

Ristorante Venere

1979

APPETIZERS

Baked Clams Oreganata (half dozen) ~12 (dozen)~22
Clams on the half shell (half dozen) ~11 (dozen) ~20
Zuppa di Clams (Marinara or White Wine) ~19
Zuppa di Mussels (Marinara or White Wine) ~17
Fried Calamari ~17
Shrimp Cocktail ~13
Italian egg rolls - ricotta, pepperoni, sausage ~12
Fried Zucchini ~12
Mozzarella and Roasted Pepper ~12
Soup of the Day ~9
Garlic Bread ~8

SALADS

Angelos Chopped Salad - mixed lettuce, artichoke, tomato, cucumber, roasted pepper, sun-dried tomato, par-migiano, romano cheese, balsamic and olive oil ~16
Caesar Salad for Two ~16
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 +7)
Add Grilled Chicken 5 Add Shrimp 7

ORGANIC GALVANINA \$5

IMPORTED | ITALY

Peach Tea • Lemon Tea
Blood Orange • Pomegranate

PASTA

Spaghetti Per la Vita - multigrain pasta, spinach, shrimp, white beans, chopped tomato, garlic and olive oil ~24
Penne Campagna - chicken, shiitake mushrooms, sundried tomatoes, peas, onions, cayenne, romano ~22
Spaghetti Carbonara - bacon, cream, parmigiano ~21
Spaghetti Vongole (Red or White) ~21
Spaghetti and Clam Sauce (Red or White) ~20
Zucchini Linguine w/ Chicken Meatballs ~21
Orecchiette with broccoli rabe and sundried tomato ~21
Spaghetti and Meatballs (top 10 in Newsday) ~20
Penne ala Vodka ~19
Penne with Meat Sauce ~20
Capellini Primavera - angel hair pasta with mixed vegetables tomato sauce ~19
Lasagna ~18
Spaghetti Pomodoro and Basil ~18
Spaghetti w Broccoli Garlic, and Oil ~18
Baked Penne Sicilian with eggplant ~19
Baked Penne ~16
Cheese Ravioli ~16
Enjoy a Side Order of 2 Meatballs or 2 Sausages ~8

PIZZETTE & PIZZA

Cheese Pizzetta 13 | 24
Margherita - tomato sauce, basil, mozzarella 14 | 26
Primavera - tomato sauce, vegetables, basil, mozzarella 16 | 28
Piemontese - tomato sauce, basil, mozzarella, prosciutto & roasted peppers 16 | 28
Broccoli Rabe & Sausage - tomato sauce, basil, mozzarella 16 | 28
Homemade Bread (take 20 minutes to bake) ~6

ANGELO AND FRANK PUT GREAT EFFORT INTO SOURCING LOCAL AND SUSTAINABLY GROWN NATURALLY RAISED INGREDIENTS. WE ONLY SERVE WHAT WE EAT!!
BON APPETITO!!!

ENTREES

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

Any substitutions will be charged accordingly.

Shrimp - Parmigiana • Oreganata • Fried ~26
Shrimp Scampi - butter, lemon, garlic and white wine ~26
Shrimp Fra Diavolo with Clams ~26
Calamari Marinara ~23
Mussels and Calamari Marinara ~25
Scungilli Marinara ~30
St. Peter's Filet - filet of sole, garlic, olive oil, white wine, butter, sundried tomatoes ~27
Zuppa di Pesce - shrimp, clams, mussels, calamari and scungilli red or white sauce ~33 (add lobster tail +22)
Twin Lobster Tails Oreganata • Broiled • Scampi ~ MK
Veal - Parmigiana • Milanese • Francese • Marsala ~26
Veal Scaloppine Sorrentino - eggplant, prosciutto, mozzarella, tomato, white wine ~27
Chicken - Parmigiana • Francese • Marsala • Milanese ~24
Chicken Mediterraneo - grilled eggplant, roasted pepper, mozzarella, tomato white wine ~25
Chicken Cardinale - onion, marsala wine, eggplant, mozzarella, tomato ~24
Chicken Scarpariello - chicken breast, garlic and olive oil, peppers, mushrooms, sausage, in a light lemon sauce ~25
Grilled Chicken - broccoli rabe, garlic, olive oil ~25
Chicken Cacciatore - chicken breast, onions, mushrooms, marsala, marinara ~25
Sausage & Peppers ~23
Eggplant Rollatini - ricotta, salami, provolone ~24
Eggplant Parmigiana ~23
Italian Feast for two - ravioli, eggplant rollatini, veal and chicken parmigiana ~52

SIDES 9

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

SPECIALTY COCKTAILS \$13

Limoncello Spritz

Prosecco, Limoncello, Mint, Soda Water

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

San Remo

Sweet Vermouth, St Germain, Bourbon, Orange, Campari

IMPORTED BEER 7

Menabrea • Peroni • Heineken Light

DOMESTIC BEER 6

Coors light

CORDIALS 12

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

PORTS

Fonseca Porto - 10 Yr Tawney Port 10
Ruby Port 10

HOUSE WINES BY THE GLASS & CARAF

GLASS 11 • HALF CARAF 28 • FULL CARAF 51
(3 GLASSES) (6 GLASSES)

Chianti
Montepulciano

GLASS 10 • HALF CARAF 25 • FULL CARAF 45
(3 GLASSES) (6 GLASSES)

Chardonnay
Pinot Grigio
Cabernet Sauvignon

WINES BY THE GLASS 12

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

We offer our desserts to go for
your next event

Ricotta Lemon Italian Cheesecake
Tiramisu

BUBBLES

40 Prosecco DOC, Stellina Di Notte, Italy | 35
44 Moscato, Italy | 9
45 La Luca - Prosecco, Italy glass | 11

WHITE WINES

10 Sauvignon Blanc - Sileni Esates, Marlborough | 46
11 Riesling - Germany | 39
12 Chardonnay - Hess, Monterey California | 39
14 Pinot Grigio - Santa Margherita DOC | 50
16 Greco Di Tufo - Feudi San Gregorio, Campania Italy | 50

ITALIAN RED WINES

50 Bellezza Chianti Classico Gran Selezione »
Castello di Gabbiano » 2016 | 69
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 | 45
56 Ripasso Vapolicella « San Michele » 2016 | 55
57 Barolo « Villa Rosa » 2013 | 69
58 Brunello Di Montalcino « Carpineto » 2016 | 95
59 Amarone « Bolla, Veneto » 2013 | 78

NEW WORLD RED WINES

72 Pinot Noir - Dark Horse, Modesta | 49
73 Cabernet Sauvignon - Line 39, California | 45
74 Cabernet Sauvignon - Hess, Napa California | 50

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