

Valentine's Dinner Menù

Antipasti

Lobster Bisque Soup

homemade lobster bisque soup

Polentina con Gamberi e Capesante

shrimp and scallops sautéed in a shrimp sauce, served over soft white polenta

Ravioli di Vitello

homemade ravioli filled with veal and ricotta, served with a mushroom cream sauce

Melanzane Pomodoro e Mozzarella

eggplant gratin with tomato sauce and melted mozzarella cheese

Insalata Di Bietole

red and yellow beets thinly sliced with pecans and feta cheese drizzled with red wine vinaigrette

Valentino Salad,

arugula, endive, pear, portobello mushrooms and parmesan tossed with lemon dressing

Carpaccio Cipriani

thinly sliced house cured beef drizzled with traditional Cipriani sauce and shaved parmesan

Mozzarella Caprese

mozzarella cheese served with tomatoes drizzled with balsamic and extra virgin olive oil

Insalata di Mare

seafood salad with shrimp, clams, scallops, mussels and calamari, tossed with lemon citronette

Gnocchi ai Four Formaggi

homemade potatoes dumpling sautéed with a four cheese creamy sauce

Entrees

Canelloni di Vitello

homemade cannelloni pasta stuffed with veal and baked with béchamel-tomato sauce

Risotto di Mare

Italian style rice slowly simmered with scallops, shrimp and clams with a touch of tomato sauce

Tagliolini d'Aragosta

lobster tail baked and served with tagliolini pasta topped with a lobster sauce

Integrali Capponata

whole-wheat spaghetti pasta tossed with eggplant, zucchini, bell peppers, tomato and shaved ricotta cheese

Pollo Cacciatora

breast of chicken sautéed with bell pepper, mushrooms, tomatoes in a white wine sauce, served with mashed potatoes

Scaloppine di Vitello ai Porcini

veal scaloppine topped with wild porcini mushrooms, served with mashed potatoes and sautéed vegetables

Costatine d'Agnello

lamb rack roasted with rustica sauce served with roasted potatoes and sautéed vegetables

Filetto al Barolo

filet of beef sautéed and served over a Barolo wine reduction, mashed potatoes and sautéed vegetables

Short Rib Piedmontese

bone-in short rib from Piedmontese grass fed beef slowly braized served over mashed potatoes

Ossobuco alla Milanese

beef shank slowly braised with vegetables and served over soft white polenta

Merluzzo al Ginger

Icelandic cod sautéed with ginger-mustard sauce, served with mashed potatoes and sautéed vegetables

Branzino alla Griglia

whole Mediterranean seabass, butterflied and grilled, drizzled with lemon sauce, served with roasted potatoes

Dessert

Selection from Our Dessert Menu

\$80 per Person

Buon San Valentino!!!

Veneto Trattoria

Reservations Call 480.948.9928

6137 N Scottsdale Rd, Scottsdale, AZ 85250