
ANTIPASTI

Grilled Shrimp on the Stone*

½ pound of marinated shrimp served on a sizzling granite stone. **\$16.50**

Grilled Lamb Chops on the Stone*

Baby lamb chops served on a sizzling granite stone. **\$16.00**

Calamari Fritti

Lightly breaded & fried squid, served with Ventano's homemade spicy marinara. **\$14.50**

Arancine*

Risotto balls stuffed with peas, ground beef and mozzarella cheese, then lightly breaded & fried, served with Ventano's homemade spicy marinara. **\$13.50**

Bruschetta

Toasted country bread topped with tomato, garlic, basil & parmesan cheese. **\$8.50**

Funghi Ripieni

Mushroom caps stuffed with seasoned breadcrumbs & baked. **\$13.00**

Oysters on the Half Shell**

Half-Dozen **\$15** Dozen **\$28**

Steamed Mussels

Mussels steamed in a tomato & basil sauce or wine, garlic & butter. **\$13.50**

Steamed Clams

Littleneck clams steamed in a tomato & basil sauce or wine, garlic & butter. **\$15.25**

Baked Clams

Littleneck clams stuffed with seasoned breadcrumbs & parsley. **\$14.00**

Antipasto Ventano

Serves 2-4. Platter of fresh marinated & roasted vegetables, cured meats & cheeses. **\$19.50**

Beef Carpaccio**

Thinly sliced raw beef tenderloin, topped with capers, shaved parmesan cheese then drizzled with EVO and Imported Dijon Mustard. Served with mixed greens. **\$15.50**

Jumbo Shrimp Cocktail

Five Jumbo Shrimp with a Cocktail dipping sauce. **\$16.00**

ZUPPA & INSALATA

New England Clam Chowder

Creamy chowder with littleneck clams, potato & pancetta. **\$11.25**

Lobster Bisque*

Creamy lobster soup served in a sourdough bread bowl. **\$13.75**

Pasta E Fagioli

Traditional pasta, tuscan beans & vegetables in chicken broth. **\$9.50**

Caesar

Crisp romaine lettuce & roasted garlic croutons tossed in a traditional olive oil, garlic & anchovies dressing, topped with shaved parmesan. **\$9.75**
Add chicken **\$7** Add shrimp **\$9**
Add scallops or salmon **\$12**

Grilled Heart of Romaine*

Crisp romaine lettuce brushed with olive oil, lightly grilled & topped with caesar dressing, prosciutto & gorgonzola crumbles. **\$12.50**

Caprese

Vine ripened tomatoes, fresh basil & fresh mozzarella drizzled with extra virgin olive oil, balsamic reduction. **\$12.00**

Insalata Classicche

Mixed field greens tossed in Ventano's balsamic vinaigrette. **\$9.50**

Warm Spinach Salad

Fresh spinach, red onion & mushrooms tossed in Ventano's warm bacon dressing & topped with chopped hard-boiled egg. **\$13.00**

*Ventano Specialty

**Eating Raw or Uncooked Meat, Poultry, Seafood or Dairy Products May Cause Illness.

No Split Checks. We will gladly accept multiple forms of payment.

LE PASTE

Spaghetti Alla Bolognese

Spaghetti tossed with Ventano's homemade meat sauce. **\$23.00** Add 2 jumbo meatballs **\$6**
Add sliced italian sausage **\$7**

Spaghetti Alla Puttanesca

Spaghetti with fresh tomatoes, basil capers, olives & anchovy. **\$22.00**

Spaghetti Alla Carbonara

Spaghetti tossed with pancetta, eggs & parmesan cheese. **\$23.50**

Rigatoni Portofino*

Rigatoni with pink sauce, ham, peas, mushrooms & onions. **\$23.00** Add blackened chicken **\$7**

Gnocchi Con Pesto

Light potato dumplings, tossed with basil sauce & pine nuts. **\$24.00**

Capellini alla Pomodoro

Angel hair pasta tossed in a tomato sauce with olive oil, basil and minced onions. **\$22.50**

Linguine alla Vongole

Littleneck clams & linguine pasta with your choice of zesty red or white sauce. **\$26.50**

Linguine Con Scampi Fra Diavolo

Shrimp & linguine pasta tossed in Ventano's homemade spicy marinara. **\$26.50**

Pennette Arrabiata

Penne pasta tossed in Ventano's homemade spicy marinara with pancetta. **\$23.00**

Fettuccine Con Funghi

Fettuccine pasta tossed with shrimp & porcini mushrooms in pink sauce. **\$26.50**

Fettuccine Alfredo

Fettuccine pasta tossed in a cream & parmesan cheese sauce. **\$23.50**

Add: Chicken **\$7**

Shrimp **\$9** Scallops or Salmon **\$12**

Cheese Ravioli

Ravioli filled with cheese & served with your choice of pomodoro, alfredo, bolognese, pink or pesto sauce. **\$24.50**

Cheese Tortellini

Tortellini filled with cheese & served with your choice of pomodoro, alfredo, bolognese, pink or pesto sauce. **\$24.50**

AL FORNO

Eggplant Parmigiana

Thinly sliced, breaded & sautéed eggplant layered with marinara, parmesan & mozzarella cheeses then oven-baked to perfection. **\$24.50**

Eggplant Rollatini

Thinly sliced, breaded eggplant rolled in ricotta cheese. Topped with marinara & mozzarella then oven-baked to perfection. **\$25.00**

Ventano Spiedini

Lightly breaded pounded chicken cutlets, rolled and stuffed with parmesan and mozzarella, skewered & sautéed then topped with pomodoro sauce (6 pieces). **\$29.00**

Ventano Tortellini*

Cheese tortellini, chicken & mushrooms tossed in pink sauce. Topped with cheese & oven-baked to perfection. **\$26.50**

Manicotti

Rolled pasta stuffed with ricotta cheese, topped with marinara & mozzarella then oven-baked to perfection. Paired with a side of Roasted Vegetables. **\$25.00**

Homemade Lasagna

Lasagna noodles layered with Ventano's meat sauce & cheeses then oven-baked to perfection. **\$25.00**

I RISOTTI

Risotto Alla Pescatore

Imported arborio rice slowly cooked with clams, mussels, shrimp, scallops & calamari, in a light tomato broth. **\$33.00**

Risotto Con Funghi

Imported arborio rice slowly cooked with porcini mushrooms. **\$23.50** Add Blackened Chicken **\$7**, Shrimp **\$9**

Risotto Alla Milanese

Imported arborio rice slowly cooked with prosciutto & peas. **\$23.50**
Add Blackened Chicken **\$7** Shrimp **\$9**

VENTANO DINNER SELECTIONS

Chicken \$28.50 Shrimp \$29.50 Veal \$31.50

All dinners will be paired with Linguini pasta with same sauce as presentation except where noted.

Scalopini

Sautéed with minced onions, mushrooms, white wine, tomatoes & a touch of butter.

Marsala

Sautéed with Marsala Wine & mushrooms.

Parmigiana

Lightly breaded, layered with marinara & mozzarella then oven-baked to perfection.

Vesuvio

Roasted bell peppers, onions, kalamata olives, oregano, artichoke hearts, pomodoro sauce

Saltimbocca

Sautéed with prosciutto, sage & white wine. Paired with sautéed Spinach and Roasted Potatoes

Francese

Coated in egg batter & parmesan cheese, lightly sautéed & topped with a light lemon butter sauce.

Picatta

Capers & lemon white wine sauce.

Angelo

Mushrooms, artichoke, bell pepper, lemon white wine sauce

Prosciutto

Olives, roasted bell peppers, prosciutto, mozzarella cheese, vodka sauce

Madeira

Sauteed with Madeira Wine & shallots

VENTANO SEAFOOD SELECTIONS

Cioppino

Assorted steamed seafood in a tomato & wine broth. **\$33.50**

Potato Wrapped Salmon

Risotto & grilled asparagus with a lobster cream sauce. **\$31.50**

Filetto Di Salmone

Grilled salmon with sautéed zucchini and a ½ oven baked tomato. **\$29.00**

Traditional Shrimp Scampi

Large shrimp sautéed, topped with a lemon garlic butter sauce over risotto. **\$29.50**

Lobster Ravioli

Blackened shrimp, asparagus, pink sauce. **\$31.50**

Shrimp Ventano

Spinach, mozzarella, tomato vodka sauce over linguini pasta. **\$29.50**

VENTANO SPECIAL SELECTIONS

Scallops & Shrimp

Jumbo Sea Scallops & Shrimp tossed with linguine pasta, fresh spinach and sun-dried tomatoes in a garlic cream sauce. **\$33.50**

Costolette Di Maiale*

Baby back ribs slowly cooked in honey & balsamic vinegar with bay leaves. Served with a generous portion of roasted garlic potatoes. **\$30.00**

Roasted Rack of Lamb

Drizzled with imported dijon mustard, a red wine demi glaze and served with assorted roasted vegetables. **\$35.50**

Baked Buccatini

Bucatini pasta tossed with italian sausage, cherry peppers, fresh spinach and Ventano's meat sauce then topped with parmesan and mozzarella cheeses then oven baked to perfection **\$31.50**

Traditional Scampi & Ventano Spiedini

Large shrimp sautéed, topped with lemon garlic butter over linguine with lightly breaded pounded chicken cutlets, rolled and stuffed with parmesan & mozzarella cheeses, skewered & sautéed then topped with pomodoro sauce. (3 pieces.) **\$31.50**

SIDES

100% whole wheat pasta or gluten free options available

Roasted Vegetables **\$8.25**
Fresh Sautéed Spinach **\$8.50**

Meatballs (Three) **\$8.00**
Sausage (Two links) **\$9.00**

Sautéed Mushrooms **\$8.25**
Grilled Asparagus **\$9.75**