



IL VENETIAN DINNER
GLUTEN-FREE OPTIONS

COLD ANTIPASTI

WHIPPED RICOTTA	
truffle-honey pink peppercorn potato chips	12
YELLOWFIN TUNA TARTARE*	
fennel serrano chili pomegranate potato chips	16
CHEF'S SELECTION OF SALUMI & CHEESES	
olives seasonal mostarda	22
BEEF CARPACCIO*	
roasted shallot aioli capers crispy garlic	18

SALADS

ROASTED BEET	
arugula goat cheese toasted pistachio lemon dressing	14
HARVEST	
baby kale apple dried cranberry candied walnut pepita tangerine vinaigrette	12
CAESAR	
aged parmigiana reggiano	12
IL VENETIAN	
seasonal greens gorgonzola roasted pepper pickled onion tomato balsamic vinaigrette	12

HOT ANTIPASTI

GRILLED OCTOPUS	
potato crema celery chili pickled shallot roasted tomato	18
CALAMARI FRITTI	
hot cherry pepper lemon aioli pomodoro	14
FLATBREAD	
PORCINI MUSHROOM scamorza fonduta	14
ITALIAN SAUSAGE mozzarella pomodoro	12
BAKED EGGPLANT	
filled with three cheeses pomodoro	13
ZUPPA DEL GIORNO	10

HOUSEMADE PASTA

CARAMELLE		PENNE FRA DIAVOLO	
onion-ash dough pumpkin filling parmigiana fonduta wine-poached raisins	22	clams shrimp calamari scallops spicy tomato broth	32
RAVIOLI		CAPPELLETTI	
smoked mozzarella filling porcini cream	22	lobster filled limoncello sauce	29
GNOCCHI		PENNE	
potato & truffle chive beurre fondue	20	veal/wild boar/prosciutto/red wine ragout	25
SEASONAL MUSHROOM RISOTTO		PENNE POMODORO	
carneroli rice veal jus	21	Pomodoro sauce	15

SEAFOOD

GRILLED FAROE ISLAND SALMON*	
mustard-blood orange glazed braised escarole cannellini beans	28
SEARED YELLOWFIN TUNA*	
fennel mostarda olive tapenade fennel frond pesto haricot verts potato mousseline	34
PAN SEARED DIVER SCALLOPS*	
roasted mushrooms brussels sprouts faro pumpkin broth pepita gremolata	32
CHEF'S DAILY CATCH	MK

STEAKS & CHOPS

lemon herb potatoes | brussels sprouts | salsa verde

PRIME DELMONICO* 16 oz.	55
CAB FILET MIGNON* 8 oz.	48
LONG BONE VEAL CHOP* 14 oz.	48
BERKSHIRE PORK CHOP* 14 oz.	32
SIDES	
PENNE POMODORO	8
SAUTEED SEASONAL MUSHROOMS	7
BRAISED ESCAROLE	6
BAROLO DEMI GLACE	3
SPICY PEPPERONATA	3
GORGONZOLA CRUST	4

CLASSICS

BAROLO BRAISED SHORT RIB	
creamy polenta roasted root vegetables	34
VEAL CHOP PARMESAN*	
spaghetti pomodoro	48
PAN ROASTED ORGANIC CHICKEN	
brick pressed lemon-herb jus herbed potatoes spinach	28