



Antipasta

<p>Mozzarella di Fritto 7.50 <i>Cheese sticks with marinara</i></p> <p>Artichoke Hearts 6.50 <i>Breaded, fried with garlic butter</i></p> <p>Ravioli, Fried 6.50 <i>Ricotta filled, served with marinara</i></p> <p>Zucchini 6.50 <i>Crispy outside, hot & juicy inside</i></p> <p>Sampler Combination of Above 8.50</p>	<p>Mushrooms Ripieno 7.50 <i>Sausage and herb stuffed, baked</i></p> <p>Calamari di Fritto 8.50 <i>Crisp, golden brown with marina</i></p> <p>Pasta e Fagioli 4.95 <i>Italian pasta, bean and beef soup</i></p>
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Specialty Personal Pizza's

<p>Veggie Pesto 7.95 <i>Artichoke hearts, yellow squash, zucchini, spinach, green peppers, mushrooms and broccoli with pesto sauce and mozzarella cheese</i></p> <p>Margherita 7.95 <i>Thin sliced fresh tomatoes, pesto sauce, sauteed garlic, and mozzarella cheese topped with Balsamic glaze.</i></p>	<p>Sausage 7.95 <i>Traditional red sauce pizza with our marinara, Italian sausage, fresh mushrooms and onions with mozzarella cheese</i></p> <p>Chicken Carbonara 7.95 <i>White sauce pizza with our alfredo sauce, roasted chicken, bacon, onions and mozzarella</i></p>
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Add our salad to any appetizer or pizza for only 4.00 more

~Insalada di Panini~

*Our famous salad and garlic rolls served with all entrees
Ala carte salad or for those sharing a dinner 5.95*

Pasta Favorites

~ Served with our famous salad and rolls ~

Spaghetti Classica

<i>Venditori's Meat sauce or Marinara sauce</i>	10.95
<i>Italian Meatballs, Italian Sausage or Sauteed Mushrooms</i>	<i>add 2.50</i>
<i>Combination of above</i>	<i>add 3.00</i>

Fettuccine Venditori's *creamy alfredo sauce tossed with pasta* 11.95
~ Add Broccoli and Chicken for \$2.00~

Fettuccine Carbonara *Pancetta (chopped bacon) in alfredo sauce* 12.95

Pasta Lover's Special *Four different Pasta noodles served with meat sauce, mushrooms, meatball and sausage* 13.95

Lasagna *Layers of cheese, ground beef, ricotta cheese and noodles* 13.50
~ Add Italian Meatballs or Italian Sausage for 2.50~

Vegetable Lasagna *Layers of pasta, fresh mixed vegetables, ricotta and marinara sauce* 13.50

Ravioli, Cheese or Meat *round, cheese or meat filled pasta, baked with meat sauce or marinara* 12.50

More Pasta Favorites

Zita al Mondo	noodles with sausage, beef, ricotta cheese, meat sauce baked with mozzarella	12.50
Manicotti	large stuffed pasta with creamy ricotta, baked with meat sauce or marinara	12.50
Cannelloni	cheese-filled pasta horn, white alfredo sauce, mushrooms, Baked with mozzarella ~ Add Broccoli and Chicken for \$2.00~	12.50
Cannelloni Genovese	large pasta tubes stuffed with veal, spinach, and ricotta, baked with rosatella cream sauce	13.50
Pasta Primavera	zucchini, mushrooms, tomato, broccoli, sauteed with parmesan cheese and marinara sauce	12.50
Angel Hair Dalvina	Spinach, artichoke hearts, and tomatoes, sauteed in a creamy, delicate cheese sauce, served over pasta	13.50
Eggplant Parmigiana	layers of eggplant, ricotta cheese, baked with meat sauce or marinara	12.50
Eggplant Vegatale	layers of eggplant, mixed vegetables and cheese, baked marinara and mozzarella	12.50
Spinach Tortellini	Spinach pasta filled with four cheeses baked in our own alfredo sauce with a parmesan topping	13.50

Dinners

~ Served with our famous salad and rolls ~

Chicken Cacciatore	Tender chicken sauteed with mushrooms and peppers in a spicy tomato sauce over past	14.50
Chicken Parmigiana	boneless breast, meat sauce, mozzarella, baked	14.75
Chicken Romano	boneless breast with ham, mozzarella and mushrooms in wine sauce	15.75
Chicken Florentine	chicken breast stuffed with spinach, sausage, herbs	15.75
Chicken and Eggplant	baked with ricotta, meat sauce and mozzarella	15.75
Chicken Marsala	chicken sautéed with mushrooms and red wine sauce	15.75
Chicken Francese	boneless breast, egg dipped, sauteed in lemon butter and white wine.	15.75
Veal Parmigiana	cutlet, meat sauce, melted mozzarella, baked	15.95
Veal Diana	veal cutlet and eggplant baked with ricotta, meat sauce and mozzarella	16.95
Veal Romano	cutlet, with ham, mozzarella, and mushroom wine sauce	16.95
Veal Francese	egg dipped scallopini, sauteed in lemon butter wine sauce	16.95
Veal Marsala	scallopini sauteed with fresh mushrooms in wine sauce	16.95
Pappagallo	Chicken and Sausage sautéed in a spicy rosatella cream sauce tossed with penne pasta *(spicy)	15.50
Sausage Parmigiana	baked sausage with meat sauce, mozzarella, and ricotta cheese ~ Add eggplant for 1.00 ~	15.50
Sausage and Peppers	fresh sausage and green peppers sauteed with marinara and garlic sauce over pasta	15.50

Italian Combinations

Roman 16.50

"Baked Pasta"

Lasagna, Manicotti, Ravioli, Zita
baked with meat sauce

Venetian 18.50

"Francese Style"

Chicken, Veal, and Snapper
sauteed in our Francese sauce



Cíbo dí Mare

~ Served with our famous salad and rolls ~

Linguine Veneto	Chopped clams in a spicy herb, garlic sauce, served with red or white sauce with whole clams over pasta (spicy)	14.95
Crawfish Julienne	Crawfish sauteed with mushrooms in a cream sauce served over pasta (spicy)	15.95
Seafood Cannelloni	large pasta tubes filled with lobster, shrimp, and scallops baked with ricotta cheese in a rosatella cream sauce	16.95
Red Snapper Francese	egg dipped, sauteed to a golden brown in lemon butter and wine.	17.95
Shrimp Francese	butterfly shrimp, egg dipped, sauteed in lemon butter and wine	16.95
Shrimp Parmigiana	fried butterfly shrimp baked with marinara and mozzarella	16.95
Scampí al Forno	shrimp simmered in garlic, butter and spices, served over angel hair	15.95
Shrimp fra Diavlo	spicy sauteed shrimp with marinara sauce, served over pasta *(spicy)	15.95
Crostaceo dí Mare	scallops, shrimp and chopped clams sauteed with red or white sauce served over pasta *(spicy)	17.50
Shrimp and Scallops Venditori	sauteed in a creamy, delicate alfredo sauce, served over pasta	17.95
Shrimp and Lobster (When Available)	langostino lobster tails and 1/2lb shrimp sauteed in your choice of spicy marinara diavlo sauce or Venditori's white alfredo sauce, served over pasta	19.95

Ala carte salad or for those sharing a dinner 5.95

***Cioppino** 24.95

An array of steamed clams, shrimp, crab claws, scallops, mussels and snapper, simmered in a spicy tomato garlic sauce, served over linguine noodles.

You won't believe it!

Pasta for the Bambino's

(for 12 and under)

(meals are jr. portions and include drink and salad, dine-in only)

Spaghetti	5.50	Ravioli	6.25
With meatball or sausage	6.75	Cheese Pizza	5.50
Fettuccine	6.00	Lasagna	6.75

(most of our menu items can be made in jr. portions, just ask your server)

Dolci

*All Venditori's desserts are made with the freshest
and the finest ingredients*

Cannoli Siciliana 5.95

*Pastry horn filled with whipped sweetened ricotta cheese and chocolate bits
~ For chocolate cannoli add 1.00 ~*

Cheese Cake "New York Style" 5.95

*Baked the traditional cream cheese style
~ with strawberries or chocolate add 1.00 ~
~ or for both strawberries and chocolate add 1.50 ~*



Risotta Crema 4.95

Creamy Italian rice pudding, topped with cinnamon and whipped cream

Spumoni 4.95

*Fresh-dipped Italian pistachio, rum-flavored and chocolate
ice cream served with Macaroon cookie*

Tiramisu 5.95

*Creamy Italian dessert with lady fingers; cappuccino
& chocolate flavored. The ultimate in desserts!*

Midnight Chocolate Layer Cake 5.95

A Chocolate lovers dream!!

Chocolate Mousse Cake 6.95

Creamy layers of white and dark chocolate.

Caramel Pecan Fudge Cake 6.50

Layers of Chocolate Cake, Caramel and Fudge topped with Pecans and Toffee

Panna Cotta traditional Italian sweetened custard 4.95

Cappuccino Venditori's 3.95

*An exciting blend of Italian coffee, hot chocolate and whipped cream,
topped with chocolate chips*



Bevande

*Coke, Sprite, Diet Coke, Dr. Pepper, Lemonade,
Acqua Panna Natural Spring Water,
San Pellegrino Sparkling Natural Mineral Water,
Sweetened and Unsweetened Tea, Milk, Coffee*

Domestic and Imported Beers available.

*18% gratuity added to parties of eight or more
For your time and convenience, we request no separate checks.*

Dear Patron,

*Since 1993, we have prided
ourselves with having high quality
service and food. If for any reason
you are dissatisfied, please inform
us or our management staff. We
cannot lie what is left unsaid*

We gladly accept all major credit cards and
local bank checks with a driver's license.

Call ahead seating and
reservations are accepted.

Private party areas available.

Opened as Provino's in August 1993.

Current location since October 2003.

Venditori's since May 2012.