



*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 - \$8<sup>95</sup>
- Chili** (GF) bowl, house specialty, fresh ground beef, spices & a little kick - \$8<sup>95</sup>
- Warm Brie & Puffed Pastry** (V) cherry chutney, grilled crustini - \$15<sup>95</sup>
- Arancini** roasted garlic risotto stuffed with house-made mozzarella, lightly breaded and fried, warm marinara - \$8<sup>95</sup>

### *Insalati (Entree Salads)*

- Tuscan** (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 - \$14<sup>95</sup>
- Shaved Brussel Sprouts** (V/GF) tossed in fresh-squeezed lemon and olive oil, dried cranberries, toasted pine nuts and topped with pecorino cheese - \$14<sup>95</sup>
- \*add grilled chicken to either - \$5<sup>95</sup>

### *Principale (Main Dishes)*

- Spaghetti** Sunday sauce, meatballs or sausage, grilled baguette - \$19<sup>95</sup>
- Pork Osso Buco** bucatini all'Amatriciana (sauce with crispy guanciale), grilled baguette - \$34<sup>95</sup>
- Duck L'Arrosto Morto Soffritto** (GF) crispy duck braised in aromatic vegetables, fresh herbs and wine - \$26<sup>95</sup>
- Grilled Sirloin** (GF) dry-aged, grilled to perfection, pizzaiola sauce (capers, olives, garlic) - \$Market Price
- Chicken Marsala** (GF) roasted skin-on chicken breast, sauteed mushrooms, butter marsala wine reduction - \$18<sup>95</sup>
- Hand-Rolled Gnocchi** (V) Sunday sauce, shaved peccorino Romano, fresh basil, grilled baguette (Vegetarian with marinara sauce) - \$19<sup>95</sup> \*add meatballs or sausage - \$5<sup>95</sup>
- Baked Cod** (GF) house-made cole slaw, tartar sauce, lemon - \$24<sup>95</sup>

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

- French Fries** (GF, V, VV) - \$5<sup>95</sup>
- Gnocci** (V) Sunday sauce, fresh basil, shaved peccorino Romano - \$7<sup>95</sup>
- 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 - \$5<sup>95</sup>
- Fresh Vegetable** (V/VV/GF) - \$5<sup>95</sup>
- Breaded Chicken Tenders** with french fries - \$13<sup>95</sup>

### *Dolci (Desserts)*

- Tiramisu** (V) - \$8<sup>95</sup>
- Honey Panna Cotta** (GF/V) with cider reduction - \$8<sup>95</sup>

Also featuring...  
**Nightly Specials  
& Fish Fry Fridays**

V=Vegetarian / V V=Vegan / GF= Gluten Free  
Parties of 6 or more will have a charge of 20% added to their check

## Beverage & Wine List

		GLASS	BOTTLE
<b>WHITE WINE</b>			
↑ DRIER	2019 Dry Riesling: crisp, acidic, apricot & Meyer lemon	\$8	\$20 <sup>95</sup>
	2019 Pinot Gris: creamy pear, candied apricot	\$7	\$12 <sup>95</sup>
	2018 Silver Chardonnay: no oak, lemongrass & tangerine	\$8	\$24 <sup>95</sup>
	2019 Oak-Aged Chardonnay: smooth, lime & nutty oak	\$8	\$25 <sup>95</sup>
	2018 Tocai Friulano: fresh rain and citrus peel	\$7	\$15 <sup>95</sup>
↓ SWEETER	2019 Semi-Dry Riesling: bright citrus, kiwi & pineapple	\$8	\$20 <sup>95</sup>
	Vino Bianco: blend, bright & fruity	\$7	\$14 <sup>95</sup>
	2020 Semi-Sweet Riesling: peach, apple, honeydew	\$8	\$20 <sup>95</sup>
<b>RED WINE</b>			
↑ LIGHTER BODY	Vino Rosso: medium & versatile	\$8	\$18 <sup>95</sup>
	2017 Cabernet Franc: dark berries, medium-bodied	\$9	\$26 <sup>95</sup>
	2017 Pinot Noir: fuller-bodied, cherry & clove	\$8	\$31 <sup>95</sup>
	Saggio XII: dark fruit, smooth, French oak tannin	\$12	\$38 <sup>95</sup>
	2017 Merlot/Syrah: bold & rustic	\$9	\$26 <sup>95</sup>
	2017 Lemberger: smoky & spicy	\$9	\$26 <sup>95</sup>
	2017 Sangiovese: creamy tannins, mulled spices, cherry	\$12	\$36 <sup>95</sup>
↓ FULLER	2017 Cabernet Sauvignon: blackberry, plum, smooth	\$11	\$34 <sup>95</sup>
<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 <sup>50</sup>
	Specialty Cocktails		\$9
<b>ADDITIONAL BEVERAGES</b>			
	Fountain Soda		\$3
	Hot Tea		\$3
	Hot Cocoa		\$3
	Coffee (regular or decaf)		\$3
	Bottled Water		\$3