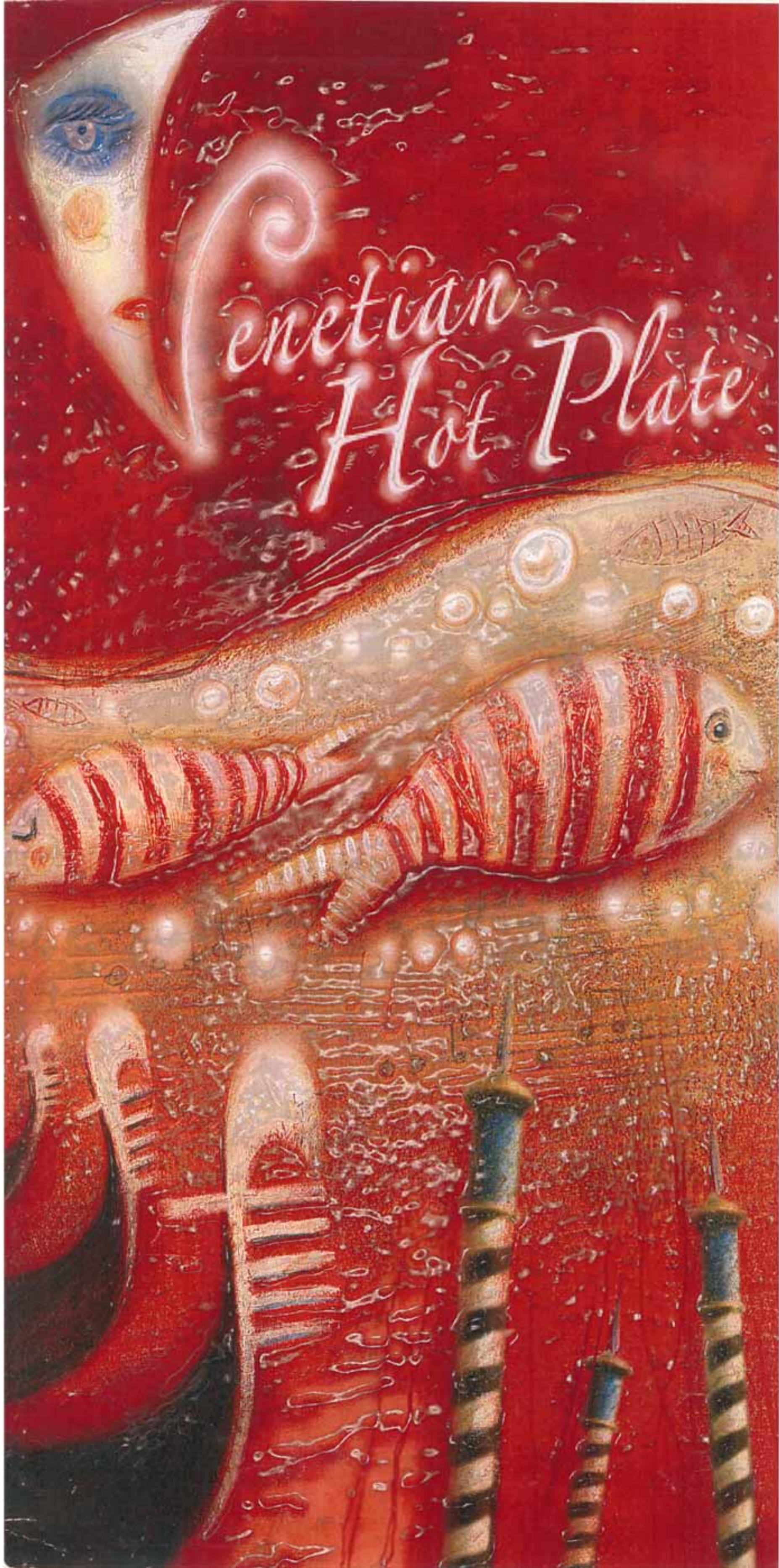


Venetian
Hot Plate



ANTIPASTI

Misto Mare- sautéed gulf shrimp, diver scallops, blue lip mussels, and clams in a garlic and white wine sauce with a hint of red pepper flake. \$18

Gamberetti Chardonnay - pan seared shrimp seasoned with chefs spices and served in a diced tomato, garlic and chardonnay butter sauce. \$13

Polenta Nacho- grilled polenta topped with basil pesto, roasted tomato and roasted garlic and finished with Romano cheese and crispy prosciutto. \$9

Crostini di Granchio "Crab Crostini"- grilled ciabatta bread topped with jumbo lump crabmeat sautéed in brown butter, lemon and sage. \$14.5

Cozze e pancetta "Mussels"- fresh blue lip mussels in a pancetta, herb and white wine cream sauce served with grilled ciabatta bread. \$11

Sauteed Calamari - with roasted garlic and black pepper sauce. \$8

INSALATE

Insalata della casa- chopped romaine lettuce with julienned carrots, cherry tomatoes, radicchio and kalamata olive served with choice of house made dressing. \$4

(honey balsamic vinaigrette, gorgonzola, creamy sundried tomato-basil or red wine & herb vinaigrette.)

Cesare- Whole leaf romaine tossed in our house recipe Cesar dressing and finished with grated parmesan cheese, croutons, and anchovies. \$7

Domingo's grilled romaine- Seasoned and grilled romaine heart with balsamic vinegar reduction, extra virgin olive oil, parmesan cheese and crispy baked prosciutto. \$8

Insalata di spinaci - Baby spinach with creamy gorgonzola dressing and crumbled gorgonzola, sundried tomato, roasted portobello mushroom, red onion, boiled egg and crispy prosciutto and herbed croutons. \$8

SECONDI "ENTRÉE"

(house salad included)

Filetto al Gorgonzola- a house signature with pan seared beef filet medallions smothered in rich gorgonzola sauce and served with garlic spinach and roasted potatoes. \$30

Costata al Pepe "Pepper Crusted Ribeye"- trimmed 14oz ribeye steak pepper crusted and pan seared then finished with a brandy demi glaze mashed potatoes and garlic spinach. \$30

Scaloppine ai Carciofi- Veal scaloppini finished with a sun-dried tomato, mushroom and artichoke cream sauce served with roasted potatoes and vegetables. \$19

Scaloppine Picata- Veal scaloppini with our tomato, caper and lemon sauce served with roasted potatoes and vegetables. \$18

Braciola di Maiale con Portobello "Pork Chop"- grilled 16oz. pork chop finished with a Portobello and sweet Marsala demi glaze and served with mashed potatoes and vegetables. \$25

Anatra "Duck"- pan seared Maple Leaf Farms duck breast with honey mustard demi glaze mashed potato and grilled broccolini. \$22

Pollo Saltimbocca- pan roasted chicken breast with prosciutto and sage in a shallot marsala butter sauce with a hint of lemon and garlic served with roasted potatoes and spinach. \$17

Tortine di Granchio "Crab Cake"- Pan fried Crab Cakes made of seasoned jumbo lump crab and not much else served with a roasted tomato and caper aioli, roasted potatoes and vegetables. \$25

Gamberetti Limone- 8 pan seared shrimp with garlic lemon butter sauce served with roasted potatoes and vegetables. \$20

Piatto Vegetariano- Chefs selection of grilled and roasted vegetables and potatoes. \$18

PASTE

(house salad included)

Spaghetti Pescatora- diver scallops, gulf shrimp, blue lip mussels and little neck and chopped clams sautéed in a garlic white wine sauce with a hint of red pepper flake over spaghetti. \$21

Linguine nel Golfo- Linguine pasta tossed with shrimp and diver scallops sautéed with garlic, parsley, and fresh basil in your choice of tomato sauce, tomato cream sauce or white wine cream. \$19

Bolognese- Our slow cooked Northern Italian style meat sauce made with ground prime cuts tossed with penne pasta \$13/ \$16 al forno

Penne Amatriciana- A house favorite with onions, tomato sauce with bacon, red pepper flake and garlic tossed with Penne pasta. \$11

Fettuccine Aurora- A house specialty with beef tenderloin tips sautéed with bacon and onions in a sage and tomato cream sauce. \$18

Tortellini Linda- Creamy gorgonzola sauce with toasted walnuts and parsley tossed with three cheese tortellini. \$16

House Wines

\$7 glass/ \$18 carafe

Chardonnay

Pinot Grigio

Chianti

Merlot

Cabernet Sauvignon

Beer

Budweiser, Bud Light, Coors Light, Miller Lite,
Shiner Bock \$4

Stella Artois, Peroni, Moretti, Dos Equis Lager,
Dos Equis Amber \$4.5

Dolci- \$7

Tiramisu

Tahitian Vanilla Crème Brulee

Chocolate Truffle Mousse

Flourless "Death by Chocolate" Cake

Beverages

Ice Tea \$2

Soda \$2

San Pellegrino/ Panna \$3.5

Milk \$2.5

Coffee/Decaf \$2.5

Espresso \$3

Cappuccino \$4.5

Irish Cappuccino \$6

*No Separate Tickets- one ticket per table
A gratuity of 20% may be added to parties of 5 or more
A split plate charge of \$6 will be added to
any plate split in the kitchen*

*All major credit cards accepted, no personal checks
Pasta will not be substituted for sides on entrees but can be
purchased separately*