

Ristorante Venere

1979

APPETIZERS

- Soup of the Day ~9
- Italian egg rolls - ricotta, pepperoni, sausage ~12
- Fried Zucchini ~12
- Mozzarella and Roasted Pepper ~12
- Shrimp Cocktail ~13
- Fried Calamari ~14
- Zuppa di Mussels Marinara ~16
- Zuppa di Clams Marinara ~19
- Baked Clams Oreganata (half dozen) ~12 (dozen)~19
- Clams on the half shell (half dozen) ~11 (dozen) ~18
- Garlic Bread ~8

SALADS

- Angelos Chopped Salad - grilled chicken, mixed lettuce, artichoke, tomato, cucumber, roasted pepper, sun-dried tomato, parmigiano, romano cheese, balsamic and olive oil ~16
- Caesar Salad for Two ~15
- Insalata Venere - mixed greens, roasted peppers, tomato, artichoke, red onion, warm balsamic dressing, parmigiano cheese ~15
- Gorgonzola - mixed greens with cranberries, walnuts, gorgonzola cheese, balsamic dressing ~15
- House Salad - mixed greens, cucumber, tomato, onion, house dressing ~7
- Calamari Salad ~15 (add Scungilli +4)
- Add Grilled Chicken 5 Add Shrimp 7

PASTA

- Spaghetti Pomodoro and Basil ~17
- Spaghetti w Broccoli Garlic, and Oil ~17
- Penne with Meat Sauce ~19
- Lasagna ~17
- Penne ala Vodka ~17
- Cheese Ravioli ~15
- Baked Penne ~15
- Baked Penne Sicilian with eggplant ~17
- Capellini Primavera - angel hair pasta with mixed vegetables tomato sauce ~18
- Spaghetti Per la Vita - multigrain pasta, spinach, shrimp, white beans, chopped tomato, garlic and olive oil ~22
- Spaghetti and Clam Sauce Red or White ~20
- Spaghetti Vongole ~20
- Spaghetti and Meatballs (top 10 in Newsday) ~19
- Penne Campagna - chicken, shiitake mushrooms, sundried tomatoes, peas, onions, cayenne, romano ~21
- Orecchiette with broccoli rabe and sundried tomato ~20
- Spaghetti Carbonara - bacon, cream, parmigiano ~20
- Zucchini Linguine w/ Chicken Meatballs ~20
- Enjoy a Side Order of 2 Meatballs or 2 Sausages ~8**

PIZZETTE & PIZZA

- Cheese Pizzetta 12 | 19
- Margherita - tomato sauce, basil, mozzarella 13 | 20
- Primavera - tomato sauce, vegetables, basil, mozzarella 15 | 26
- Piemontese - tomato sauce, basil, mozzarella, prosciutto & roasted peppers 15 | 26
- Broccoli Rabe & Sausage - tomato sauce, basil, mozzarella 15 | 28
- Homemade Bread (take 20 minutes to bake) ~6

SIDES 9

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

ENTREES

- Chicken - Parmigiana • Francese • Romano • Milanese ~22
- Chicken Cardinale - onion, marsala wine, eggplant, mozzarella, tomato ~23
- Chicken Mediterraneo - grilled eggplant, roasted pepper, mozzarella, tomato white wine ~23
- Chicken Scarpariello - chicken breast, garlic and olive oil, peppers, mushrooms, sausage, in a light lemon sauce ~23
- Grilled Chicken - broccoli rabe, garlic, olive oil ~23
- Chicken Cacciatore - chicken breast, onions, mushrooms, marsala, marinara ~23
- Veal - Parmigiana • Milanese • Francese • Marsala ~25
- Veal Scaloppine Sorrentino - eggplant, prosciutto, mozzarella, tomato, white wine ~26
- Sausage & Peppers ~22
- Eggplant Rollatini - ricotta, salami, provolone ~22
- Eggplant Parmigiana ~21
- Shrimp - Parmigiana • Oreganata • Fried ~25
- Shrimp Scampi - butter, lemon, garlic and white wine ~25
- Shrimp Fra Diavolo with Clams ~25
- Calamari Marinara ~22
- Mussels and Calamari Marinara ~23
- Scungilli Marinara ~28
- St. Peter's Filet - filet of sole, garlic, olive oil, white wine, butter, sundried tomatoes ~26
- Zuppa di Pesce - shrimp, clams, mussels, calamari and scungilli red or white sauce ~31 (add lobster tail +15)
- Twin Lobster Tails Oreganata • Broiled • Scampi ~36
- FOR TWO**
- Italian Feast for two - ravioli, eggplant rollatini, veal and chicken parmigiana ~50
- Zuppa di Pesce for two - shrimp, clams, mussels, calamari and scungilli - red or white sauce ~65 (add lobster tails +28)

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

Any substitutions will be charged accordingly.

WINES BY THE GLASS & CARAF

GLASS 9
HALF CARAF 19
FULL CARAF 36

Chardonnay
Pinot Grigio
Cabernet Sauvignon

GLASS 10
HALF CARAF 21
FULL CARAF 40

Chianti
Montepulciano

WINES BY THE GLASS

Rose, Italy 11
Riesling, Germany 11
Pinot Noir - Dark Horse, Modesta 11
Sauvignon Blanc - The Seeker 11
Prosecco 11

NATURAL SUGAR CANE SODA

BOYLAN SODA \$3

DOMESTIC | NEW YORK
Cola • Creme • Root Beer
Black Cherry • Orange

SPECIALTY COCKTAILS \$13

Aperol Spritz
Prosecco, Aperol, Soda water

Negroni
Hendricks Gin, Campari, Sweet Vermouth, orange

Italian Mule
Vodka, Ginger beer, Rosemary, Fresh Basil

Italian Margarita
Tequila, Pamplemousse Rose, Grapefruit

Bellini
Grey Goose, Prosecco, Peach Puree

Blood Orange
Kettle Vodka, blood orange liqueur, cranberry

Botocelli Sour
Bullet Bourbon Whiskey, Sour

San Remo
Sweet Vermouth, St Germain, Bourbon, Orange, Campari

IMPORTED BEER 6
Moretti • Peroni • Heineken Light

DOMESTIC BEER 5
Bud Light • Coors light

CORDIALS 11
Limoncello • Amaretto Disaronno • Sambuca Romana • Sambuca Romana Black • Grappa • Frangelico • Baileys • Kahlua

PORTS
Fonseca Porto - 10 Yr Tawney Port..... 10
Sandman - 20 Yr Tawney Port..... 12
Fonseca Ruby Port..... 8

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

BUBBLES

40 Prosecco DOC, Stellina Di Notte, Italy | 35
41 Asti - Martini & Rossi, Piedmont | 28
42 Brut Korbel, California | 35
43 Champagne - Moet Imperial, France | 72
44 Moscato, Italy | 9
45 La Luca - Prosecco, Italy *glass* | 11

WHITE WINES

10 Sauvignon Blanc - The Seeker, New Zealand | 39
11 Riesling - Germany | 39
12 Chardonnay - Hess, Monterey California | 35
14 Pinot Grigio - Santa Margherita DOC | 50
16 Greco Di Tufo - Feudi San Gregorio, Campania Italy | 50

ITALIAN RED WINES

50 Merlot « Barone Fini » Trentino 2016 | 29
52 Chianti Classico Riserva « Castello di Gabbiano » 2016 | 48
54 Chianti Classico Riserva « Ruffino Ducale, Gold Label » Tuscany | 69
55 Aglianico del Vulture, Basilicata, Italy | 38
56 Ripasso Vapolicella « San Michele » 2016 | 50
57 Barolo « Villa Rosa » 2013 | 69
58 Brunello Di Montalcino « Col D'Orcia » 2013 | 75
59 Amarone « Bolla, Veneto » 2013 | 78

NEW WORLD RED WINES

71 Malbec - Alamos, Mendoza Argentina | 35
72 Pinot Noir - Dark Horse, Modesta | 39
73 Cabernet Sauvignon - Line 39, California | 36
74 Cabernet Sauvignon - Hess, Napa California | 40