

CUCINA VENTI TAKEAWAY

Monday through Friday "Lunch & Dinner"

Appetizers

Fried Mozzarella Ball-Breaded Mozzarella ball with Marinara Sauce 17.50

Burrata Cheese- Served with Arugula and toasted garlic ciabatta bread. 16.75

Sizzling Prawns- Shrimp sautéed in Garlic, Olive Oil and chili flake. 18.75 **G.F.**

Salads

Venti Garden- Organic greens, pecans, fennel, onion, tomatoes, cilantro and croutons with champagne vinaigrette 10.75

Greens & Apples- lettuce, gorgonzola, walnuts, cranberries, and apples served with Poppy Seed dressing. 11.75

Classic Caesar- Crisp romaine lettuce, parmesan and toasted croutons tossed with Caesar dressing. 11.75

Greek Salad- Cucumbers, tomatoes, Kalamata olives, red onions, peppers, feta cheese, Oregano vinaigrette. 11.75 **G.F.**

Spinach Salad- Baby spinach leaves topped with gorgonzola cheese, fresh pears, cherry tomatoes, walnuts, cranberries and red onion served with raspberry vinaigrette. 11.75 **G.F.**

Sandwiches

Caprese- Mozzarella, tomatoes, olives, basil, pesto aioli, on toasted ciabatta served with Side Salad. 14.95

Sandwiches continued...

California Fresh- Roasted turkey breast, provolone cheese, avocado, onion, lettuce, tomato, pesto aioli on toasted ciabatta served with Side Salad. 14.95

Chicken and Prosciutto- Fresh mozzarella, pesto aioli on toasted ciabatta served with Side Salad. 15.75

Vegetarian- Avocado, cucumber, provolone cheese, red onion, lettuce, tomato, pesto aioli, on toasted ciabatta served with Side Salad. 14.75

Salmon- Grilled salmon, Tartar, Frisee, Furuka, on Chibatta with Side Salad 18.75

Biscuit Chicken- Grilled Chicken Breast, Scrambled eggs, Dijon on a Homemade Biscuit. 15.75

Entrees

Grilled Salmon- Served with sautéed spinach, wild rice mixed with diced vegetables. 31.75 **G.F.**

Lamb Skewers- Ground lamb skewers with a side of Greek salad. 22.75

Chicken Marsala -Chicken breast sautéed in Marsala wine over mashed potatoes, with Brussel sprouts and baby carrots. 26.75

Seafood Paella- Arborio with Salmon, Prawns, Calamari, Sausage, Scallions, and bell peppers. 26.75 **G.F.**

Chicken Skewers- Served with wild rice mixed with diced vegetables.

21.75 **G.F.**

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Pasta

Porcini Mushroom Ravioli- Porcinis, roasted cherry tomatoes, fresh spinach, in a light Marsala cream sauce. 26.75

Liguine Pescatore- Fresh salmon, prawn in a spicy red sauce. 29.75

Pappardelle Bolognese- Pappardelle pasta in our traditional meat sauce, topped with micro-basil. 19.95

Angel Hair Pasta- Tossed with Roma tomato and marinara sauce, fresh basil and garlic. 18.75 **Add Prawns 24.75 Salmon 28.75

Penne Pasta- Grilled Chicken breast, onions, tomatoes, Cipollini cream sauce. 18.75 **substitute Prawns 24.75

Pesto Tortellini- Sun dried tomatoes, pesto, and spinach, topped with smoked Gouda cheese, baked in oven. 19.75

Penne Francesca- Prawns, asparagus tips, mushrooms, in a white wine butter sauce over a bed of penne pasta. 26.75

Liguine Leonardo- Grilled chicken breast, spinach in a picatta sauce. 21.75

Pizza

Small 10"-\$17.75 Medium-13"-\$26.75 Large 15"-\$33.75

Arugula-Ricotta cheese, broccolini, cherry tomatoes, kale pesto.

Sausage & Honey- Tomato sauce, Italian sausage, serrano peppers, mascarpone cheese, basil

Mushroom- Sautéed assorted wild mushrooms, fresh thyme, goat cheese, truffle oil.

Margherita- Fresh Mozzarella, Roma tomatoes, fresh basil, pecorino Romano, drizzle of olive oil.

GF- Gluten Free

*A 10% SERVICE CHARGE WILL BE ADDED TO TAKEAWAY ORDERS FOR COMPOSTABLE PACKAGING AND SERVICE/HANDLING

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

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