

# ANTIPASTI

SHRIMP COCKTAIL 3.50 EACH  
*Jumbo shrimp with Homemade cocktail sauce*

PASTA E FAGIOLI  
Cup 4 Bowl 7  
*Cannellini bean soup with ditalini pasta*

CALAMARI FRITTI 11  
*“Point Judith” calamari rings lightly battered & tossed with sliced cherry peppers & garlic*

EGGPLANT INVOLTINI 9  
*Pan-fried eggplant rolled with herbed ricotta cheese topped with marinara & melted mozzarella*

ARANCINI DI RISO 10  
*Porcini mushroom & spinach risotto balls stuffed with goat cheese, finished with sautéed mushrooms, porcini oil & shaved parmigiano*

ANTIPASTO ALLA COSTANTINO 15  
*Sharp provolone, sweet soppressata, red pepper pecorino, stuffed cherry peppers marinated mushrooms, artichoke hearts & mixed Italian olives*

TAGLIATTE DI SALUMI 18  
*An assortment of ~ Prosciutto Di Parma, imported porchetta, hot dry-capicola, Tuscan salami, Nodini style mozzarella & parmigiano*

SCALLOPS E FAGIOLI 15  
*Pan-seared sea scallops over sautéed garlic, mushrooms, spinach & cannellini beans with a lemon vinaigrette. Served with Italian crostini*

MUSHROOMS RIPIENI 10  
*Roasted mushroom caps stuffed with Italian sausage, gorgonzola cheese & bread crumbs*

# INSALATA

*Add to any salad:* Chicken 5 Shrimp 6 Steak Tips 6 Salmon 9 Sea Scallops 10

WEDGE SALAD 9  
*Iceberg lettuce, cherry tomatoes, crisp pancetta & gorgonzola dressing*

CAESAR SALAD 9  
*Romaine Hearts, traditional Caesar dressing, croutons & Parmigiano-Reggiano*

INSALATA DELLA CASA 8  
*Mesclun greens, red onion, grape tomatoes, cucumbers, honey balsamic dressing & shaved Parmigiano-Reggiano*

SPINACI 10  
*Baby spinach, goat cheese, dried cranberries, toasted walnuts & red wine Dijon vinaigrette*

CAPRESE 11  
*Fresh mozzarella, vine-ripened tomatoes, basil, Prosciutto di Parma, balsamic glaze & extra virgin olive oil served with mesclun greens*

CARPACCIO 12  
*Thin slices of beef filet, baby arugula, lemon, capers & Parmigiano-Reggiano*

*If you have food allergies, communicate them to your server so that we may try to accommodate your needs.  
Advisory: Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness.  
Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked.*

\$2.00 Split Plate Fee

## PIZZE ROSSE

### MARINARA 9

*San Marzano D.O.P. tomatoes, extra virgin olive oil, basil, oregano & garlic*

### MARGHERITA 11

*San Marzano D.O.P. tomatoes, extra virgin olive oil, mozzarella & basil*

### SOPPRESSATA 13

*Spicy salami, mozzarella & tomato sauce, drizzled with chili oil*

### MELANZANE 11

*Roasted eggplant, herbed ricotta, mozzarella & tomato sauce*

### PEPPERONI 14

*Hand-grated asiago & mozzarella with sliced pepperoni & tomato sauce*

### PARMA 16

*San Marzano D.O.P. tomatoes, extra virgin olive oil, mozzarella, basil, arugula, Prosciutto di Parma & shredded Parmigiano-Reggiano*

### D.O.P. 16

*San Marzano D.O.P. plum tomato, extra virgin olive oil, buffalo mozzarella, basil & shredded Parmigiano-Reggiano*

## PIZZE BIANCHE

### QUATTRO FORMAGGI 11

*Gorgonzola, mozzarella, smoked mozzarella & ricotta*

### SALSICCIE E FRIARIELLI 14

*Sausage & rabe, mozzarella, Parmigiano-Reggiano & extra virgin olive oil*

### FICHI 14

*Figs, caramelized onions & goat cheese*

### FUNGHI 15

*Mixed sautéed mushrooms, imported Taleggio cheese & truffle oil*

#### Custom Pizza Toppings:

<i>Pepperoni ~ 2.00</i>	<i>Mushrooms ~ 2.00</i>
<i>Italian Sausage ~ 2.00</i>	<i>Prosciutto di Parma ~ 3.50</i>
<i>Caramelized Onion ~ 1.50</i>	<i>Fresh Garlic ~ 1.00</i>
<i>Anchovies ~ 3.00</i>	

## PIZZE RIPIENE

### NAPOLI 14

*Sausage, rabe & mozzarella folded into pizza dough shell*

### VENDA 15

*Arugula, cherry tomatoes, mozzarella, artichoke & Prosciutto di Parma fire roasted inside pizza dough*

### COSTANTINO 18

*A trio of sausage & rabe, mozzarella, ricotta & spinach, smoked mozzarella, cherry tomato & arugula, folded & topped with arugula*

*\$2.00 Split Plate Fee*

*Venda Bar & Costantino's Ristorante is using all original products imported from Italy.  
San Marzano D.O.P. Mozzarella di Bufalo D.O.P. Extra virgin olive oil - Caputo Flour*

# PASTA

**RAVIOLI AL POMODORO 12**  
*Our famous cheese ravioli in marinara sauce*

**LOBSTER FRA DIAVOLA 25**  
*Lobster claw meat tossed with San Marzano tomatoes,  
Sicilian chili peppers & fresh herbs, served over fresh linguini pasta*

**TORTELLINI ALLA PANNA 16**  
*Cheese tortellini tossed with diced Prosciutto & peas in Parmesan cream sauce*

**PAPPARDELLE ALLA BOLOGNESE 18**  
*Wide ribbon pasta tossed in traditional ragu made with ground veal, pork & beef*

**CAVATELLI AI RAPINI E SALSICCE 17**  
*Cavatelli pasta tossed with sautéed broccoli rabe,  
Italian sausage, garlic, chili flakes & pecorino romano*

**RAVIOLI ALL ARAGOSTA 23**  
*Venda's famous lobster ravioli with jumbo shrimp in pink vodka sauce*

**RIGATONI ALLA VODKA 14**  
*Rigatoni pasta tossed in pink vodka sauce*  
*Add shrimp 19    Add chicken 17*

**LINGUINI ALLA SPINACHI 18**  
*Spinach infused linguini tossed with jumbo shrimp, garlic,  
oven roasted tomatoes, baby spinach & white wine*

**AGNOLOTTI AI PORCINI E TARTUFO 18**  
*Porcini filled agnolotti pasta tossed in truffle butter with mushrooms & Parmigiano-Reggiano*

**GNOCCHI ALLA SORRENTINA 16**  
*Venda's Potato Gnocchi tossed with marinara sauce, melted mozzarella & basil*

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# ENTREE

## N.Y. STRIP ALLA GRIGLIA 25

*Grilled 12 oz. N.Y. Strip steak, drizzled with extra virgin olive oil  
served with roasted potatoes & mixed roasted vegetables  
Add Shrimp Scampi 30 Add Alla Mamma sauce 26*

## SALTIMBOCCA DI POLLO 19

## SALTIMBOCCA DI VITELLO 21

*Chicken or veal medallions sautéed with shallots, sage, Prosciutto di Parma &  
white wine served with roasted potatoes & green beans*

## POLLO AL MARSALA 19

## VITELLO AL MARSALA 21

*Medallions of chicken or veal, sautéed with shallots, mushrooms &  
marsala wine reduction served with roasted potatoes & green beans*

## POLLO ALLA PARMIGIANA 17

## VITELLO ALLA PARMIGIANA 18

*Breaded chicken or veal cutlet, marinara sauce & melted provolone, served with Rigatoni*

## POLLO ALLA PICCATA 19

## VITELLO ALLA PICCATA 21

*Chicken or veal sautéed with garlic, capers, white wine & lemon,  
served with roasted potatoes & green beans*

## POLLO ALLA FIORENTINA 21

*Thinly sliced chicken breast sautéed in olive oil & garlic, topped with imported ham, spinach,  
melted mozzarella & white wine. Served with roasted potatoes & green beans*

## SALMONE E CANNELLINI 21

*Grilled salmon filet served over cannellini beans,  
sautéed shallots, swiss chard & roasted tomatoes*

## SWORDFISH ALLA PUTTANESCA 25

*Grilled swordfish with a classic sauce of garlic, capers, kalamata olives,  
white wine & plum tomatoes, served with roasted potatoes & mixed roasted vegetable*

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## DOLCE

### CALDE CALDE 9

*Fried pizza dough coated with sugar & drizzled with Nutella*

### PIZZA NUTELLA 11

*Neopolitan pizza dough filled with Nutella & topped with powdered sugar  
Add strawberries 2.50*

### BLUEBERRY PIZZA 12

*Neopolitan pizza dough filled with blueberries & sweetened mascarpone cheese  
topped with powdered sugar*

### FLUTE LIMONCELLO 8

*Refreshing lemon gelato swirled with limoncello*

### COPPA PISTACHIO 8

*Custard gelato swirled together with chocolate & pistachio gelato, topped with praline pistachios*

### COPPA STRACCIATELLA 8

*Chocolate chip gelato swirled together with chocolate syrup, topped with cocoa powder & hazelnuts*

### CANNOLI 7

*One plain & one chocolate covered cannoli shell, both filled with traditional ricotta filling*

### TIRAMISU 7

*Lady Fingers soaked in espresso, layered with  
cognac infused mascarpone cheese, dusted with cocoa powder*

### DOLCE DI COSTANTINO 12

*Whipped mascarpone, Nutella & our secret ingredient*

## SPECIALTY COFFEES - 9.00

### “THE COSTANTINO”

*Meletti Chocolate Liqueur & DeKuyper Crème de Cacao  
topped with whipped cream & garnished with shaved chocolate.*

### “THE MICHELANGELO”

*Grand Marnier & Amaretto DiSaronno topped with whipped cream.*

### “ITALIAN COFFEE”

*A classic blend of Meletti Sambuca & Frangelico  
Hazelnut Liqueur with espresso, finished with whipped cream.*

### “IRISH COFFEE”

*Irish Whiskey & Baileys Irish Cream topped  
with whipped Cream & DeKuyper Green Crème de Menthe.*

### “THE TOASTED COCONUT”

*SKYY Coconut Vodka & Amaretto DiSaronno topped with whipped cream.*

### “THE SCARLET O’HARA”

*Southern Comfort, Amaretto DiSaronno  
& DeKuyper Raspberry Rush, topped with whipped cream.*

*Bring your own dessert - \$2 Service Fee per person*