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## ANTIPASTI

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**\*Grilled Shrimp on the Stone \$13.00**

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

**\*Grilled Lamb Chops on the Stone \$13.50**

*Baby lamb chops served on a sizzling granite stone.*

**Calamari Fritti \$10.50**

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

**\*Arancine \$10.00**

*Risotto balls stuffed with peas, ground beef and mozzarella cheese, then lightly breaded & fried, served with spicy marinara..*

**Bruschetta \$6.50**

*Toasted country bread topped with tomato, garlic & basil.*

**Funghi Ripieni \$9.50**

*Mushroom caps stuffed with seasoned breadcrumbs & baked.*

**Hot Peel & Eat Shrimp \$13.00**

*1 pound of shrimp & garlic aioli*

**Oysters on the Half Shell**

**Half-Dozen \$12.00**

**Dozen \$22.00**

**Steamed Mussels \$10.50**

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

**Steamed Clams \$11.50**

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

**Baked Clams \$10.00**

*Littleneck clams stuffed with seasoned breadcrumbs & parsley.*

**Antipasto Ventano \$12.50**

*Platter of fresh marinated & roasted vegetables, cured meats & cheeses.*

**Beef Carpaccio \$10.50**

*Thinly sliced raw beef tenderloin, topped with capers & shaved parmesan & drizzled with mustard oil. Served with mixed greens.*

**Jumbo Shrimp Cocktail \$12.00**

*Cocktail dipping sauce.*

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## ZUPPA & INSALATA

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**New England Clam Chowder \$8.50**

*Creamy chowder with littleneck clams, potato & pancetta.*

**\*Lobster Bisque \$11.50**

*Creamy lobster soup served in a sourdough bread bowl.*

**Pasta E Fagioli \$7.50**

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

**Caesar \$7.50**

*Crisp romaine lettuce & roasted garlic croutons tossed in a traditional olive oil, garlic & anchovies dressing, topped with shaved parmesan.*

**\*Grilled Heart of Romaine \$10.50**

*Crisp romaine lettuce brushed with olive oil, lightly grilled & topped with prosciutto & gorgonzola.*

**Caprese \$9.50**

*Vine ripened tomatoes, fresh basil & buffalo mozzarella drizzled with extra virgin olive oil.*

**Insalata Classicche \$5.50**

*Mixed field greens tossed in Ventano's homemade balsamic vinaigrette.*

**Warm Spinach Salad \$11.00**

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

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**\*VENTANO SPECIALTIES**

*Eating Raw or Uncooked Meat, Poultry, Seafood or Dairy Products May Cause Illness.  
18% Gratuity Added to Parties of 6 or More. No Separate Checks.*

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## LE PASTE

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**Spaghetti Alla Bolognese \$17.00**

*Spaghetti with Ventano's homemade meat sauce.*

**Spaghetti Alla Puttanesca \$15.00**

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

**Spaghetti Alla Carbonara \$16.00**

*Spaghetti tossed with pancetta, eggs & cheese.*

**\*Rigatoni Portofino \$18.00**

*Rigatoni with pink sauce, ham, peas, mushrooms & onions.*

**Gnocchi Con Pesto \$16.00**

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

**Capellini alla Pomodoro \$15.00**

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

**Linguine alla Vongole \$18.50**

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

**Linguine Con Scampi**

**Fra Diavolo \$18.50**

*Shrimp & linguine pasta in spicy marinara.*

**Pennette Arrabiata \$15.00**

*Penne pasta in spicy marinara with pancetta.*

**Cheese Tortellini \$17.50**

*Tortellini filled with cheese & served with your choice of pomodoro, alfredo or pesto sauce.*

**Fettuccine Con Funghi \$19.50**

*Fettuccine pasta with shrimp & porcini mushrooms in pink sauce.*

**Fettuccine Alfredo \$15.50**

*Fettuccine pasta in cream & parmesan cheese.*

*With Chicken \$17.50*

*With Shrimp \$18.50*

*With Salmon \$18.50*

**Cheese Ravioli \$17.50**

*Ravioli filled with cheese & served with your choice of pomodoro, alfredo, or pesto sauce.*

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## AL FORNO

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**Eggplant Parmigiana \$17.50**

*Thinly sliced, breaded & sautéed eggplant layered with marinara, parmesan & mozzarella cheeses & oven-baked.*

**Eggplant Rollatini \$17.50**

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

**Homemade Lasagna \$18.50**

*Lasagna noodles layered with Ventano's meat sauce & cheeses then oven-baked.*

**Ventano Spiedini \$20.50**

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

**\*Ventano Tortellini \$19.00**

*Cheese tortellini, chicken & mushrooms in pink sauce. Topped with cheese & oven-baked.*

**Manicotti \$17.50**

*Rolled pasta stuffed with ricotta cheese, topped with marinara & mozzarella then baked to perfection.*

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## I RISOTTI

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**Risotto Alla Pescatore \$23.50**

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

**Risotto Con Funghi \$16.50**

*Imported arborio rice slowly cooked with porcini mushrooms.*

**Risotto Alla Milanese \$15.00**

*Imported arborio rice slowly cooked with prosciutto & peas.*

**Add Blackened Shrimp \$5.00**

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## SIDES

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**Meatballs \$5.00**

**Sausage \$6.00**

**Roasted Vegetables \$6.00**

**Fresh Sautéed Spinach \$6.00**

**Sautéed Mushrooms \$6.00**

**Grilled Asparagus \$6.75**

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*100% Whole Wheat Pasta available upon request.*

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# VENTANO DINNER SELECTIONS

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**Chicken \$19.00**

**Shrimp \$21.00**

**Veal \$21.50**

**Scalopini**

*Sautéed with onion, mushrooms,  
white wine, tomatoes  
& a touch of butter.*

**Marsala**

*Sautéed with marsala  
& mushrooms.*

**Parmigiana**

*Lightly breaded, layered with  
marinara & mozzarella then baked.*

**Saltimbocca**

*Sautéed with prosciutto, sage & white wine.*

**Francese**

*Coated in egg batter & parmesan,  
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*

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# VENTANO SEAFOOD SELECTIONS

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**Cioppino \$25.00**

*Assorted steamed seafood  
in a tomato & wine broth.*

**Traditional Shrimp Scampi \$21.00**

*Large shrimp sautéed, topped with lemon  
garlic butter & served over risotto.*

**Potato Wrapped Salmon \$22.00**

*Jasmine rice & grilled asparagus  
with a lobster cream sauce*

**Lobster Ravioli \$24.50**

*Blackened shrimp, asparagus, pink sauce.*

**Filetto Di Salmone \$22.00**

*Grilled salmon with oven baked  
tomato & grilled zucchini.*

**Shrimp Ventano \$21.00**

*Spinach, mozzarella,  
tomato vodka sauce.*

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# VENTANO SPECIAL SELECTIONS

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**Traditional Scampi  
& Ventano Spiedini \$22.00**

*Large shrimp sautéed, topped with lemon  
garlic butter over linguine with  
Ventano spiedini.*

**\*Costolette Di Maiale \$22.00**

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

**Steak Pizzaiola \$29.00**

*Sautéed steak, tomato, oregano,  
shrimp & fettuccine in a creamy pink sauce.*

**Roasted Rack of Lamb \$29.00**

*Served with assorted  
vegetables.*

**Chef "Papa" Rodolfo Adobo \$22.00**

*Ask your server what Papa has created*

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