
ANTIPASTI

***Grilled Shrimp on the Stone \$12.00**

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 \$9.50

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

***Arancine \$8.50**

Saffron risotto stuffed with mozzarella then lightly breaded & fried, served with spicy marinara.

Bruschetta \$5.50

Toasted country bread topped with tomato, garlic & basil.

Funghi Ripieni \$8.50

Mushroom caps stuffed with seasoned breadcrumbs & baked.

Oysters on the Half Shell

Half-Dozen \$11.00

Dozen \$20.00

Steamed Mussels \$8.50

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 \$9.00

Littleneck clams stuffed with seasoned breadcrumbs & parsley.

Antipasto Ventano \$12.50

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

Beef Carpaccio \$8.50

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

Hot Peel & Eat Shrimp \$10.00

1 pound of shrimp & garlic aioli

ZUPPA & INSALATA

New England Clam Chowder \$7.50

Creamy chowder with littleneck clams, potato & pancetta.

***Lobster Bisque \$10.50**

Creamy lobster soup served in a sourdough bread bowl.

Pasta E Fagioli \$6.50

Traditional pasta, tuscan beans & vegetables in chicken broth.

Caesar \$7.00

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

***Grilled Heart of Romaine \$9.50**

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

Caprese \$8.50

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

Insalata Classiche \$5.00

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

Warm Spinach Salad \$9.50

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

***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.*

LE PASTE

Spaghetti Alla Bolognese \$16.50

Spaghetti with Ventano's homemade meat sauce.

Spaghetti Alla Puttanesca \$14.50

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

Spaghetti Alla Carbonara \$15.50

Spaghetti tossed with pancetta, eggs & cheese.

***Rigatoni Portofino \$17.00**

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

Gnocchi Con Pesto \$15.00

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

Capellini alla Pomodoro \$14.00

Angel hair pasta tossed with freshly chopped tomatoes, basil, garlic & olive oil.

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 \$14.50

Penne pasta in spicy marinara with pancetta.

Cheese Tortellini \$16.50

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

Fettuccine Con Funghi \$18.50

Fettuccine pasta with shrimp & porcini mushrooms in pink sauce.

Fettuccine Alfredo \$14.50

Fettuccine pasta in cream & parmesan cheese.

With Chicken \$17.50

With Shrimp \$18.50

With Salmon \$18.50

Cheese Ravioli \$14.95

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

AL FORNO

Eggplant Parmigiana \$16.50

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

Eggplant Rollatini \$16.50

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

Homemade Lasagna \$17.50

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

Ventano Spiedini \$17.50

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

***Ventano Tortellini \$18.00**

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

Manicotti \$16.50

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

I RISOTTI

Risotto Alla Pescatore \$22.50

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

Risotto Con Funghi \$15.50

Imported arborio rice slowly cooked with porcini mushrooms.

Risotto Alla Milanese \$14.00

Imported arborio rice slowly cooked with prosciutto & peas.

Add Blackened Shrimp \$5.00

SIDES

Meatballs \$5.00

Sausage \$5.00

Roasted Vegetables \$5.50

Fresh Sautéed Spinach \$5.50

Sautéed Mushrooms \$5.50

Grilled Asparagus \$6.25

VENTANO DINNER SELECTIONS

Chicken \$18.00

Shrimp \$19.00

Veal \$19.50

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*

VENTANO SEAFOOD SELECTIONS

Cioppino \$24.00

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

Traditional Shrimp Scampi \$19.00

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

Potato Wrapped Salmon \$19.00

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

Lobster Ravioli \$21.50

Blackened shrimp, asparagus, pink sauce.

Filetto Di Salmone \$19.50

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

Shrimp Ventano \$19.00

*Spinach, mozzarella,
tomato vodka sauce.*

VENTANO SPECIAL SELECTIONS

**Traditional Scampi
& Ventano Spiedini \$19.00**

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

***Costolette Di Maiale \$19.50**

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

Steak Pizzaiola \$24.95

*Sautéed rib-eye steak, tomato, oregano,
shrimp & fettuccine in a creamy saffron sauce*

Roasted Rack of Lamb \$26.50

*Served with assorted
vegetables.*

Chef "Papa" Rodolfo Special \$19.00

Ask your server what Papa has created

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JOIN VENTANO EMAIL CLUB

Sign up today with your server or at www.ventanoitalian.com

Banquet room available for Weddings, Birthdays, Anniversaries or Corporate Functions

Having a party at home or the office? Pickup a copy of our "new" catering menu today!