



Antipasta

<p>Mozzarella di Fritto 7.95 <i>Freshly cut cheese sticks with marinara</i></p> <p>Artichoke Hearts 6.95 <i>Freshly breaded and fried, served with garlic butter and parmesan</i></p> <p>Ravioli, Fried 6.95 <i>Ricotta filled, served with marinara</i></p> <p>Zucchini, Fried 6.95 <i>Hand cut fresh, served with marinara</i></p> <p>Appetizer Sampler 8.95 <i>Combination of above items</i></p>	<p>Meatballs Formaggio 5.95 <i>Meatballs and ricotta cheese, over our homemade meat sauce topped with melted fresh grated parmesan cheese.</i></p> <p>Mushrooms Ripieno 7.95 <i>Sausage and herb stuffed, baked</i></p> <p>Calamari di Fritto 9.95 <i>Freshly breaded and fried crisp, golden brown, served with marinara</i></p> <p>Pasta e Fagioli 5.95 <i>Italian pasta, bean and beef soup</i></p>
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~Insalada di Panini~

Our famous salad and garlic rolls served with all entrees

Ala carte salad or for those sharing a dinner 6.95

Pasta Favorites

Spaghetti Classica

<i>Served with Venditori's Meat sauce or Marinara sauce</i>	11.50
<i>Italian Meatballs, Italian Sausage or Sauteed Mushrooms</i>	<i>add 3.50</i>
<i>Combination of above and served with Ricotta cheese</i>	<i>add 4.00</i>

Fettuccine Alfredo *creamy alfredo sauce tossed with pasta* **13.95**

~ Add Chicken and Broccoli for \$3 ~

~ Add Carbonara (Bacon) for \$2 ~

~ Add Shrimp for \$5 ~

Pasta Lover's Special *Four different Pasta noodles served with meat sauce, mushrooms, meatball and sausage* **14.95**

Lasagna *Layers of cheese, ground beef, ricotta cheese and noodles* **14.95**
~ Add Italian Meatballs or Italian Sausage for \$3.50 ~

Vegetable Lasagna *Layers of pasta, fresh mixed vegetables, ricotta and marinara sauce* **14.95**

Ravioli, Cheese or Meat *round, cheese or meat filled pasta, baked with meat sauce or marinara* **13.95**

Manicotti *large stuffed pasta with creamy ricotta, baked with meat sauce or marinara* **13.95**

Cannelloni *cheese-filled pasta horn, white alfredo sauce, mushrooms, Baked with mozzarella* **13.95**

~ Add Chicken and Broccoli for \$3 ~

~~ Plate charge for those sharing a dinner - 6.95 ~~



Classic Dinners

~ Served with our famous salad and rolls ~

Eggplant Parmigiana	layers of eggplant, ricotta cheese, baked with meat sauce or marinara	13.95
Eggplant Vegatale	layers of eggplant, mixed vegetables and cheese, baked marinara and mozzarella	13.95
Pasta Primavera	zucchini, mushrooms, tomato, broccoli, sauteed with parmesan cheese and marinara sauce	14.95
Cannelloni Genovese	large pasta tubes stuffed with veal, spinach, and ricotta, baked with rosatella cream sauce	14.95
Angel Hair Dalvina	Spinach, artichoke hearts, and tomatoes, sauteed in a creamy, delicate cheese sauce, served over pasta	14.95
Spinach Tortellini	Spinach pasta filled with four cheeses baked in our own alfredo sauce with a fresh parmesan topping	14.95
Chicken Parmigiana	boneless breast, meat sauce and mozzarella, baked	15.95
Chicken Florentine	chicken breast filled with a spinach, sausage and herb stuffing, baked with marinara sauce and mozzarella	16.95
Chicken Romano	boneless breast with ham, baked with mozzarella and served with a mushroom wine sauce	16.95
Chicken and Eggplant	baked with ricotta, meat sauce and mozzarella	16.95
Chicken Marsala	chicken sautéed with mushrooms and red wine sauce	16.95
Chicken Francese	boneless breast, lightly floured and egg dipped, sauteed in lemon butter and white wine.	16.95
Veal Parmigiana	breaded cutlet, meat sauce, melted mozzarella, baked	16.95
Veal Romano	breaded cutlet with ham, baked with mozzarella and served with a mushroom wine sauce	17.95
Veal Diana	breaded cutlet and eggplant baked with ricotta, meat sauce and mozzarella	17.95
Veal Francese	lightly floured, sauteed in lemon juice, butter and white wine	17.95
Veal Marsala	scallopini sauteed with fresh mushrooms in red wine sauce	17.95
Zita with Italian Sausage		15.95
	Pasta noodles mixed with italian sausage, beef, ricotta cheese baked with meat sauce and mozzarella	
Sausage Parmigiana	baked with meat sauce, mozzarella and ricotta	15.95
	~ Add eggplant for \$1 ~	
Pappagallo with Sausage and Chicken		16.95
	Sautéed in a spicy rosatella cream sauce tossed with penne pasta *(spicy)	

~ Plate charge for those sharing a dinner - 6.95 ~

Italian Combinations

Roman 18.50
"Baked Pasta"
 Lasagna, Manicotti, Ravioli
 and Zita baked with meat sauce

Parma 18.50
"Parmagiana Style"
 Choose any three
 Chicken, Veal, Eggplant or Sausage

Venetian 18.50
"Francese Style"
 Chicken, Veal and Snapper
 sauteed in Francese sauce

Specialty Personal Pizza's

~ Served with our famous salad and rolls ~

Also available in thin crust

Veggie Pesto 12.95

Artichoke hearts, yellow squash, zucchini, spinach, mushrooms and broccoli with pesto sauce and mozzarella cheese

Sausage and Mushroom 12.95

Traditional red sauce pizza with our marinara, Italian sausage and fresh mushrooms with mozzarella cheese

Margherita 12.95

Thin sliced fresh tomatoes, pesto sauce, sauteed garlic, and mozzarella cheese topped with Balsamic glaze.

Chicken Carbonara 12.95

White sauce pizza with our alfredo sauce, roasted chicken, bacon and mozzarella

Frutti di Mare

~ Served with our famous salad and rolls ~

Crawfish Julienne *(spicy) 16.95

Crawfish with mushrooms in a cream sauce served over pasta

Seafood Cannelloni 16.95

Filled with lobster, shrimp and scallops in ricotta, baked in a rosatella cream sauce

Red Snapper Francese 17.95

Lightly floured, egg dipped, sauteed to a golden brown in lemon, butter and wine.

Shrimp Francese 18.95

Butterfly shrimp, lightly floured, egg dipped sauteed in lemon, butter and wine

Scampi al Forno 18.95

Shrimp sauteed in garlic, butter and spices served over angel hair

Shrimp fra Diavlo *(spicy) 17.95

Shrimp sauteed with marinara and served over pasta

Crostaceo di Mare *(spicy) 18.95

Scallops, shrimp and chopped clams sauted with red or white sauce served over pasta

Shrimp and Scallops 19.50

Sauteed in a creamy alfredo sauce and served over pasta

Shrimp and Lobster (when available) 21.95

Langostino lobster tails and shrimp sauteed in your choice of spicy marinara diavlo sauce or Venditori's white alfredo sauce, tossed with pasta

Cioppino 27.95

An Italian American fisherman's stew. Steamed Clams, Shrimp, Crab Claws, Scallops and Red Snapper simmered in a spicy red tomato and garlic sauce, served over linguine noodles. You won't believe it!

Substitutes -

Sub Broccoli or Mixed Vegetables for Spaghetti side - \$2

Sub Fettuccini Alfredo for Spaghetti side - \$2

Sides of dipping sauces also available for additional charge

~ Plate charge for those sharing a dinner - 6.95 ~

Whole Wheat and Gluten Free Pastas available for an extra charge.

Gluten Free Menu

Venditori's has created this menu for our gluten-intolerant guests using gluten free pasta.

Chicken Parmigiana 17.95
Boneless Breast sautéed, Meat sauce, Melted Mozzarella Cheese, Served with a side dish of gluten free pasta

Pasta Primavera 15.95
Gluten-free Penne pasta, Zucchini, Mushrooms, Tomatoes, Broccoli sautéed with Marinara Sauce

Spaghetti 13.50
Venditori's Meat Sauce or Marinara on gluten free Spaghetti
Add Italian Sausages or sautéed mushrooms - 3.50

Crawfish Julienne 17.95
Crawfish sautéed with mushrooms in a cream sauce served over Gluten Free pasta

Sausage Parmigiana 16.50
Italian Sausages, Meat Sauce, Melted Mozzarella Cheese
Served with a side dish of gluten free pasta

Shrimp Fra Diavolo 19.95
Spicy Sauteed Shrimp in Marinara Sauce over gluten free pasta

Prima Francese 15.95
Primavera vegetables sauteed in our Francese Sauce and tossed with Gluten Free pasta
Add Shrimp - 5.00

And For Dessert -
Risotta Crema 4.95
Creamy Italian rice pudding, topped with cinnamon and whipped topping

Bevande

Coke, Sprite, Diet Coke, Mr. Pibb, 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

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 fix what is left unsaid. Thank you for your business; it is always appreciated. Enjoy your meal!

John and Kim Sellers

We gladly accept all major credit cards and local 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.

www.venditoris-auburn.com

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