

# MENU



# VENICE

PIZZA BAR & RESTAURANT

## OPENING HOURS

**TUESDAY - SUNDAY 4:30 PM TO LATE**

# WELCOME TO THE VENICE

An Albany institution for decades, where simplicity and tradition are foundations for our Italian cuisine. A welcoming and personal environment, where wholesome, authentic meals are experienced and enjoyed.

The venue is BYO (no corkage charged), and takeaways are available all throughout our opening hours.

**So, again**

Welcome to The Venice.

Where food brings people together.

# ENTREES

## Garlic Bread

**\$10.40** + cheese \$1.10

## Pinsa Bread

**\$11.00**

Brushed with olive oil, Italian herbs & salt.  
Served with balsamic vinegar & virgin olive oil.

## Bruschetta

**\$21.40**

Pinsa bread tomato, garlic, Spanish onion, basil,  
olive oil & feta with our balsamic glaze.

## Soup of the Day

**\$14.40**

Chef's choice, prepared daily.

## Cacciatore Sausage

**\$23.70**

Grilled Italian sausages served with gourmet  
olives, feta cheese & fresh bread.

## Crumbed Mushrooms

**\$26.00**

Crumbed mushrooms, filled with spinach, pine  
nuts & cream cheese served on a leek fondue.

## Pinsa Pizza Bianca

**\$24.80**

Brushed with olive oil & Italian herbs topped with  
Camembert cheese Cacciatore sausage, roasted  
capsicum finished with rocket & a balsamic  
glaze. (Serves two)

## Arancini Balls

**\$21.40**

Saffron rice balls filled with Parmesan and  
mozzarella cheese, crumbed & deep fried,  
served with aioli. (Serves two)

\*GF = gluten free, this signifies that the dish can be made gluten free. Please notify your waitperson if this is the case.

# PASTA & RISOTTO

## Fettuccine Alla Carbonara

**\$36.40**

Onion, bacon, mushrooms & cream tossed through fettuccine pasta & topped with freshly grated Parmesan cheese.

**+ chicken \$5.20**

## Spaghetti Bolognese

**\$26.00**

Chef's traditional recipe.

## Spaghetti Alle Marinara

**\$39.30**

A selection of calamari, prawns, mussels, scallops & fish tossed through a traditional rich tomato sauce.

## Linguine Chilli Prawns

**\$39.30**

Linguine, sauteed Australian prawn flesh, a hint of garlic, fresh tomatoes, chilli & basil tossed through a Napoletana sauce.

## Agnolotti

**\$37.50**

Spinach and Ricotta filled agnolotti in a creamy Napolitana sauce with a semi sun-dried tomato & macadamia pesto.

## Conchiglie

**\$37.50**

Large shell shaped pasta with chicken, avocado, asparagus, mushroom & house-made ricotta stuffing. Oven baked & topped with Parmesan cheese, served on a tomato coulis.

## Penne Boscaiola

**\$32.90**

Penne pasta with olives, Cacciatore sausage, capsicum, mushrooms, & onions. Served in a Napoletana sauce with a touch of cream.

## Beef Tortellini

**\$36.40**

Beef filled tortellini served with an onion, garlic, toasted pine nut, basil, cherry tomato, baby spinach and white wine cream sauce.

## Risotto Alla Venezia

**\$38.10**

Cajun chicken pieces, fresh asparagus, button mushrooms, onions & roast pumpkin.

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# SEAFOOD

## Fish of the Day (GF)

**\$45.70**

## Grilled Seafood Salad (GF)

**\$41.10**

Australian prawn flesh, fish, scallops, calamari & mussels marinated in olive oil lemon, garlic & parsley served on a lettuce feta semi sun-dried tomato fennel capsicum & cucumber salad with a balsamic dressing.

## Calamari with Lemon Pepper (GF)

**Entrée \$33.00**

Lemon peppered squid lightly fried served with aioli mayonnaise & garnish salad.

**Main \$41.10**

## Lightly Battered Fish & Chips

**\$34.50**

Served with a garnish salad.

## Spicy Prawns & Scallops

**Entrée \$27.30**

Pan fried Australian prawns & scallops served with a vegetable frittata & topped with a coriander chilli cream sauce.

**Main \$40.00**

## Chilli Mussels (When Available)

**\$32.90**

Fresh mussels cooked in a white wine chilli, garlic & Napoletana sauce.

# MEAT & POULTRY

## Chicken Marsala Con Funghi

**\$39.90**

Chicken breast medallions pan fried in a cream Marsala sauce a touch of demi glaze mushrooms served with a garnish salad & wedges.

## Veal Saltmbocca (GF)

**\$42.10**

Tender veal medallions, pan fried in white wine & cream, topped with coppa & mozzarella cheese, served with garnish salad & wedges.

## Beef Parmigiana

**\$41.10**

Crumbed beef, topped with a Napoletana sauce, mozzarella & Parmesan cheese, served with spaghetti Bolognese or chips & a garnish salad.

## Chicken Parmigiana

**\$41.10**

Crumbed chicken breast topped with a Napoletana sauce, mozzarella & Parmesan cheese, served with spaghetti Bolognese or chips & a garnish salad.

## Beef or Chicken Schnitzel

**\$38.20**

Crumbed chicken or beef served with spaghetti Bolognese or chips & a garnish salad.

**+ mushroom sauce \$2.90**

## Scotch Fillet

**\$51.40**

350 gram Stirling Range scotch fillet cooked to your liking with a choice of mushroom, pepper or creamy garlic sauce. Served with chips & a garnish salad.

## Slow Cooked Lamb Rump

**\$36.40**

Tender lamb rump served on roasted root vegetables, grilled broccolini & finished with a creamy peppercorn gravy.

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# SALAD & SIDE DISHES

## Grilled Chicken & Pumpkin Salad (GF)

**\$35.30**

Grilled chicken tender-loins, served on a spinach, avocado, pine-nut, roasted pumpkin, cherry tomato, red onion & feta salad finished with a balsamic vinaigrette.

## Italian Salad (GF)

**\$19.70**

Cherry tomatoes, spinach, fennel, cucumber, capsicum, Spanish onion & feta with a vinaigrette dressing.

## Spinach, Pear Walnut & Camembert Salad(GF)

**\$21.40**

Spinach leaves, Camembert, walnut & pear in a balsamic vinaigrette.

## Greek Salad (GF)

**\$16.80**

Cucumber, Capsicum, Tomato, Celery, Feta Cheese, Olive Oil, Red Wine, Vinegar

## Garden Salad (GF)

**\$16.80**

Cherry tomatoes, Lettuce, cucumber, Carrot, Red onion.

## Wedges - Large

**\$12.10**

Served with sour cream & sweet chilli.

## Chips

**\$12.10**

Served with sour cream & sweet chilli.

# KIDS MENU

## Penne Bolognese

**\$12.70**

## Penne with Butter & Cheese

**\$12.70**

## Battered Fish & Chips

**\$12.70**

## Chicken Nuggets & Chips

**\$12.70**

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# PIZZA

## The Venice Special

Mozzarella, bacon, ham, pepperoni, shrimp, olives, capsicum, mushrooms, onions, pineapple.

**L - \$30.10 / S - \$23.20**

## Aussie

Mozzarella, bacon.

**L - \$26.00 / S - \$21.60**

## Marinara

Mozzarella, calamari, prawns, mussels, scallops.

**L - \$31.10 / S - \$23.40**

## American

Mozzarella, pepperoni.

**L - \$26.00 / S - \$21.60**

## Vegetarian

Mozzarella, capsicum, olives, onion, mushrooms, fresh tomato, eggplant, garlic.

**L - \$29.50 / S - \$22.70**

## Hawaiian

Mozzarella, Ham and pineapple.

**L - \$27.30 / S - \$22.30**

## Queenslander

Mozzarella bacon, chicken, banana.

**L - \$29.80 / S - \$22.80**

## Quattro Gusti

Mozzarella, prawns, bacon, capsicum, mushrooms.

**L - \$29.90 / S - \$22.70**

## Meatlovers

Mozzarella, bacon, ham, pepperoni.

**L - \$29.90 / S - \$22.70**

## Mexican

Mozzarella, bacon, pepperoni, chilli, capsicum, onion.

**L - \$29.90 / S - \$22.70**

All Pizzas made with a tomato sauce base.

Extra toppings available - \$2.20 each. Extra prawns \$4.50



# PIZZA

## Don Ciccio

Mozzarella, Italian sausage, olives, chilli, capsicum, onions.

**L - \$29.90 / S - \$22.70**

## Cajun Chicken

Mozzarella, cajun chicken, avocado, mushroom, onion, roast capsicum, sweet chilli sauce.

**L - \$31.10 / S - \$24.20**

## Capricciosa

Mozzarella, ham, mushroom, artichoke, olives.

**L - \$29.90 / S - \$22.70**

## Marescilia

Mozzarella, bacon, anchovies, olives.

**L - \$28.70 / S - \$21.10**

## Sicilian

Mozzarella, cacciatore sausage, anchovies, artichoke, olives, onion, fresh chilli, parmesan.

**L - \$30.50 / S - \$23.30**

## Quattro Formaggio

Mozzarella, gorgonzola, parmesan, feta.

**L - \$28.70 / S - \$21.10**

## Parma Crudo

Mozzarella, cherry tomato, roast capsicum, prosciutto, crudo, rocket.

**L - \$30.50 / S - \$23.20**

## Chilli Prawn

Mozzarella, cherry tomato, onion, prawn, chilli, feta.

**L - \$31.20 / S - \$24.20**

## Zucca

Mozzarella, roast pumpkin, shaved almonds, crumbled feta, cherry tomatoes.

**L - \$30.50 / S - \$23.20**

## Margarita

Mozzarella, herbs

**L - \$21.40 / S - \$17.30**

All Pizzas made with a tomato sauce base.

Extra toppings available - \$2.20 each. Extra prawns \$4.50

# Hot & Cold Drinks

<b>Latte</b> <b>\$4.80</b>	<b>Chai Latte</b> <b>\$5.20</b>	<b>Cappuccino</b> <b>\$4.80</b>	<b>Flat White</b> <b>\$4.80</b>
<b>Short Black</b> <b>\$3.40</b>	<b>Long Black</b> <b>\$3.70</b>	<b>Short Macchiato</b> <b>\$3.40</b>	<b>Long Macchiato</b> <b>\$5.20</b>
<b>Affogato</b> <b>\$5.20</b>	<b>Hot chocolate</b> <b>\$5.20</b>	<b>Mocha</b> <b>\$5.60</b>	<b>Milo Mug</b> <b>\$4.60</b>

Extra shot of coffee + 50c  
Mug + \$1

## Soft Drinks

Coke  
Coke Zero  
Sprite  
Fanta  
Lemon Lime & Bitters  
Ginger Beer  
Lemon Squash  
Creaming soda  
Pasito

**\$5.20**

Water

**\$3.40**

Sparkling Mineral

Water 500 ml

**\$6.30**

Juice Orange Juice

**\$6.30**

Spiders

**\$6.50**

## Gelato

Vanilla, Double Chocolate,  
Coffee, Baileys & Macadamia,  
Nutella, Strawberry,  
Salted Caramel,  
Mint Stracciatella, Tiramisu,  
Rum Rasin, Matcha,  
Bacio, Yoghurt berry

\*Special flavor by day please check front of counter

Single scoop

**\$5.80**

Double scoop

**\$11.00**

Kid scoop

**\$4.10**

Ice Coffee w ice-cream,

Iced choc w ice-cream

**\$8.10**

**Milkshakes**

**\$7.00**

Vanilla, Banana,  
Chocolate, Mint,  
Strawberry, Caramel