



Made To Order Authentic Venetian Sandwiches
& Gourmet Venetian Tapas

Autentici Tramezzini Veneziani, quelli veri.

LUNCH-DINNER VENETIAN SANDWICHES

(traditional/room temperature or toasted)

Porchetta (pork)

Fresh olive oil bread imported from Venice, Italy,
Wood Oven Roasted Pork, sweet pickled peppers,
caramelized onions, Parmigiano Reggiano, fresh mayo.
black pepper, yellow mustard.

Soppressata piccante e cappuccio rosso (pork)

Fresh olive oil bread imported from Venice, Italy
Spicy soppressata, pickled red cabbage,
Parmigiano Reggiano, fresh mayo.

Prosciutto Cotto e Funghi (pork)

Fresh olive oil bread imported from Venice, Italy
Italian ham, sautéed wild mushrooms with fresh parsley,
fresh mushroom mayo.

Fresh Parma (pork)

Fresh olive oil bread imported from Venice, Italy,
24 Months Aged Prosciutto di Parma, fresh arugula,
Parmigiano Reggiano, balsamic glaze, fresh mayo.
black pepper.

Brasato di Manzo (beef)

Fresh olive oil bread imported from Venice, Italy,
Slow braised beef, romaine lettuce, pickled mushrooms,
sweet pickled peppers, fresh mayo.



Pollo Arrosto (chicken)

Fresh olive oil bread imported from Venice, Italy,.
Roasted chicken cutlets, sweet pickled peppers,
caramelized onions, Parmigiano Reggiano, fresh mayo.

Tonno al Vapore e Pomodoro (fish)

Fresh olive oil bread imported from Venice, Italy,
Yellowfin steamed tuna, fresh heirloom tomatoes,
balsamic glaze, fresh mayo, black pepper.

Tonno al Vapore e cipolline (fish)

Fresh olive oil bread imported from Venice, Italy,
Yellowfin steamed tuna, pearls onions pickled in balsamic
vinegar, balsamic glaze, fresh mayo, black pepper.

Tonno al Vapore e olive (fish)

Fresh olive oil bread imported from Venice, Italy,
Yellowfin steamed tuna, sliced olives
balsamic glaze, fresh mayo, black pepper.

Tonno al Vapore e Uova Sode (fish)

Fresh olive oil bread imported from Venice, Italy,
Yellowfin steamed tuna, organic boiled eggs.
fresh mayo, black pepper.

Salmone Affumicato e Avocado (fish)

Fresh olive oil bread imported from Venice, Italy
Smoked Canadian lox, cream cheese, fresh tomatoes, fresh
avocado, fresh onions, black pepper.



Mozzarella e Pomodoro (vegetarian)

Fresh olive oil bread imported from Venice, Italy
Mozzarella, fresh basil, pesto, fresh tomatoes,
oregano, black pepper, balsamic glaze.

Melanzane alla Parmigiana (vegetarian)

Fresh olive oil bread imported from Venice, Italy
Sautéed Eggplants in tomato sauce, Parmigiano Reggiano
black pepper.

Vegan

Fresh vegan olive oil bread imported from Venice, Italy
Soy milk mayo, fresh tomatoes, sautéed eggplants, pickled
mushrooms, caramelized onions, sweet pickled peppers, yellow
mustard.

SOUPS (served with toasted crostini)

Butternut Squash Soup (or pumkin)

Home made thick butternut squash soup, fresh parsley,
Parmigiano Reggiano.

Mushrooms Vellutata

Thick wild mushroom soup with fresh parsley, Parmigiano
Reggiano.

Tomatoes Vellutata

Home made thick tomato soup, fresh parsley, Parmigiano
Reggiano.



SALADS

Vegan Salad

Mixed greens, fresh onions, cherry tomatoes, celery, carrots, corn, beans.

Vegetarian Salad

Mixed greens, fresh onions, cherry tomatoes, celery, carrots, corn, beans,
Parmigiano Reggiano, fresh Mozzarella.

Arugula Salad

Baby arugula, beets, Parmigiano Reggiano, cherry tomatoes, walnuts.

ANTIPASTI

Baccala' Mantecato (10 days notice minimum required)

Whipped salted cod spread, amazing for expert foodies.

Cicchetti Veneziani

Chef's choice of typical venetian taps!

Bruschetta ai funghi al tartufo

Toasted Fresh olive oil bread imported from Venice, Italy
sautéed wild truffled mushrooms, Pecorino Romano, fresh
parsley.

Bruschetta al Pomodoro

Toasted Fresh olive oil bread imported from Venice, Italy
fresh diced tomatoes, fresh basil, fresh onions, Parmigiano
Reggiano.



Affettati misti e formaggi

Platter with: Prosciutto Crudo di Parma 24 months cured, Fresh porchetta, spicy soppressata, capicola, parmigiano reggiano cheese and Asiago Buccia Nera cheese (comes with toasted venetian bread crostini)

Caprese platter

Fresh local mozzarella, fresh tomatoes, fresh basil, oregano, black pepper, balsamic glaze

PRIMI

Penne al Pesto

Penne rigate, fresh pesto, olive oil, Parmigiano Reggiano.

Penne con Pomodorini freschi

Penne rigate, cherry tomatoes, cream cheese, Parmigiano Reggiano, beets, olive oil, fresh basil.

Penne con con funghi trifolati e tartufo

Penne rigate, sauteed mushrooms with truffles parsley, parmigiano reggiano cheese.

Cold Insalata di Riso Classica

Steamed Vialone Nano rice, pickled carrots, pickled celery, pickled onions, boiled eggs, chopped hotdog sausages, mozzarella, provolone, green peas, steamed yellow fin tuna.

Polenta e funghi

Yellow cornmeal slices, with sauteed mushrooms and shaved Parmigiano Reggiano on top



Melanzane alla Parmigiana

Authentic eggplant parmesan, fresh mozzarella, basil, Parmigiano Reggiano

SECONDI

Entire Porchetta

(full size roasted pork from 60 to 170 pounds) ideal for big parties 1 week notice minimum

Full size wood oven roasted pork with herbs and spices

Brasato di carne con pomodoro e rosmarino

Braised beef in tomatoes sauce with rosemary and sage (served with toasted crostini)

Tagliata di Carne

NY strip steak with olive oil from Partanna Italy, salt, black pepper, rosemary, balsamic glaze reduction

Pollo arrosto

Roasted Chicken cutlets and roasted veggies (potatoes, carrots, onions, celery), served with toasted crostini)

Aragoste alla Busera

Sautéed rock lobsters in tomatoes sauce, brandy, onions and fresh parsley (served with toasted crostini)

Scampi alla Busera

Sautéed prawns in tomatoes sauce, brandy, scallions and fresh parsley (served with toasted polenta crostini)