LUNCH PRE FIXE

Two Course $24

Three Course $29 (with house made dessert)

APPETIZERS

GF Caesar Salad
Baked Clams
Capellini Cake - proscuitto, cream, peas
Italian Egg Roll - sausage, pepperoni, ricotta
Calamari Arrabiatta - spicy cherry pepper tomato sauce
GF Clams Pazzo - little neck clams, garlic, evvo, bacon, spicy cherry peppers, basil

MAIN COURSE

Baked Cheese Ravioli - meatball, vodka sauce, pesto
Penne Campagna - chicken, peas, sun-dried tomato, shiitake mushroom, onion, parmigiano cheese, romano cheese, olive oil (SPICY)
Capellini Frutti Di Mare - angel hair pasta, clams, mussels, shrimp, light tomato sauce
Pork Braciola - served with house made cavatelli pasta
Chicken Scapariello - garlic, peppers, mushrooms, red wine vinegar lemon sauce
Shrimp Scampi - lemon, butter, garlic, white wine

DESSERT

Lemon Ricotta Italian Cheesecake
Creme Brulee
Tiramisu

Wine Special

Pagliatura - Fattoria Di Magliano, Vermentino DOC $12 | $48
fresh, crisp, bright citrus, pear, and floral notes

Dogajolo Biano - Carpineto $11 | $44
white flowers, apple, and tropical fruit

Ristorante Venere

SINCE 1979

2026 RESTAURANT WEEK

THREE COURSE DINNER $48

APPETIZERS

MOZZARELLA TOMATO
fresh mozzarella, tomato, pesto & balsamic reduction

BEET SALAD
whipped ricotta, arugula, candied walnuts, shaved parmigiano, white balsamic

BAKED CLAM OREGANATA
little neck clams, seasoned breadcrumbs, garlic & herbs

CLAMS PAZZO
little neck clams, garlic, bacon, hot cherry peppers, basil, white wine sauce

CALAMARI AGRODOLCE
crispy calamari, white balsamic, calabrian chili, honey

ENTRÉES

SPAGHETTI FRUTTI DI MARE
clams, mussels, shrimp, light tomato sauce

RIGATONI BOLOGNESE
meat sauce, mushrooms, peas, cream, parmigiano cheese

CHICKEN SCARPARIELLO
chicken breast, peppers, mushrooms, garlic, lemon white wine sauce

GRILLED BRANZINO
broccoli rabe, grilled eggplant, marinated roasted peppers

PORK CHOP MILANESE
burrata, arugula, prosciutto, tomato, balsamic reduction

DUCK CONFIT
roasted duck leg, mashed potato, spinach, mushroom port wine sauce

DESSERT

LEMON RICOTTA ITALIAN CHEESECAKE
CRÈME BRÛLÉE
TIRAMISU

RESTAURANT WEEK WINE SPECIAL

Pagliatura – Fattoria Di Magliano, Vermentino DOC $12 | $42
Fresh, crisp, bright citrus, pear and floral notes