



APPETIZERS

FRENCHED LAMB CHOPS	24
seasoned frenched lamb chops with demi glaze and polenta	
BRUSCHETTA VENEZIANNA	12
toasted italian focaccia bread with fresh buffalo mozzarella & tomatoes in a balsamic glaze.	
FRESH FRIED CALAMARI	13
served with lemon garlic aioli and house made marinara	

SALADS

HEARTS OF ROMAINE CAESAR	12
olive oil croutons, shaved parmesan cheese, lemon juice, olive oil, egg, Worcestershire sauce, garlic, and black pepper.	
BURRATA SALAD	15
caprese inspired salad with burrata, tomatoes, arugula, pesto cream and balsamic	
THE VENETIAN	12
mixed greens, walnuts, feta cheese, fuji apples and italian dressing	
*Add chicken to any salad	6
*Add shrimp to any salad	7



VENICE VIA SICILY

FOUR CHEESE RAVIOLI	18
served with house made marinara or pesto	
SHORT RIB TORTELLONI	26
penne pasta served with house made tomato sauce, accompanied with a large hearty italian meatball & parmesan crisp	
GRILLED CHICKEN ALFREDO	21
fettuccine pasta, alfredo sauce with grilled chicken and shaved parmesan cheese	
LOBSTER STUFFED RAVIOLLI	24
baked fresh with Italian herbs and seasonings.	

ON THE GRILL

BEEF TENDERLOIN	42
8oz prime aged beef with a red wine demi glaze and your choice of two sides	
FLAT IRON STEAK	35
garlic herb marinated 8oz flat iron steak and your choice of two sides	
SALMON PESTO	32
seared salmon with housemade pesto and your choice of two sides	
CHICKEN PARMAGIANO	24
tender chicken breast lightly breaded, fried, topped with homemade marinara and fresh mozzarella. Served with your choice of two sides	

SHAREABLE SIDES

GRILLED ASPARAGUS	9
GARLIC STEAK FRIES	8
PUREED POTATOES	7
CRISPY BRUSSEL SPROUTS	7
BROCCOLINI	7
WHITE CHEDDAR MAC'N'CHEESE	10

DESSERTS

TIRAMISU	12
lady fingers, mascarpone mousse, espresso, creme brulee crumble	
RED BERRY MASCARPONE	12
vanilla cake, raspberry and mascarpone mousse, vanilla chantilly	

CELEBRATE VENETIAN STYLE:
WEDDINGS, CORPORATE & PRIVATE EVENTS

215 MANDALAY DRIVE, LAS COLINAS, 75039
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