

Ristorante Venere

Since 1979

ANTIPASTI

Baked Clams Oreganata (half dozen) ~14 (dozen)~24
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 **GF**
Fried Calamari ~20 (arrabiatta +2)
Shrimp Cocktail ~17 **GF**
Italian egg rolls - ricotta, pepperoni, sausage ~15
Fried Zucchini ~15
Mozzarella and Roasted Pepper ~15 **GF**
Minestrone or Pasta Fagoli ~11
Garlic Bread ~10
Garlic Knots (half dozen) ~4 (dozen)~ 8
Homemade Bread (take 20 mintues to bake) ~9

INSALATE

Caesar Salad for Two ~20
Add Grilled Chicken 6 Add Shrimp 8
GF Angelos Chopped Salad - mixed lettuce, artichoke, tomato, cucumber, roasted pepper, sun-dried tomato, parmigiano, romano cheese, balsamic and olive oil (please, no modifications) ~20
GF Beet Salad - whipped ricotta, candied walnuts, parmigiano cheese, white balsamic olive oil ~18
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 Calamari Salad ~16 (add Scungilli +7)

20% GRATUITY WILL BE ADDED
FOR PARTIES OF SIX OR MORE

PLEASE INFORM YOUR SERVER OF
ANY FOOD ALLERGIES

PASTA

Penne Campagna (SPICY) - chicken, shiitake mushrooms, sundried tomatoes, peas, onions, cayenne, parmigiano & romano cheese ~26
Orecchiette alla Vodka - burrata, & pesto ~24
Pork Braciola - served with house made cavatelli pasta ~28
Spaghetti Per la Vita - multigrain pasta, spinach, shrimp, white beans, chopped tomato, garlic and olive oil ~26
Fettuccine Alfredo - cream, parmigiano ~22
Spaghetti Carbonara - bacon, cream, parmigiano ~23
Capellini Fruitti Di Mare - angel hair pasta, clams, mussels, shrimp, tomato sauce ~28
Spaghetti and Clam Sauce (Red or White) ~24
Zucchini Linguine w/ Chicken Meatballs ~23
Orecchiette with broccoli rabe and sundried tomato ~22
Spaghetti and Meatballs (top 10 in Newsday) ~22
Rigatoni Bolognese - meat sauce, mushroom, peas, cream ~26
Capellini Primavera - angel hair pasta with mixed vegetables tomato sauce ~22
Lasagna ~21
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

SIDES 10

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

ENTREES

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

★ Shrimp - Parmigiana • Oreganata • Fried ~29

Shrimp Scampi - butter, lemon, garlic and white wine ~29

GF Shrimp Fra Diavolo with Clams ~29

GF Calamari Marinara ~28

GF Mussels and Calamari Marinara ~29

GF Scungilli Marinara ~33

GF Zuppa di Pesce - shrimp, clams, mussels, calamari and scungilli red or white sauce ~36

★ 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 vinegar lemon sauce ~28

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

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

GF Sausage & Peppers ~27

Eggplant Rollatini - ricotta, salami, provolone ~27

Eggplant Parmigiana ~26

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

Any Pizzette can be substituted with a Gluten Free Cauliflower Crust +3

Specialty Cocktails \$15

Espresso Martini
Espresso, Vodka, Coffee Liqueur

★ **Bergamot Spritz**
Prosecco, Bergamot (Italian Citrus) Soda Water

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

Blood Orange
Kettle Vodka, blood orange liqueur, cranberry

Bellini
Grey Goose, Prosecco, Peach Puree

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

Ferrarelle Italian Mineral Water
Sparkling or Still \$8

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 Vallevo - Costa dei Trabocchi Rosato 14 | 48

Sauvignon Blanc - Angeline, California 14 | 46
Chardonnay - Wente, Monterey California 14 | 45
Riesling 14 | 45

Cabernet Sauvignon - Francis Coppola 14 | 50
Chianti Classico Carpineto, Tuscany, Italy 14 | 50
Pinot Noir - Angeline, California 14 | 49

Bubbles

40 Prosecco DOC, La Luca, Italy | 45

White Wines

10 Sauvignon Blanc - Angeline, California | 46
11 Riesling | 45
12 Chardonnay - Wente, Monterey California | 45
14 Pinot Grigio - Santa Margherita DOC | 50
15 Gavi - Riva De La Rosa, Piedmont, Italy | 44
16 Pagliatura - Fattoria Di Magliano, Vermentino DOC | \$48
fresh, crisp, bright citrus, pear, and floral notes
17 Dogajolo Bianco - Carpineto | \$44
white flowers, apple, and tropical fruit

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 - Angeline, California | 49
74 Cabernet Sauvignon - Coppola, Napa California, 2020 | 50

House Wines By The Glass & Caraf

Glass 11 • Half Caraf 31 • Full Caraf 60
(3 glasses) (6 glasses)
Chianti

Glass 10 • Half Caraf 28 • Full Caraf 53
(3 glasses) (6 glasses)
Chardonnay • Pinot Grigio •
Cabernet Sauvignon

Imported Beer 8
Moretti • Peroni • Heineken Light
Menabrea (\$10)

Domestic Beer 6
Coors light

Cordials 13
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

Grilled Chicken Salad - lettuce, cucumber, fresh mozzarella,
balsamic, olive oil 10
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