

## Dolci

### Cannoli Siciliana

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

5.95

### Cheese Cake "New York Style"

Baked the traditional cream cheese style

~with strawberries or chocolate add 1.00~

~or for both strawberries and chocolate add 1.50

6.95

### Risotta Crema

Creamy rice pudding, topped with cinnamon and whipped cream

4.95

### Spumoni

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

4.95

### Tiramisu

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

5.95

### Midnight Chocolate Layer Cake

A Chocolate lovers dream!! And big enough to share!! Five layers Of rich chocolate cake and chocolate icing between layers.

8.95

### Chocolate Mousse Cake

Creamy layers of white and dark chocolate.

7.95

### Caramel Pecan Fudge Cake

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

6.95

### Cappuccino Venditori

A blend of Italian coffee, hot chocolate and whipped cream, topped with chocolate chips

3.95

## 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 and Wine Available.

# Venditori's ITALIAN RESTAURANT

Serving the Auburn Opelika Area since 1993

2575 Hilton Garden Drive

Auburn, Alabama

334-826-7360

www.venditoris--auburn.com



## Antipasta

### Mozzarella di Fritto

7.95

Cheese sticks with marinara

### Artichoke Hearts

6.95

Breaded, fried with garlic butter

### Ravioli, Fried

6.95

Cheese filled served with marinara

### Zucchini

6.95

Crispy outside, hot & juicy inside

Sample Combination of Above 8.95

### Meatball Formaggio

5.95

Meatballs, Ricotta and Parmesan

### Mushrooms Ripieno

7.95

Sausage and herb stuffed, baked

### Calamari di Fritto

9.95

Crisp, golden brown with marinara

### Pasta e Fagioli

5.95

Italian pasta, bean and beef soup

## Specialty Personal Pizza's

~ Served with our famous salad and rolls ~

### Veggie Pesto

12.95

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

### Margherita

12.95

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

### Sausage

12.95

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

### Chicken Carbonara

12.95

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

## Pasta Favorites

### Spaghetti Classica

Venditori's meat sauce or marinara sauce

11.50

Add Italian meatballs, Italian Sausage or Mushrooms add 3.50

Combination of above add 4.00

### Fettuccine Venditori's

creamy alfredo sauce tossed with pasta 13.95

~ Add Chicken or Broccoli \$3 - Add Carbonara (Bacon) \$2 - Add Shrimp \$5 ~

### Pasta Lover's Special

Four different pasta noodles served with 14.95

meat sauce, mushrooms, meatball and sausage

### Lasagna

Layers of cheese, ground beef, ricotta and noodles 14.95

~ Add Meatballs or Sausage for \$3.50~

### Vegetable Lasagna

Layers of pasta, fresh vegetables, ricotta and marinara 14.95

### Ravioli, Cheese or Meat

round filled pasta with meat sauce or marinara 13.95

### Manicotti

large stuffed pasta with creamy ricotta 13.50

### Cannelloni

cheese-filled pasta horn, white alfredo sauce, mushrooms 13.50

baked with meat sauce or marinara

baked with mozzarella ~ add Chicken or Broccoli for \$3 -

## Insalada di Panini~

Our famous salad and garlic rolls served with all entrees

Ala carte salad 6.95

## Classic Dinners

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

## Italian Combinations

**Roman 18.50**

"Baked Pasta"

Manicotti, Cheese Ravioli, Zita, and Lasagna baked with mozzarella cheese

**Venetian 18.50**

"Francese Style"

Chicken, Veal, and Snapper sautéed in a lemon butter and white wine sauce

## Frutti de Mare

~ Served with our famous salad and rolls ~



<b>Crawfish Julienne</b> crawfish sauteed with mushrooms in a spicy cream sauce served over pasta	16.95
<b>Seafood Cannelloni</b> large pasta filled with lobster, shrimp, and scallops baked with ricotta in a rosatella cream sauce	16.95
<b>Snapper Francese</b> egg dipped, sauteed in a lemon juice, butter and wine sauce to a golden brown.	17.95
<b>Shrimp Francese</b> butterfly shrimp, egg dipped, sauteed in lemon butter and wine	18.95
<b>Scampi al Forno</b> baked shrimp simmered in garlic and butter, served over angel hair	18.95
<b>Shrimp fra Diavlo</b> spicy sauteed shrimp with marinara sauce, served over pasta	17.95
<b>Crostaceo di Mare</b> scallops, shrimp and chopped clams sauteed with red or white sauce served over pasta	18.95
<b>Shrimp and Scallops</b> sauteed in our creamy, alfredo sauce, served over pasta	19.50
<b>Shrimp and Lobster</b> lobster claw meat and shrimp sautéed in your choice of Marinara diavlo sauce or Venditori's white alfredo sauce, served over pasta	21.95
<b>Cioppino</b> An array of steamed clams, shrimp, crab claws, scallops, Mussels and Snapper, simmered in a spicy tomato and garlic Sauce, served over linguine noodles. You won't believe it!	27.95

## 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

~ All Dinners Served with our famous salad and rolls ~

~ Whole Wheat and Gluten Free Pastas available ~

## Pasta for the Bambino's

(12 and under)

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

<b>Spaghetti</b>	5.75	<b>Ravioli</b>	7.00
With meatball or sausage	7.50	<b>Cheese Pizza</b>	6.95
<b>Fettuccine</b>	7.00	<b>Lasagna</b>	7.50

(most of our menu items can be made in junior portions, please ask your server)