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# ANTIPASTI

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## Grilled Shrimp on the Stone\*

½ pound of marinated shrimp served on a sizzling granite stone. **\$14.00**

## Grilled Lamb Chops on the Stone\*

Baby lamb chops served on a sizzling granite stone. **\$14.00**

## Calamari Fritti

Lightly breaded & fried squid, served with Ventano's homemade spicy marinara. **\$12.50**

## Arancine\*

Risotto balls stuffed with peas, ground beef and mozzarella cheese, then lightly breaded & fried, served with Ventano's homemade spicy marinara. **\$12.50**

## Bruschetta

Toasted country bread topped with tomato, garlic, basil & parmesan cheese. **\$7.50**

## Funghi Ripieni

Mushroom caps stuffed with seasoned breadcrumbs & baked. **\$10.50**

## Oysters on the Half Shell\*\*

Half-Dozen **\$13.00** Dozen **\$23.00**

## Steamed Mussels

Mussels steamed in a tomato & basil sauce or wine, garlic & butter. **\$11.50**

## Steamed Clams

Littleneck clams steamed in a tomato & basil sauce or wine, garlic & butter. **\$12.50**

## Baked Clams

Littleneck clams stuffed with seasoned breadcrumbs & parsley. **\$11.50**

## Antipasto Ventano

Serves 2-4. Platter of fresh marinated & roasted vegetables, cured meats & cheeses. **\$16.00**

## 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. **\$12.50**

## Jumbo Shrimp Cocktail

Five Jumbo Shrimp with a Cocktail dipping sauce. **\$14.00**

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# ZUPPA & INSALATA

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## New England Clam Chowder

Creamy chowder with littleneck clams, potato & pancetta. **\$9.50**

## Lobster Bisque\*

Creamy lobster soup served in a sourdough bread bowl. **\$12.00**

## Pasta E Fagioli

Traditional pasta, tuscan beans & vegetables in chicken broth. **\$8.50**

## Caesar

Crisp romaine lettuce & roasted garlic croutons tossed in a traditional olive oil, garlic & anchovies dressing, topped with shaved parmesan. **\$8.50**  
Add chicken **\$5** Add shrimp **\$7**  
Add scallops or salmon **\$10**

## Grilled Heart of Romaine\*

Crisp romaine lettuce brushed with olive oil, lightly grilled & topped with caesar dressing, prosciutto & gorgonzola crumbles. **\$11.00**

## Caprese

Vine ripened tomatoes, fresh basil & fresh mozzarella drizzled with extra virgin olive oil, balsamic reduction. **\$10.00**

## Insalata Classicche

Mixed field greens tossed in Ventano's homemade balsamic vinaigrette. **\$8.50**

## Warm Spinach Salad

Fresh spinach, red onion & mushrooms tossed in Ventano's warm bacon dressing & topped with chopped hard-boiled egg. **\$11.50**

\*Ventano Specialty

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

**No Split Checks. We will gladly accept multiple forms of payment.**

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## LE PASTE

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### Spaghetti Alla Bolognese

Spaghetti tossed with Ventano's homemade meat sauce. **\$19.50** Add 2 jumbo meatballs \$ 4.00  
Add sliced italian sausage **\$5.00**

### Spaghetti Alla Puttanesca

Spaghetti with fresh tomatoes, basil capers, olives & anchovy. **\$18.50**

### Spaghetti Alla Carbonara

Spaghetti tossed with pancetta, eggs & parmesan cheese. **\$19.50**

### Rigatoni Portofino\*

Rigatoni with pink sauce, ham, peas, mushrooms & onions. **\$19.50** Add blackened chicken \$ 5.00

### Gnocchi Con Pesto

Light potato dumplings, tossed with basil sauce & pine nuts. **\$19.00**

### Capellini alla Pomodoro

Angel hair pasta tossed in a tomato sauce with olive oil, basil and minced onions. **\$19.00**

### Linguine alla Vongole

Littleneck clams & linguine pasta with your choice of zesty red or white sauce. **\$23.00**

### Linguine Con Scampi Fra Diavolo

Shrimp & linguine pasta tossed in Ventano's homemade spicy marinara. **\$23.00**

### Pennette Arrabiata

Penne pasta tossed in Ventano's homemade spicy marinara with pancetta. **\$19.50**

### Fettuccine Con Funghi

Fettuccine pasta tossed with shrimp & porcini mushrooms in pink sauce. **\$23.00**

### Fettuccine Alfredo

Fettuccine pasta tossed in a cream & parmesan cheese sauce. **\$19.00**

Add: Chicken **\$22.00**

Shrimp **\$24.00** Salmon **\$25.50**

### Cheese Ravioli

Ravioli filled with cheese & served with your choice of pomodoro, alfredo, bolognese, pink or pesto sauce. **\$21.00**

### Cheese Tortellini

Tortellini filled with cheese & served with your choice of pomodoro, alfredo, bolognese, pink or pesto sauce. **\$21.00**

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## AL FORNO

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### Eggplant Parmigiana

Thinly sliced, breaded & sautéed eggplant layered with marinara, parmesan & mozzarella cheeses then oven-baked to perfection. **\$21.00**

### Eggplant Rollatini

Thinly sliced, breaded eggplant rolled in ricotta cheese. Topped with marinara & mozzarella then oven-baked to perfection. **\$21.00**

### Ventano Spiedini

Lightly breaded pounded chicken cutlets, rolled and stuffed with parmesan and mozzarella, skewered & sautéed then topped with pomodoro sauce (6 pieces). **\$24.00**

### Ventano Tortellini\*

Cheese tortellini, chicken & mushrooms tossed in pink sauce. Topped with cheese & oven-baked to perfection. **\$22.00**

### Manicotti

Rolled pasta stuffed with ricotta cheese, topped with marinara & mozzarella then oven-baked to perfection. Paired with a side of Roasted Vegetables. **\$21.00**

### Homemade Lasagna

Lasagna noodles layered with Ventano's meat sauce & cheeses then oven-baked to perfection. **\$21.00**

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## I RISOTTI

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### Risotto Alla Pescatore

Imported arborio rice slowly cooked with clams, mussels, shrimp, scallops & calamari, in a light tomato broth. **\$29.50**

### Risotto Con Funghi

Imported arborio rice slowly cooked with porcini mushrooms. **\$19.50**  
Add Blackened Chicken \$ 5.00, Shrimp **\$7.00**

### Risotto Alla Milanese

Imported arborio rice slowly cooked with prosciutto & peas. **\$19.50**  
Add Blackened Chicken \$ 5.00, Shrimp **\$7.00**

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# VENTANO DINNER SELECTIONS

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Chicken \$23.00 Shrimp \$24.00 Veal \$26.00

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

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# VENTANO SEAFOOD SELECTIONS

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## Cioppino

Assorted steamed seafood in a tomato & wine broth. **\$29.50**

## Potato Wrapped Salmon

Risotto & grilled asparagus with a lobster cream sauce. **\$27.00**

## Filetto Di Salmone

Grilled salmon with sautéed zucchini and a ½ oven baked tomato. **\$25.00**

## Traditional Shrimp Scampi

Large shrimp sautéed, topped with a lemon garlic butter sauce & served over risotto. **\$24.00**

## Lobster Ravioli

Blackened shrimp, asparagus, pink sauce. **\$27.50**

## Shrimp Ventano

Spinach, mozzarella, tomato vodka sauce. **\$24.00**

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# VENTANO SPECIAL SELECTIONS

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## Scallops & Shrimp

Jumbo Sea Scallops & Shrimp tossed with linguine pasta, fresh spinach and sun-dried tomatoes in a garlic cream sauce. **\$29.50**

## Costolette Di Maiale\*

Baby back ribs slowly cooked in honey & balsamic vinegar with bay leaves. Served with a generous portion of roasted garlic potatoes. **\$26.00**

## Roasted Rack of Lamb

Drizzled with imported dijon mustard, a red wine demi glaze and served with assorted roasted vegetables. **\$31.00**

## 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 **\$27.00**

## 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.) **\$26.50**

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# SIDES

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

Roasted Vegetables \$6.50  
Fresh Sautéed Spinach \$6.50

Meatballs (Three) \$6.00  
Sausage (Two links) \$7.00

Sautéed Mushrooms \$6.50  
Grilled Asparagus \$8.00