



# DOPPIO

BY VENDA RAVIOLI

## DINNER MENU

Serving Dinner  
Wednesday- Friday 3-10  
Saturday- Sunday 4-10

### SALADS

#### **Melon Salad 6**

Boston bib lettuce with a white balsamic vinaigrette accompanied by pressed marinated melons, julienned red onions, and goat cheese. Garnished with chicharrones & pickled water melon rind.

#### **Grilled Romaine Salad 6**

Grilled baby romaine with classic caesar dressing, balsamic onions, fried capers, focaccia croutons, and a parmesan crisp.

#### **Mediterranean Salad 6**

Arugula and couscous tossed in a sun-dried tomato vinaigrette with roasted chickpeas, kalamata olives, artichoke hearts, feta cheese, gremolata, and toasted quinoa.

#### **Panzanella Salad 5**

Focaccia and ciabatta bread croutons, artichoke hearts, cracked sicilian olives, tomato wedges, capers, red onion, roasted garlic, basil, extra virgin olive oil, and balsamic vinegar.

### STARTERS

#### **Bread Course 6**

Toasted Focaccia, 7-grain loaf, and Feloni breads. Served with honey thyme whipped butter and roasted garlic cloves.

#### **Meatball 8**

Pork, beef, and veal meatball served with D.O.P. pomodoro sauce, seasoned ricotta, fried basil, grated parmesan, and toasted breadcrumbs.

#### **Grilled Octopus 14**

Grilled octopus with marinated castelvetro olives, pickled fried potatoes, myers lemon aioli, ancho chili powder, and crispy garlic.

#### **Cold Seafood Salad 12**

Marinated mussels, calamari, snail, and shrimp in lemon, lime, celery, and parsley. Served with a spicy garlic chive aioli and garnished with fennel fone, and gremolata.

# PRIMI

## **Chicken Alfredo 13**

Braised chicken thigh tossed with fettuccine pasta, alfredo sauce, spinach, and crispy chicharrones.

## **Baked Lobster Pasta 18**

Lobster stuffed squid ink shells tossed in a sherry pink sauce, topped with gruyere and baked. Garnished with chives.

## **Bucatini Alla'Amatriciana 18**

Bucatini pasta tossed with stewed plum tomatoes with guanciale, sweet onions, sliced garlic, and a touch of hot pepper seeds.

## **Burrata Tortelloni 14**

Burrata filled tortelloni tossed in a pesto cream sauce, blistered cherry tomato, and crispy garlic. Garnished with cold pressed extra virgin olive oil.

## **Wild Boar Ragu 15**

Garlic & herb flavored conchiglie pasta tossed in wild boar ragu topped with spicy breadcrumbs.

## **Rigatoni Pomodoro 12**

Venda's own fresh made rigatoni pasta with a D.O.P. San-Marzano tomato sauce.

# SECONDI

## **Bistecca pizzaiola 16**

Prime N.Y. Strip Steak in the style of the pizza maker with a rich red sauce flavored with garlic, oregano, and red wine.

## **Baby Veal Chops 17**

Baby veal chops pan seared and rubbed with shallot & sage compound butter. Served with roasted cipollini onions and crispy prosciutto.

## **Risotto Primavera 13**

Carnaroli rice risotto tossed with spring peas, asparagus, shallots, spinach, heirloom cherry tomatoes, and basil.

## **Baked Salmon 16**

Orange, rosemary, and thyme en papillote baked salmon with whole grain mustard & cognac cream sauce.

## **Cornish Hen 14**

Stonefruit brined cornish hen, rubbed with Sicilian peach jam and grilled. Garnished with toasted pine nuts and Espelette mustard.

# SIDES

Roasted Beets **3**

Glazed Baby Carrots **4**

Pea & Parmesan Risotto **5**

Creamy Polenta **3**

Sauteed Broccoli Rabe **4**

Creamed Greens **4**

# DRINK MENU

## WINES BY THE GLASS AND BOTTLE

### Whites

#### Santa Margherita Pinot Grigio, Italy

Citrus, mineral, clean & crisp.....12/45

#### Santa Margherita Prosecco, Italy

Peach & apple aromas, dry finish.....10/40

#### Kim Crawford Sauvignon Blanc, New Zealand

Grapefruit, tropical fruit, mineral.....10/40

#### JJ Vincent Bourgogne Blanc, France

100% chardonnay, fruit and light oak.....10/40

#### Fattoria Sardi Rosé, Italy

Crisp, clean, well-balanced, strawberry notes.....10/40

### Reds

#### Frescobaldi Nipozzano Chianti Ruffina Riserva, Italy.....12/45

Carpineto "Dogajolo" Super Tuscan, Italy  
Fruity and intense flavors, hints of berriesm coffee & vanilla.....9/36

#### J Lohl Cabernet Sauvignon, CA

Supple tanins, black currant, cherry .....12/45

#### Sartoli Pinot Noir, Italy

Soft berries, light bodied.....9/36

#### Casata Barettoni Primitivo, Italy

Deep, spicy, dark fruit flavors.....9/36

## SOFT DRINKS

### Water, San Pellegrino, Aqua

Panna.....6

### Soda, Coke, Diet, Sprite,

Ginger ale.....2

### Juice, orange, cranberry...2

### Italian Soda, Lemon, Lime,

Raspberry, Strawberry,

Cherry, Banana, Orange,

Hazelnut, Vanilla, Almond,

Watermelon.....2.25

### Sparkling Soft Drinks,

San Pellegrino Limonata

San Pellegrino Aranciata

San Pelligrino Prickly Pear &

Orange.....2.25

### 100% Pure Organic

Juice Grapefruit, Mango..4

### Hot Drinks

Regular.....1.50

Decaf.....1.50

Espresso.....1.55

Doppio Espresso.....2.50

Macchiato.....1.65

Doppio Macchiato.. 2.65

Cappucino.....2.45

Latte.....2.50

Cafe Mocha.....3.25

Hot Choclote.....2

Regular Tea.....2

Lemon Tea.....2

Green Tea.....2

ChamomileTea.....2

## HALF BOTTLES

### Whites

Moet, France.....50

Moet Rosé, France.....50

Trimbach Riesling, France.....22

Santa Margherita Pinot Grigio, Italy.....22

Cakebread Chardonnay, California.....35

### Reds

Carpineto Chianti Classico, Italy.....24

Rex Hill Pinot Noir, Oregon.....28

Hess Allomi Cabernet Sauvignon, Napa.....35

Gaja Magari, Italy.....70

Castello Banfi Brunello di Montalcino, Italy...65

## BRUNCH COCKTAILS

### Mango Mimosa

100% pure, organic Mango juice & Champagne  
.....10

### Sicilian Olive Bloody Mary

House made bloody mix & vodka.....13

### Espresso Martini

Stoli Vanilla, Tia Maria, Khalua & fresh espresso  
.....11

### Grapefruit Margarita

Patron, 100% pure organic grapefruit juice, lime,  
agave & limonata.....11

### Italian Lemonade

Amaretto DiSaronno & Limonata.....9

### Prickly Pear & Orange Sparkling Sangria

Champagne, Stoli Ohranj, brandy, triple sec, orange  
juice, San Pellegrino Prickly Pear & Orange

.....11

Red & White Sangria .....10/40

### Cordials

Sambucca.....8

Black Sambucca.....8

Anisette.....9

Amaretto.....9

Frangelico.....8

Tuaca.....8

Cynar.....9

Grandmarnier.....9

Limoncello.....8

Campari.....8

Alperol.....8

Baileys.....8

### Iced Drinks

Regular Coffee.....2.25

Decaf Coffee.....2.25

Espresso.....2.25

Cappuccino.....3.25

Late.....3.25

Cafe Mocha.....3.50

Unsweetened Tea.....2

Green Tea.....2