

Ristorante Venere

1979

APPETIZERS

Baked Clams Oreganata (half dozen) ~14 (dozen)~24

GF Clams on the half shell (half dozen) ~12 (dozen) ~21

GF Zuppa di Clams (Marinara or White Wine) ~ 21

GF Zuppa di Mussels (Marinara or White Wine) ~20

Fried Calamari ~19 (arrabiatta +2)

GF Shrimp Cocktail ~17

Italian egg rolls - ricotta, pepperoni, sausage ~15

Fried Zucchini ~15

GF Mozzarella and Roasted Pepper ~15

Minestrone or Pasta Fagoli ~11

Garlic Bread ~10

Garlic Knots (half dozen) ~4 (dozen)~ 8

Homemade Bread (take 20 mintues to bake) ~9

SALADS

GF Angelos Chopped Salad - mixed lettuce, artichoke, tomato, cucumber, roasted pepper, sun-dried tomato, parmigiano, romano cheese, balsamic and olive oil ~20

Caesar Salad for Two ~20

GF Insalata Venere for Two - mixed greens, roasted peppers, tomato, artichoke, warm balsamic dressing, parmigiano cheese ~20

GF Gorgonzola - mixed greens with cranberries, walnuts, gorgonzola cheese, balsamic dressing ~18

GF House Salad - mixed greens, cucumber, tomato, house dressing ~8

GF Calamari Salad ~16 (add Scungilli +7)

Add Grilled Chicken 6 Add Shrimp 8

20% gratuity will be added for party's of six and over
PLEASE INFORM YOUR SERVER OF
ANY FOOD ALLERGIES

PASTA

Spaghetti Per la Vita - multigrain pasta, spinach, shrimp, white beans, chopped tomato, garlic and olive oil ~26

Pork Braciola - served with house made cavatelli pasta ~27

Penne Campagna - chicken, shiitake mushrooms, sundried tomatoes, peas, onions, cayenne, romano ~25

Fettuccine Alfredo - cream, parmigiano ~22

Spaghetti Carbonara - bacon, cream, parmigiano ~23

Capellini Fruitti Di Mare - angel hair pasta, clams, mussels, shrimp, tomato sauce ~27

Spaghetti and Clam Sauce (Red or White) ~23

Zucchini Linguine w/ Chicken Meatballs ~22

Orecchiette with broccoli rabe and sundried tomato ~22

Spaghetti and Meatballs (top 10 in Newsday) ~22

Penne ala Vodka ~21

Penne with Meat Sauce ~22

Capellini Primavera - angel hair pasta with mixed vegetables tomato sauce ~22

Lasagna ~20

Spaghetti Pomodoro and Basil ~19

Spaghetti w Broccoli Garlic, and Oil ~19

Baked Penne Sicilian with eggplant ~21

Baked Penne ~19

Cheese Ravioli ~18

2 Meatballs or 2 Sausages or Chicken Meatballs ~9

Gluten Free Pasta Available

PIZZETTE & PIZZA

Cheese Pizzetta 15 | 28

Margherita - tomato sauce, basil, mozzarella 16 | 30

Primavera - tomato sauce, vegetables, basil, mozzarella 18 | 34

Piemontese - tomato sauce, basil, mozzarella, prosciutto & roasted peppers 18 | 34

Broccoli Rabe & Sausage - tomato sauce, basil, mozzarella 18 | 34

GF Cauliflower Pizzetta 14

small pizza can be made with Gluten Free Cauliflower Crust

ENTREES

All entrees are served with a side order of spaghetti or penne with tomato sauce or house salad. **Gluten Free Pasta Available**
Any substitutions will be charged accordingly.
Our dishes can be made Gluten Free

Shrimp - Parmigiana • Oreganata • Fried ~28

Shrimp Scampi - butter, lemon, garlic and white wine ~28

GF Shrimp Fra Diavolo with Clams ~28

GF Calamari Marinara ~25

GF Mussels and Calamari Marinara ~26

GF Scungilli Marinara ~32

GF Zuppa di Pesce - shrimp, clams, mussels, calamari and scungilli red or white sauce ~34 (add lobster tail +22)

Twin Lobster Tails Oreganata • Broiled • Scampi ~ MK

Veal - Parmigiana • Milanese • Francese • Marsala ~31

Veal Scaloppine Sorrentino - eggplant, prosciutto, mozzarella, light tomato sauce ~32

Chicken - Parmigiana • Francese • Marsala • Milanese ~27

Chicken Mediterraneo - grilled eggplant, roasted pepper, mozzarella, tomato white wine ~28

Chicken Cardinale - onion, marsala wine, eggplant, mozzarella, tomato ~28

Chicken Scarpariello - chicken breast, garlic and olive oil, peppers, mushrooms, sausage, in a light lemon sauce ~28

GF Grilled Chicken - broccoli rabe, garlic, olive oil ~28

Chicken Cacciatore - chicken breast, onions, mushrooms, marsala, marinara ~28

GF Sausage & Peppers ~26

Eggplant Rollatini - ricotta, salami, provolone ~27

Eggplant Parmigiana ~26

SIDES 10

Escarole • Broccoli • Spinach • Broccoli Rabe • Zucchini
sauteed with garlic & oil, or steamed

SPECIALTY COCKTAILS \$15

Espresso Martini

Limoncello Spritz
Prosecco, Limoncello, Soda Water

Aperol Spritz
Prosecco, Aperol, Soda Water

Negroni
Hendricks Gin, Campari, Sweet Vermouth, orange

Italian Mule
Vodka, Ginger beer, Rosemary, Fresh Basil

Italian Margarita
Tequila, Pamplemousse Rose, Grapefruit

Bellini
Grey Goose, Prosecco, Peach Puree

Blood Orange
Kettle Vodka, blood orange liqueur, cranberry

San Remo
Sweet Vermouth, St Germain, Bourbon, Orange, Campari

IMPORTED ITALIAN MOCKTAILS \$7

ORGANIC BELLINI
ORGANIC SPRITZ
ORGANIC MIMOSA

IMPORTED ITALIAN TEA & SODA \$5

Peach Tea • Lemon Tea • Lemon Soda
Blood Orange • Pomegranate

WINES BY THE GLASS & BOTTLE

Prosecco DOC, La Luca, Italy 13 | 45

Rose 14 | 48

Sauvignon Blanc - Totara, Marlborough 14 | 46
Chardonnay - Went, Monterey California 14 | 45
Riesling - Relax, Germany 14 | 45

Cabernet Sauvignon - Francis Coppola 14 | 50
Chianti Classico Carpineto, Tuscany, Italy 14 | 50
Pinot Noir - Uncaged, Russian River Cally, CA 14 | 49

BUBBLES

40 Prosecco DOC, La Luca, Italy | 45
44 Moscato, Italy | 12

WHITE WINES

10 Sauvignon Blanc - Totara, Marlborough | 46
11 Riesling - Relax, Germany | 45
12 Chardonnay - Went, Monterey California | 45
14 Pinot Grigio - Santa Margherita DOC | 50
15 Gavi - Riva De La Rosa, Piedmont, Italy | 44
16 Verdicchio - Riva De La Rosa, Marche, Italy | 40

ITALIAN RED WINES

52 Super Tuscan Carpineto, Dogajolo Tuscany, Italy, 2021 | 48
53 Chianti Classico Carpineto, Tuscany, Italy | 50
54 Chianti Classico Riserva « Carpineto » Tuscany | 73
56 Ripasso Vapolicella « San Michele » 2016 | 64
57 Barolo « Villa Rosa | 79
58 Brunello Di Montalcino « Carpineto » 2016 | 110
59 Amarone « Cesari, Veneto » 2017 | 95

NEW WORLD RED WINES

72 Pinot Noir - Uncaged, Russian River Cally, CA | 49
74 Cabernet Sauvignon - Coppola, Napa California, 2020 | 50

HOUSE WINES BY THE GLASS & CARAF

GLASS 11 • HALF CARAF 28 • FULL CARAF 51
(3 GLASSES) (6 GLASSES)

Chianti

GLASS 10 • HALF CARAF 25 • FULL CARAF 45
(3 GLASSES) (6 GLASSES)

Chardonnay • Pinot Grigio •
Cabernet Sauvignon

IMPORTED BEER 8

Menabrea • Peroni • Heineken Light

DOMESTIC BEER 6

Coors light

CORDIALS 12

Limoncello • Amaretto Disaronno • Sambuca Romana
Sambuca Romana Black • Grappa
Frangelico • Baileys • Kahlua

KIDS MENU
inspired by Lily & Sofia
with all the bread and butter they desire

Lily’s Grilled Chicken Salad - lettuce, cucumber, fresh
mozzarella, balsamic, olive oil 10
Sofia’s Veal with Prosciutto & Spinach 13
Chicken Francese with Broccoli 12
Cauliflower Pizza 12
Chicken Fingers and Fries or Broccoli 12
Mozzarella Sticks 9
Fried Zucchini 9
Spaghetti and Meatball 10

Scoop of Gelato included
or
Chocolate Chip Biscotti included