparagus and roasted potatoes

BRANZINO E PATATE 32

Whole boneless oven baked Branzino with potatoes, red onions, capers, black and green olives, cherry tomatoes with white wine and fresh oregano sauce



C A R N I

STINCO D'AGNELLO AL FORNO 28

*Slowly braised lamb shank served
with mashed potatoes & vegetable caponata*

SALTINBOCCA DI VITELLO 29

*Sautéed veal medallion layered with sage & prosciutto,
served with sautéed broccoli rabe*

POLLO AL LIMONE 21

*Marinated grilled chicken breast in white wine lemon sauce
served with sautéed zucchini trifolati and
parsley roasted Idaho potatoes*

TAGLIATA AL ROSMARINO 29

*Sliced marinated skirt steak served with arugula, grape
tomatoes, shaved Parmigiano salad in balsamic dressing*

COSTATA DI MANZO ALLA GRIGLIA 32

*Grilled 10oz. Black Angus steak with sautéed spinach
and roasted potatoes*

SCALOPPINE AI FUNGHI 27

*Sautéed veal medallions with wild mushroom parsley garlic
pinot grigio sauce served with mashed potatoes*

S I D E S 6

Sautéed zucchini trifolati style Mashed potatoes Sautéed spinach Sautéed string beans



P I Z Z E

From Our Brick Oven

PIZZA REGINA MARGHERITA 16

Tomato sauce mozzarella di bufala & basil

PIZZA NAPOLETANA 15

*Tomato sauce, fresh mozzarella, anchovies,
black olives & capers*

PIZZA AI FUNGHI 16

Tomato sauce, fresh mozzarella, wild mushrooms

PIZZA PARMIGIANA 16

*Tomato sauce, eggplant, mozzarella
& shaved parmesan*

PIZZA QUATTRO STAGIONI 17

*Tomato sauce mozzarella, mushroom,
roasted ham, olives and artichokes*

PIZZA SALAD 16

*Tomato, mozzarella, black olives
& mixed greens*

PIZZA AL PROSCIUTTO 18

*Fresh mozzarella, fresh tomato, arugula,
prosciutto "San Daniele"*

PIZZA SALSICCIA E BROCCOLI 17

*Tomato sauce, mozzarella, sweet italian sausage &
broccoli di rape*

PIZZA AI FRUTTI DI MARE 18

Calamari, shrimp, clams, scallops, mussels & tomato sauce

PIZZA QUATTRO FORMAGGI 16

Fresh mozzarella, parmesan, gorgonzola & fontina cheese

PIZZA PESTO E ZUCCHINE 16

*Basil pesto sauce, mozzarella, zucchini,
parmesan, pine nuts & goat cheese*

PIZZA CON SPECK 16

Mozzarella, speck, arugula & parmesan

PIZZA CON POLLO 17

*Marinated roasted chicken, mozzarella,
grape tomatoes & mixed green*

PIZZA CON SALAME E PECORINO 17

*Sautéed sweet Vidalia onions, mozzarella, rosemary,
pecorino cheese & Italian salame*

PIZZA BIANCA 17

*Fresh mozzarella, Parmacotto ham,
shaved parmesan & basil*

PIZZA CON PORTOBELLO 17

*Grilled Portobello mushroom with garlic, olive oil, thyme,
goat cheese & mozzarella*

PIZZA CON UOVO 16

*Egg, mozzarella, parmesan, thinly sliced herb potatoes &
tomato sauce*

PIZZA CON POLPETTE 17

Meat balls with mozzarella, parmesan & tomato sauce

C A L Z O N I

MONTANARO 17

*Calzone filled with roasted ham, wild mushroom
& fontina cheese*

VEGETARIANO 16

*Calzone filled roasted assorted vegetable,
fresh & smoked mozzarella*