



Ventosa offers bi-polar ionization technology which circulates neutralized air throughout our entire facility ...killing more than 99.9% Covid-19 droplets!

### *Antipasti (Appetizers)*

- Escarole & Bean Soup** (GF) bowl, house specialty, finely chopped escarole, hand-shaved prosciutto, white beans
- Chili** (GF) bowl, house specialty, fresh ground beef, spices & a little kick
- Warm Brie & Puffed Pastry** (V) cherry chutney, grilled crustini
- Fresh Baked Bread** (V) 3 dipping sauces: roasted garlic & herb butter, olive oil & balsamic vinegar, marinara
- Arancini** risotto stuffed with house-made mozzarella, warm marinara

### *Insalata (Entree Salads)*

- Tuscan Salad** (V/GF) mixed greens tossed with cherry tomatoes, artichoke hearts, red onion, cucumbers, roasted red peppers, finished with Romano cheese and our house-made white balsamic vinaigrette
  - Ventosa Salad** (V/GF) mixed greens, cucumbers, cherry tomatoes, artichoke hearts, red onion, roasted red peppers, bleu cheese crumbles and finished with our house-made white balsamic vinaigrette
- \*add grilled chicken add \$

### *Principale (Main Dishes)*

- Spaghetti** Sunday sauce, meatballs or sausage, grilled baguette
- Pork Osso Buco** bucatini all'Amatriciana (sauce with crispy guanciale), grilled baguette
- Duck L'Arrosto Morto Soffritto** (GF) crispy duck braised in aromatic vegetables, fresh herbs and wine
- Grilled Bronzino** (GF) lime and herb marinade, baby arugula, fresh lemon vinaigrette
- Polenta del Bosco** (VV/GF) sundried tomato & roasted garlic polenta, porcini mushrooms, fresh thyme sugo
- Grilled Sirloin** (GF) dry-aged grilled to perfection, pizzaiola sauce (capers, olives, garlic)
- Chicken Marsala** (GF) roasted skin-on chicken breast, house-made mushroom, butter marsala wine reduction
- Hand-Rolled Gnocchi** (V) Sunday sauce, shaved peccorino Romano, fresh basil, grilled baguette (request Vegetarian- marinara sauce) \*add meatballs or sausage add \$
- Baked Cod** (GF) house-made cole slaw, tartar sauce, lemon

### *Contorni (Side Dishes) e Bambini (Kids)*

- French Fries** (GF, V, VV)
- Gnocchi** (V) Sunday sauce, fresh basil, shaved peccorino Romano
- Braised Red Cabbage** (GF) apples, bacon
- House Salad** (GF/V) mixed greens, cucumbers, cherry tomatoes, artichoke hearts, roasted red peppers, and red onion finished with Romano cheese and our house-made white balsamic vinaigrette
- Roasted Garlic Risotto** (GF)
- Fresh Vegetable** (V/VV/GF)
- Breaded Chicken Tenders** with french fries

### *Dolci (Desserts)*

- Brioche Bread Pudding** (V)
- Tiramisu** (V)
- Honey Panna Cotta** (GF/V) with cider reduction

V=Vegetarian / V V=Vegan / GF= Gluten Free



## Beverage & Wine List

		GLASS	BOTTLE
<b>WHITE WINE</b>			
DRIER ↑ ↓ SWEETER	2019 Dry Riesling: crisp, acidic, apricot & Meyer lemon	\$8	\$20.95
	2019 Pinot Gris: creamy pear, candied apricot	\$7	\$12.95
	2018 Silver Chardonnay: no oak, lemongrass & tangerine	\$8	\$24.95
	2019 Oak-Aged Chardonnay: smooth, lime & nutty oak	\$8	\$25.95
	2018 Tocai Friulano: fresh rain and citrus peel	\$7	\$15.95
	2019 Semi-Dry Riesling: bright citrus, kiwi & pineapple	\$8	\$20.95
	Vino Bianco: blend, bright & fruity	\$7	\$14.95
	2020 Semi-Sweet Riesling: peach, apple, honeydew	\$8	\$20.95
<b>RED WINE</b>			
LIGHTER BODY ↑ ↓ FULLER	Vino Rosso: medium & versatile	\$8	\$18.95
	2017 Cabernet Franc: dark berries, medium-bodied	\$9	\$26.95
	2017 Pinot Noir: fuller-bodied, cherry & clove	\$8	\$31.95
	Saggio XII: dark fruit, smooth, French oak tannin	\$12	\$38.95
	2017 Merlot/Syrah: bold & rustic	\$9	\$26.95
	2017 Lemberger: smoky & spicy	\$9	\$26.95
	2017 Sangiovese: creamy tannins, mulled spices, cherry	\$12	\$36.95
	2017 Cabernet Sauvignon: blackberry, plum, smooth	\$11	\$34.95
<b>BOTTLED BEER</b>			
	LaBatt Blue		\$6
	Yuengling		\$6
	Sam Adams (Seasonal)		\$7
	Michelob Ultra		\$6
	Labatt Blue N/A		\$6
<b>MIXED DRINKS</b>			
	Well Drinks		\$6
	Top Shelf		\$8.50
	Specialty Cocktails		\$9
<b>ADDITIONAL BEVERAGES</b>			
	Fountain Soda		\$3
	Hot Tea		\$3
	Hot Cocoa		\$3
	Coffee (regular or decaf)		\$3
	Bottled Water		\$3