

Ristorante Venere

1979

APPETIZERS

Baked Clams Oreganata (half dozen) | 11.95 (dozen) | 20.95
GF Clams on the half shell (half dozen) | 10.95 (dozen) | 18.95
GF Zuppa di Clams Marinara | 17.95
GF Zuppa di Mussels Marinara | 16.95
Fried Calamari | 15.95
Italian egg rolls - ricotta, pepperoni, sausage | 11.95
Mozzarella Sticks | 8.95
Fried Zucchini | 11.95
GF Mozzarella and Roasted Pepper | 11.95
GF Shrimp Cocktail | 13.95
Minestrone or Pasta e Fagioli | 8.95
Garlic Bread | 7.50

HEROS

Grilled Chicken with Broccoli Rabe | 14.95
Chicken Cutlet, Mozzarella, Tomato | 14.95
Chicken Meatball Parmigiana | 13.95
Meatball Parmigiana | 13.95
Sausage Parmigiana | 13.95
Sausage and Peppers | 13.95
Chicken Parmigiana | 13.95
Veal Cutlet Parmigiana | 15.95
Prosciutto & Provolone | 15.95
Salami & Provolone | 13.95
Peppers & Eggs | 12.95
Eggplant Parmigiana | 13.95
Shrimp Parmigiana | 15.95

SIDES 8.95

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

PASTA

Spaghetti Per la Vita - multigrain pasta, spinach, shrimp, white beans, chopped tomato, garlic and olive oil | 22.95
Penne Campagna - chicken, shiitake mushrooms, sundried tomatoes, peas, onions, cayenne, romano | 21.95
Spaghetti Carbonara - bacon, cream, parmigiano | 19.95
Fettuccine Alfredo | 18.95
Orecchiette - with broccoli rabe and sundried tomato | 18.95
Spaghetti and Clam Sauce Red or White | 18.95
Spaghetti and Meatballs (top 10 in Newsday) | 18.95
Penne with Meat Sauce | 18.95
Capellini Primavera - angel hair pasta with mixed vegetables tomato sauce | 18.95
Spaghetti Pomodoro and Basil | 15.95
Spaghetti w Broccoli Garlic, and Oil | 15.95
Lasagna | 16.95
Penne ala Vodka | 16.95
Cheese Ravioli | 14.95
Baked Penne | 15.95
Baked Penne Sicilian with Eggplant | 17.95

Enjoy a Side Order of

8 Chicken Meatballs 2 Meatballs or 2 Sausages | 7

Pizzette & Pizza

Cheese Pizzetta | 11.95 / 18.95
Margherita - tomato sauce, mozzarella, basil | 12.95 / 18.95
Primavera - tomato sauce, mixed vegetables, mozzarella, basil | 14.95 / 24.95
Campagna - fresh tomato, mushrooms, sun-dried tomatoes, fresh mozzarella, fresh basil | 14.95 / 25.95
Bianca e Verde - broccoli, ricotta, mozzarella | 14.95 / 25.95
Piemontese - tomato sauce, prosciutto, roasted pepper, mozzarella, basil | 14.95 / 25.95
Broccoli Rabe & Sausage - tomato sauce, mozzarella | 14.95 / 25.95
Sicilian | 21.95
Grandma | 13.95 | 21.95
Cheese Calzone | 10.95
Chicken Roll | 10.95
Sausage & Pepper Roll | 10.95

ENTREES

Chicken - Parmigiana | 23.95
Francese • Romano • Milanese | 23.95

Chicken Mediterraneo - grilled eggplant, roasted pepper, mozzarella, tomato white wine | 24.95

Chicken Scarpariello - chicken breast, garlic and olive oil, peppers, mushrooms, sausage, in a light lemon sauce | 24.95

GF Grilled Chicken - broccoli rabe, garlic, olive oil | 23.95

Chicken Cardinali - onion, marsala, eggplant, mozzarella, and tomato | 23.95

Chicken Cacciatore - chicken breast, onions, mushrooms, marsala, marinara | 24.95

Veal - Parmigiana | 27.95
Milanese • Francese • Marsala | 27.95

Veal Scaloppine Pizzaiola - marinara sauce, peppers, garlic | 27.95

Veal Scaloppine Sorrentino - eggplant, prosciutto, mozzarella, light tomato sauce | 29.95

Eggplant Rollatini - ricotta, salami, provolone | 23.95

Eggplant Parmigiana | 22.95

GF Sausage & Peppers | 22.95

Veal Chop | MP

Shrimp - Parmigiana • Oreganata • Fried | 24.95

Shrimp Scampi - butter, lemon, garlic and white wine | 24.95

GF Shrimp Fra Diavolo with Clams | 24.95

GF Calamari Marinara | 21.95

GF Mussels and Calamari Marinara | 23.95

GF Scungilli Marinara | 26.95

GF Zuppa di Pesce - shrimp, clams, mussels, calamari and scungilli red or white sauce | 30.95 (add lobster tail +22)

Twin Lobster Tails Oreganata • Broiled • Scampi | MP

All entrees are served with a side order of spaghetti or penne with tomato sauce or house salad.

Any substitutions will be charged accordingly.

LUNCH PRE FIXE

Two Course \$24

Three Course \$29 (with house made dessert)

APPETIZERS

Caesar Salad
Baked Clams
Capellini Cake - prosciutto, cream, peas
Italian Egg Roll - sausage, pepperoni, ricotta
Calamari Arrabiatta - spicy cherry pepper tomato sauce
Clams Pazzo - little neck clams, garlic, evvo, bacon, hot cherry peppers, basil

MAIN COURSE

Baked Cheese Ravioli - meatball, vodka sauce, pesto
Rigatoni Alla Norma - tomato, basil, ricotta salata
Penne Campagna - chicken, peas, sun-dried tomato, shiitake mushroom, onion, spicy olive oil
Capellini Frutti Di Mare - angel hair pasta, clams, mussels, shrimp, light tomato sauce
Pork Braciola - served with house made cavatelli pasta
Chicken Scapariello - garlic, peppers, mushrooms, red wine vinegar lemon sauce
Shrimp Scampi - lemon, butter, garlic, white wine
Halibut Picatta - escarole, potato, capers, lemon butter sauce (L+24)
Grilled Ribeye Steak - peppers, potato, onion (L+26)
Veal Chop Portofino - sundried tomato, mushrooms, port wine sauce (L+30)

DESSERT

Lemon Ricotta Italian Cheesecake
Creme Brulee
Tiramisu

Wine Special

Pagliatura - Fattoria Di Magliano, Vermentino DOC \$12 | \$48
fresh, crisp, bright citrus, pear, and floral notes

Dogajolo Bianco - Carpineto \$11 | \$44
white flowers, apple, and tropical fruit

Insalate

Caesar Salad | 16.95

GF Angelos Chopped Salad - grilled chicken, mixed lettuce, artichoke, tomato, cucumber, roasted pepper, sun-dried tomato, parmigiano, romano cheese, balsamic and olive oil | 16.95

GF House Salad w/ Grilled Chicken - iceberg, tomato, cucumber, and mozzarella cheese | 15.95

GF Insalata Venere - mixed greens, roasted peppers, tomato, artichoke, warm balsamic dressing, parmigiano cheese | 16.95

GF Gorgonzola Salad - mesclun greens, romaine, gorgonzola, walnuts, dried cranberries, balsamic dressing | 14.95

GF Calamari Salad - celery, lemon, garlic, and olive oil | 13.95

GF Calamari and Scungilli Salad | 19.95

Add Grilled Chicken | 6

Add Grilled Shrimp | 8

Panini - served with mixed greens, tomato, celery & onion | 11.95

Grilled Vegetable - eggplant, zucchini,
roasted pepper, carrot, mozzarella

Grilled Chicken and
Broccoli Rabe

Frittata - served with mixed greens, tomato, celery & onion | 11.95

GF Potato & Egg

GF Broccoli Rabe & Sausage

Entrees

GF Grilled Bronzino - filet, grilled eggplant, broccoli rabe, marinated roast-
ed peppers | 15.95

Chicken Parmigiana w Spaghetti | 13.95

Eggplant Parmigiana w Spaghetti | 13.95

WINES BY THE GLASS & BOTTLE

Prosecco DOC, La Luca, Italy 13 | 35

Rose 14 | 48

Sauvignon Blanc - Angeline Vineyards, CA 14 | 46

Chardonnay - Wente, Monterey California 14 | 45

Riesling - Relax, Germany 14 | 45

Cabernet Sauvignon - Francis Coppola 14 | 44

Chianti Classico Carpineto, Tuscany, Italy 14 | 50

Pinot Noir - Uncaged, Russian River Cally, CA 14 | 49

13.95

Add a Dessert (+5)

Lunch Special
includes salad

No Substitutions

Baked Penne
Capellini Primavera
Spaghetti with Clam Sauce
(red or white)
Penne with Broccoli Garlic and Oil
Orecchiette with Broccoli Rabe
Lasagna
Penne with Meat Sauce
Spaghetti & Meatball

PRE FIXE COMBO

NOT AVAILABLE FOR PARTY'S OF 7 AND OVER

HOUSE WINE
BY THE GLASS

GLASS 10
HALF CARAF 25
FULL CARAF 45

Chardonnay
Pinot Grigio
Cabernet Sauvignon

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