
ANTIPASTI

Grilled Shrimp on the Stone*

½ pound of marinated shrimp served on a sizzling granite stone. **\$17.50**

Grilled Lamb Chops on the Stone*

Baby lamb chops served on a sizzling granite stone. **\$17.50**

Calamari Fritti

Lightly breaded & fried squid, served with Ventano's homemade spicy marinara. **\$15.50**

Arancine*

Risotto balls stuffed with peas, ground beef and mozzarella cheese, then lightly breaded & fried, served with Ventano's homemade spicy marinara. **\$14.50**

Bruschetta

Toasted country bread topped with tomato, garlic, basil & parmesan cheese. **\$9.00**

Funghi Ripieni

Mushroom caps stuffed with seasoned breadcrumbs & baked. **\$13.75**

Oysters on the Half Shell**

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

Steamed Mussels

Mussels steamed in a tomato & basil sauce or wine, garlic & butter. **\$14.50**

Steamed Clams

Littleneck clams steamed in a tomato & basil sauce or wine, garlic & butter. **\$16.25**

Baked Clams

Littleneck clams stuffed with seasoned breadcrumbs & parsley. **\$15.00**

Antipasto Ventano

Serves 2-4. Platter of fresh marinated & roasted vegetables, cured meats & cheeses. **\$20.50**

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. **\$16.50**

Jumbo Shrimp Cocktail

Five Jumbo Shrimp with a Cocktail dipping sauce. **\$17.00**

ZUPPA & INSALATA

New England Clam Chowder

Creamy chowder with littleneck clams, potato & pancetta. **\$12.00**

Lobster Bisque*

Creamy lobster soup served in a sourdough bread bowl. **\$14.50**

Pasta E Fagioli

Traditional pasta, tuscan beans & vegetables in chicken broth. **\$9.75**

Caesar

Crisp romaine lettuce & roasted garlic croutons tossed in a traditional olive oil, garlic & anchovies dressing, topped with shaved parmesan. **\$10.75**
Add chicken **\$8** Add shrimp **\$10**
Add scallops or salmon **\$13**

Grilled Heart of Romaine*

Crisp romaine lettuce brushed with olive oil, lightly grilled & topped with caesar dressing, prosciutto & gorgonzola crumbles. **\$12.75**

Caprese

Vine ripened tomatoes, fresh basil & fresh mozzarella drizzled with extra virgin olive oil, balsamic reduction. **\$12.50**

Insalata Classicche

Mixed field greens tossed in Ventano's balsamic vinaigrette. **\$9.75**

Warm Spinach Salad

Fresh spinach, red onion & mushrooms tossed in Ventano's warm bacon dressing & topped with chopped hard-boiled egg. **\$13.75**

*Ventano Specialty

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

20% Gratuity will be added to parties of 5 or more.
A 3.5% Credit Card use Surcharge. No Split Checks.
We will gladly accept multiple forms of payment.

LE PASTE

Spaghetti Alla Bolognese

Spaghetti tossed with Ventano's homemade meat sauce. **\$23.75** Add 2 jumbo meatballs **\$6.50**
Add sliced italian sausage **\$7.50**

Spaghetti Alla Puttanesca

Spaghetti with fresh tomatoes, basil capers, olives & anchovy. **\$23.50**

Spaghetti Alla Carbonara

Spaghetti tossed with pancetta, eggs & parmesan cheese. **\$24.50**

Rigatoni Portofino*

Rigatoni with pink sauce, ham, peas, mushrooms & onions. **\$24.00** Add blackened chicken **\$8**

Gnocchi Con Pesto

Light potato dumplings, tossed with basil sauce & pine nuts. **\$24.75**

Capellini alla Pomodoro

Angel hair pasta tossed in a tomato sauce with olive oil, basil and minced onions. **\$23.50**

Linguine alla Vongole

Littleneck clams & linguine pasta with your choice of zesty red or white sauce. **\$27.50**

Linguine Con Scampi Fra Diavolo

Shrimp & linguine pasta tossed in Ventano's homemade spicy marinara. **\$27.50**

Pennette Arrabiata

Penne pasta tossed in Ventano's homemade spicy marinara with pancetta. **\$23.75**

Fettuccine Con Funghi

Fettuccine pasta tossed with shrimp & porcini mushrooms in pink sauce. **\$27.50**

Fettuccine Alfredo

Fettuccine pasta tossed in a cream & parmesan cheese sauce. **\$24.50**

Add: Chicken **\$8**

Shrimp **\$10** Scallops or Salmon **\$13**

Cheese Ravioli

Ravioli filled with cheese & served with your choice of pomodoro, alfredo, bolognese, pink or pesto sauce. **\$25.00**

Cheese Tortellini

Tortellini filled with cheese & served with your choice of pomodoro, alfredo, bolognese, pink or pesto sauce. **\$25.00**

AL FORNO

Eggplant Parmigiana

Thinly sliced, breaded & sautéed eggplant layered with marinara, parmesan & mozzarella cheeses then oven-baked to perfection. **\$25.50**

Eggplant Rollatini

Thinly sliced, breaded eggplant rolled in ricotta cheese. Topped with marinara & mozzarella then oven-baked to perfection. **\$26.00**

Ventano Spiedini

Lightly breaded pounded chicken cutlets, rolled and stuffed with parmesan and mozzarella, skewered & sautéed then topped with pomodoro sauce (6 pieces). **\$29.75**

Ventano Tortellini*

Cheese tortellini, chicken & mushrooms tossed in pink sauce. Topped with cheese & oven-baked to perfection. **\$28.50**

Manicotti

Rolled pasta stuffed with ricotta cheese, topped with marinara & mozzarella then oven-baked to perfection. Paired with a side of Roasted Vegetables. **\$25.50**

Homemade Lasagna

Lasagna noodles layered with Ventano's meat sauce & cheeses then oven-baked to perfection. **\$25.50**

I RISOTTI

Risotto Alla Pescatore

Imported arborio rice slowly cooked with clams, mussels, shrimp, scallops & calamari, in a light tomato broth. **\$33.50**

Risotto Con Funghi

Imported arborio rice slowly cooked with porcini mushrooms. **\$24.50** Add Blackened Chicken **\$8**, Shrimp **\$10**

Risotto Alla Milanese

Imported arborio rice slowly cooked with prosciutto & peas. **\$23.50**
Add Blackened Chicken **\$8** Shrimp **\$10**

VENTANO DINNER SELECTIONS

Chicken \$29.50 Shrimp \$30.50 Veal \$32.50

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. **\$32.50**

Filetto Di Salmone

Grilled salmon with sautéed zucchini and a ½ oven baked tomato. **\$29.50**

Traditional Shrimp Scampi

Large shrimp sautéed, topped with a lemon garlic butter sauce over risotto. **\$30.50**

Lobster Ravioli

Blackened shrimp, asparagus, pink sauce. **\$32.00**

Shrimp Ventano

Spinach, mozzarella, tomato vodka sauce over linguini pasta. **\$30.50**

VENTANO SPECIAL SELECTIONS

Scallops & Shrimp

Jumbo Sea Scallops & Shrimp tossed with linguine pasta, fresh spinach and sun-dried tomatoes in a garlic cream sauce. **\$33.75**

Costolette Di Maiale*

Baby back ribs slowly cooked in honey & balsamic vinegar with bay leaves. Served with a generous portion of roasted garlic potatoes. **\$31.00**

Roasted Rack of Lamb

Drizzled with imported dijon mustard, a red wine demi glaze and served with assorted roasted vegetables. **\$36.50**

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 **\$32.50**

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.) **\$33.00**

SIDES

Roasted Vegetables **\$8.50**
Fresh Sautéed Spinach **\$9.00**

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

Sautéed Mushrooms **\$8.75**
Grilled Asparagus **\$9.75**

*100% whole wheat
pasta or gluten free
options available*