

STARTERS

Glass of prosecco on arrival

Soup of the day

Arancini della casa

Fried risotto balls, mushrooms & mozzarella, salad,
balsamic & roast pepper mayo.

Bruschetta al Pomodoro

Pizza style garlic bread topped with marinated fresh tomatoes

mushrooms Cap

stuffed mushrooms with bacon, fontal cheese sun dried tomato,
spring onions served with garlic dip

Goat Cheese Parcel

dip fried got cheese parcels served with caramelized onions and walnuts

MAINS

Hake

baked fillet of hake with herby breadcrumbs crust served in bed of mash and
lemon, dill cream sauce

Veal

pan-fried slices of veal cooked with white wine, porcini mushrooms lite
creamy sauce served with mashed potato

Chicken

Chicken fillet wrapped with parma ham slowly cooked in white wine sauce,
served with cheese potatoes

All the mains are served with side vegetables and mash potatoes

PASTA

Spaghetti Carbonara

Spaghetti with pan fried bacon and garlic, in a parmesan cream sauce.

Spaghetti alle Vongole

Spaghetti, prawns, clams, garlic, chilli, cherry tomato, white wine sauce

Penne Amatriciana

Penne, fried bacon, red onion, fresh chillies, garlic, red wine, tomato sauce.

Tagliatelle Boscaiola

Pasta with chicken, pan fried bacon, mushrooms, parmesan cream sauce.

Cannelloni ai Funghi

Oven baked ricotta and spinach cannelloni, mushrooms cream sauce,
topped with mozzarella cheese

Butternut Squash Risotto

Slowly cooked Carnaroli rice, with black olives, baby spinach cherry
tomatoes, in butternut squash sauce, topped with fresh ricotta cheese.

PIZZA

Meat feast

Pizza base, tomato sauce, mozzarella, ham, pepperoni, salami, chicken

Hawaiian

Pizza base, tomato sauce, mozzarella cheese, ham and pineapple

Vegetariana

Tomato sauce, mozzarella cheese, grilled peppers, onions, mushrooms

Frutti di Mare

Pizza base, tomato sauce, mozzarella cheese, mussels, prawns, calamar

DESSERT

Tiramisu

Classic Italian Home-made tiramisu

Panna Cotta

Home-made Vanilla Panna Cotta

Cheese cake of the day

Served with vanilla ice-cream

Cannolo Siciliano

Cannolo stuffed with creamy ricotta cheese and chocolat sauce

Chocolate Fondant

Served warm with vanilla ice-cream

TEA & COFFEE

€ 30.00



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Venice Ristorante Italiano