



**Venetian Moon**  
RISTORANTE & MARTINI BAR

In addition to the list below,  
check out our ever changing martini list in this QR code!



## Martinis

### Dark Espresso

Triple espresso vodka, cold  
brew espresso liqueur

### Creamy Espresso

Triple espresso, dash of Irish  
cream, dash of coffee liqueur

### Caramel Apple

Apple and Caramel Vodka,  
dash of real caramel, apple  
puckers.

### Chocolate Creme

Chocolate vodka, chocolate,  
liqueur, dash of cream.

### Raspberry

Raspberry vodka, St george  
raspberry liqueur, raspberry  
puree

### Lemon

Deep eddies lemon,  
Lemoncello, dash of simple.  
Lemon wedge

### Pomegranate

Pomegranate vodka, Pama  
liqueur, pomegranate juice.

### Salted Caramel

Caramel vodka with a dash of  
sea salt and real caramel.

## Red Sangria

Fruity Red Wine mixed with Raspberry, Blackberry,  
Pomegranate spirits, liqueurs, juices, and purees.

## Desserts

### Salted Caramel Crunch Cake

Light, but buttery, vanilla-flecked pudding  
cake holds waves of rich caramel cake, salted  
caramel crunch layer & creamy custard  
layer of caramel 8

### Lemon Mascarpone Layer Cake

Light vanilla cake soaked with lemon syrup in  
between layers of delicious lemon &  
mascarpone cream 7

### Tiramisu

Lady fingers soaked with coffee liqueur &  
layered with fresh, sweet mascarpone cheese,  
sprayed with dark cocoa 7

### Hampton Cake

Dense chocolate fudge cake topped with dark  
bittersweet European chocolate & intense  
chocolate fudge 8

### Raspberry White Chocolate Cheesecake

A silken smooth yet refreshingly light white  
chocolate cheese all a-swirl with vibrant red  
raspberry 8

### Cannoli Chips

Delicious, creamy ricotta & chocolate chip  
filling surrounded by triangular powdered  
sugared cannoli 8

*Please inform your server if anyone in your party has a food allergy prior to ordering.*

## Red Wine

**Pinot Noir, Carmel Road (Monterey)** 11 / 42  
Notes of black cherry and currants. Subtle toasty & smoky oak notes with hints of vanilla.

**Pinot Noir, Erath (Oregon)** 12 / 46  
Beautiful red fruit characteristics. Spice notes of cinnamon and cardamom.

**Merlot, Drumheller (Columbia Valley, WA)** 11 / 42  
Dark and earthy with notes of cherry. Lush flavors of mocha, black cherry and blackberries and a bit of oak.

**Cabernet Sauvignon, Two Vines (WA State)** 9 glass  
Aromas of strawberry, cherry & cola are accompanied by notes of luscious berry sweetness on the soft palate. moderate tannins and ends with a long silky finish.

**Cabernet Sauvignon, Silver Palm (CA)** 11 / 42  
Balanced with flavors of peppercorn, wood, smoke, espresso, black currant & cherry flavors with subtle herbal spice tones.

**Cabernet Sauvignon, Josh (Paso Robles)** 16 / 60  
Aromas of bright blueberry with notes of robust plum, blackberry, coffee, and vanilla.

**Cabernet Sauvignon, Jordan (Alexander Valley)** 85  
Aromas of blackberry, blueberry and cassis with a suggestion of vanilla, coconut and cedar.

**Malbec, Catena (Mendoza, Argentina)** 11 / 42  
Intense purple color with distinct aromas of cherries and spices.

**Chianti, Piccini (Tuscany, Italy)** 10 / 38  
Fruity nose, cherry driven, fresh palate of light, fine fruit with medium body.

**Chianti Superior, Santa Christina (Tuscany, It)** 12 / 46  
Fruity and floral hints on the nose with spicy notes of oak and smooth tannins.

**Red Blend, Intrinsic (Washington)** 12 / 46  
Crushed raspberries, violets with cinnamon, tea smoke, allspice and cocoa.

**Zinfandel, Four Vines (Paso Robles)** 11 / 42  
Silky layers of berry fruit and spice with a lingering oak finish.

**Barolo, Damilano "Lecinquevigne" (Piedmont)** 80  
100% Nebbiolo with a bouquet of tar & roses followed by intense aromas of vanilla & licorice.

**Camigliano Brunello** 85  
Intense, fruit forward, spicy & floral with hints of red berry & spicy notes.

## White Wine

**AIX Vin De Provence Rose' (Provence)** 11 / 42  
Raspberries and cherries with bright lively nose. Soft and smooth with a pleasant, dry finish.

**Sauvignon Blanc, Kono (Marlborough, NZ)** 11 / 42  
Aromas of pineapple & grapefruit combined with fresh tropical fruit & a crisp refreshing finish.

**Pinot Grigio, Spasso (Veneto Region, Italy)** 9  
Light in body and color with a fresh floral aroma. Crisp minerality with bright flavors of grapefruit and banana leading to a clean finish.

**Pinot Grigio, Zenato (Alto-Adige, Italy)** 11 / 42  
Aromas of floral and lemon mist with ripe juicy flavors of honeydew and apple filling the mouth.

**Chardonnay, Two Vines (WA State)** 9  
Fresh and vibrant with fruit-forward apple and pear aromas with hints of citrus and orchard blossoms.

**Chardonnay, La Crema (Sonoma Coast)** 13 / 48  
Lively citrus and yellow apple, with nutty toasted oak and a kiss of butterscotch.

**Riesling, Chateau Ste Michelle (WA State)** 11 / 42  
This wine offers crisp apple aromas and flavors with subtle mineral notes.

**Moscato Dolce, Mionetto (Treviso, Italy)** 11 split  
Aromas of the grapes are enhanced by a crisp, nice acidity, a light fizziness sweetness.

**Prosecco, Mionetto (Treviso, Italy)** 11 split  
Italian sparkling wine, dry & crisp with fresh fruit flavors. This wine is lively & pleasant.

**Champagne, Nicholas Feuillatte Brut** 12 split 45

## Beer & Seltzers

**Lord Hobo (MA) Boom Sauce** - 16oz can 7.8% ABV  
Flagship Dark, Double IPA with 6 hop varieties

**Lord Hobo (MA) Glorious** - 16oz can 6.5% ABV  
American style IPA. Citrus notes and hoppy bitterness

**Jack's Abby (MA) House Lager** - 16oz 5.2% ABV  
German style lager. Sweet & golden. Full malty body

**New Belgium Brewing (CO) Fat Tire** 5.2% ABV  
Bright, well-rounded Ameri-Belgian style ale

Budweiser - Bud Light - Michelob Ultra - Coors Light

Corona - Sam Adams - Sam Seasonal - Harpoon IPA

Heineken - Stella Artois - Amstel Light - Blue Moon

Downeast Cider - Well's Banana Bread

Allagash White - Be Hoppy - Brooklyn Brown Ale

# *Appetizers*

## **Arancini**

Two golden, crispy fried, homemade risotto balls filled with ingredients. Fillings change daily 10

## **Bruschetta**

Fresh diced Roma tomatoes mixed with basil pesto & grated parmesan cheese served on a toasted onion focaccia with melted mozzarella 9

## **Chicken Carmine**

Baked 6oz chicken breast stuffed with fig and feta and wrapped in prosciutto. Served in a cream sauce drizzled with balsamic 12

## **Stuffed Mushrooms**

Large mushroom caps filled with a homemade Ritz cracker & mushroom stuffing 9

## **Eggplant Rollatini**

Sliced eggplant stuffed with a fresh ricotta mix before rolled & baked with mozzarella cheese & marinara sauce 12

## **Venetian Chicken Wings**

Six chicken wingettes & drumettes tossed in a homemade spicy garlic sauce 10

## **Baked Meatball Parmigiana**

Extra-large homemade meatball baked parmigiana style 10

## **Caprese Salad**

Sliced Roma tomatoes layered with fresh mozzarella and a served over basil pesto. Drizzled with extra virgin olive oil & balsamic reduction 12

## **Antipasto For Two**

Parma prosciutto, soppressata, provolone cheese, fresh mozzarella, artichoke hearts, roasted red peppers, vinegar peppers & black & green olives 16

## **Sauteed Artichoke Hearts**

Artichoke hearts sauteed in a lemon, garlic, white wine sauce and baked with mozzarella cheese. Served over baby greens 12

# *Steaks, Chops & Seafood*

**Two 8 oz Pork Chops** - Two, center-cut pork chops served over vinegar peppers, potatoes, & onions in a garlic white wine sauce. 32

**10 oz Boneless Filet Mignon** - Prime cut filet served with our signature balsamic vanilla bean port wine reduction sauce. Served with choice of pasta, sauteed broccoli, asparagus, parmesan risotto, or roasted potatoes. 41

**22 oz Frenched Bone-in Ribeye** - Prime Ribeye served with sauteed onions and a choice or pasta, sauteed broccoli, asparagus, or roasted potatoes. 41

**14 oz Stuffed Veal Chop** - Center cut veal chop stuffed with prosciutto, fire roasted peppers, baby spinach, & mozzarella cheese served with side or pasta, sauteed broccoli, asparagus, or roasted potatoes 43

**16 oz New York Strip** - Grilled Prime NY strip steak served with our signature balsamic vanilla bean port wine reduction sauce. Served with choice of pasta, sauteed broccoli, asparagus, parmesan risotto, or roasted potatoes. 36

**Pescatore Fra Diavolo** - Scallops & shrimp sauteed in spicy white zinfandel lemon sauce with fire roasted peppers, sliced cherry peppers, & baby spinach. Served over choice of pasta 26

**Shrimp Scampi** - Fresh gulf shrimp sauteed in a lemon, garlic, white wine sauce & fresh plum tomatoes served over your choice of pasta 25

**Baked Haddock** - Fresh Atlantic haddock topped with gulf shrimp, scallops or both & baked until golden brown with our Ritz cracker homemade topping. Served with choice of pasta, broccoli, asparagus or spinach risotto 31

**Haddock Puttanesca** - Fresh Atlantic haddock served with artichoke hearts, capers, flaked red pepper, black olives, simmered in a plum tomato sauce over choice of pasta 29

**Frutti Di Mare** - Haddock, grilled swordfish, sea bass, scallops, shrimp, littlenecks, & mussels served in your choice of wine lemon or red fra diavolo sauce & served over pasta 32

**Chilean Sea Bass** - Baked Chilean Sea Bass served over sauteed asparagus in a creamy brandy dijon sauce. 33

**Lazy Man's Lobster Pie** - 7 oz of Maine lobster meat including tails, knuckles, & claws mixed with a buttery Ritz cracker stuffing & baked golden brown. Served with choice of pasta, broccoli, roasted potatoes, or asparagus 32

**Shrimp Fra Diavolo** - Gulf shrimp sauteed with sliced hot cherry peppers in a plum tomato sauce. Served over choice of pasta 25

**Littlenecks over Linguini** - Fresh littlenecks & minced clams sauteed in your choice of white wine or red sauce 24

**Pan Seared Scallop or Salmon Risotto** - Five extra-large pan seared sea scallops served over savory mushrooms, prosciutto, and parmesan risotto. Drizzled with a balsamic reduction 28

# Entrees

Chicken - 23 - Veal - 24 - Shrimp - 24

## Broccoli & Pasta

Broccoli florets sauteed in your choice of a garlic white wine or alfredo sauce

## Eccitable

Baby spinach, mushrooms, & hot cherry peppers sauteed in white wine lemon sauce

## Cacciatore

Fresh green peppers, onions, & mushrooms, sauteed in a plum tomato sauce

## Piccata

Fresh mushrooms and capers in a lemon white wine sauce

## Romano

Fire roasted peppers, red onions, & green bell peppers sauteed in marsala wine sauce. Finished with grated romano & shaved parmesan cheese

## Marsala

Fresh mushrooms & prosciutto sauteed in marsala wine sauce

## Limone

Artichokes & capers sauteed in a white wine lemon sauce

## Parmigiana

Plum tomato sauce, mozzarella baked & topped with shaved parmesan cheese

## Saltimbocca

Fresh sage & mushrooms sauteed in a marsala wine sauce then baked with prosciutto and fresh mozzarella

Entrees served with choice of penne, angel hair, linguini, fresh fusilli, or fresh wheat fusilli pasta. Pasta available on the side with red sauce or same sauce only. Pasta can not be substituted for vegetable. Add \$4 for ricotta gnocchi, tri-colored tortellini, or fettuccini.

## House Specialties & Fresh Pasta

**Braised Pappardelle Ragu** - Slow braised beef & pork in savory cabernet demi-glace. Tossed with fresh pappardelle pasta & a touch of plum tomato sauce 23

**Lobster Ravioli** - Large ravioli stuffed with 100% real lobster & served in a lobster & baby spinach cream sauce 29

**Braised Short Ribs** - Beef short ribs slow cooked in a cabernet demi-glace served with parmesan & mushroom risotto 27

**Tortellini Al Forno** - Fresh tri-colored tortellini tossed in a port wine, basil cream sauce baked with mozzarella cheese 24

**Grilled Chicken Risotto** - Lightly seasoned grilled chicken, fresh mushrooms, & chopped asparagus folded into parmesan risotto 21

**Grilled Chicken with Creamy Pesto** - Fresh fettuccine & grilled chicken tossed in a creamy pesto sauce of fresh basil, toasted pine nuts, & garlic 24

**Fusilli Ultimo** - Chicken, veal, & shrimp sauteed in a white wine sauce with red roasted peppers, sliced cherry peppers, & rosemary. Served over fresh fusilli 25

**Chicken Braciolettine** - Breaded, baked chicken breast stuffed with prosciutto, mozzarella, & a pesto of sun dried tomatoes, basil, & garlic. Served in a sauce of port wine cream & sliced mushrooms over pasta 25

**Mushroom Ravioli** - Fresh striped wild mushroom ravioli served in a cream sauce with a touch of brandy & fresh sliced mushrooms 23

**Vodka Chicken** - Pan seared chicken medallions served in pink vodka sauce & tossed with fresh pappardelle pasta 24

**Fresco Risotto** - Sliced zucchini, broccoli, asparagus, baby spinach, mushrooms, red peppers, & shallots lightly sauteed & folded into parmesan risotto 19

**Gnocchi Al Forno** - Fresh ricotta gnocchi tossed in a marinara sauce with ricotta cheese, fresh basil, extra virgin olive oil, & romano cheese. Baked with fresh mozzarella 23

**Classic Fettuccine Alfredo** - Fresh egg fettuccine tossed with our homemade alfredo sauce & parmesan cheese 22

**Six Cheese Ravioli** - Fresh, jumbo raviolis stuffed with an assortment of imported cheeses. Tossed with a San Marzano tomato sauce 20

**Eggplant Parmigiana** - Skinless, battered eggplant baked with tomato sauce, mozzarella cheese, & parmesan cheese. Served with choice of pasta 20

**Grilled Chicken & Raspberry Salad** - Two, 8oz marinated chicken breasts served on a bed of arugula tossed with crumbled feta cheese, fresh raspberries, candied walnuts, & homemade raspberry balsamic dressing 22

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