

MENU



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

\$9.00 + cheese \$1.00

PINSA BREAD

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

\$9.50

BRUSCHETTA

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

\$18.50

SOUP OF THE DAY

Chef's choice, prepared daily.

\$12.50

CACCIATORE SAUSAGE

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

\$20.50

CRUMBED MUSHROOMS

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

\$22.50

PINSA PIZZA BIANCA

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

\$21.50

ARANCINI BALLS

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

\$18.50

GF = gluten free, this signifies that the dish can be made gluten free.

Please notify your waitperson if this is the case.

PASTA AND RISOTTO

FETTUCCINE ALLA CARBONARA

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

\$31.50 + chicken \$4.50

SPAGHETTI BOLOGNESE

Chef's traditional recipe.

\$22.50

SPAGHETTI ALLE MARINARA

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

\$34.00

LINGUINE CHILLI PRAWNS

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

\$34.00

AGNOLOTTI

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

\$32.50

CONCHIGLIE

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

\$32.50

PENNE BOSCAIOLA

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

\$28.50

BEEF TORTELLINI

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

\$31.50

RISOTTO ALLA VENEZIA (GF)

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

\$32.90

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SEAFOOD

FISH OF THE DAY (GF)

\$39.50

GRILLED SEAFOOD SALAD (GF)

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.

\$35.50

CALAMARI WITH LEMON PEPPER (GF)

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

Entree \$20.50

Main \$33.00

LIGHTLY BATTERED FISH & CHIPS

Served with a garnish salad.

\$29.90

SPICY PRAWNS & SCALLOPS

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

Entree \$23.60

Main \$34.60

CHILLI MUSSELS (WHEN AVAILABLE)

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

\$28.50

MEAT & POULTRY

CHICKEN MARSALA CON FUNGHI

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

\$34.50

VEAL SALTIMBOCCA (GF)

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

\$36.50

BEEF PARMIGIANA

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

\$35.50

CHICKEN PARMIGIANA

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

\$35.50

BEEF OR CHICKEN SCHNITZEL

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

\$33.00 + mushroom sauce \$2.50

SCOTCH FILLET

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.

\$44.50

SLOW COOKED LAMB RUMP

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

\$31.50

GRILLED CHICKEN & PUMPKIN SALAD (GF)

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

\$30.50

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SALAD & SIDE DISHES

GARDEN SALAD (GF)

\$ 14.50

ITALIAN SALAD (GF)

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

\$ 17.00

SPINACH, PEAR, WALNUT & CAMEMBERT SALAD (GF)

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

\$18.50

WEDGES

Served with sour cream & sweet chilli.

Large \$10.50

CHIPS (GF)

Served with sour cream & sweet chilli.

Large \$10.50

KIDS MENU

PENNE BOLOGNESE

\$11.00

PENNE WITH BUTTER & CHEESE

\$11.00

BATTERED FISH & CHIPS

\$11.00

CHICKEN NUGGETS & CHIPS

\$11.00

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PIZZA

THE VENICE SPECIAL

L - \$26.00 / S - \$20.10

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

AUSSIE

L - \$22.50 / S - \$18.70

Mozzarella, bacon

MARINARA

L - \$26.90 / S - \$20.30

Mozzarella, calamari, prawns, mussels, scallops

AMERICAN

L - \$22.50 / S - \$18.70

Mozzarella, pepperoni

VEGETARIAN

L - \$25.50 / S - \$19.60

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

MARGARITA

L - \$18.50 / S - \$15.00

Mozzarella, herbs

HAWAIIAN

L - \$23.60 / S - \$19.30

Mozzarella, ham, pineapple

QUEENSLANDER

L - \$25.80 / S - \$19.70

Mozzarella, bacon, chicken, banana.

QUATTRO GUSTI

L - \$25.90 / S - \$19.60

Mozzarella, prawns, bacon, capsicum, mushrooms.

MEATLOVERS

L - \$25.90 / S - \$19.60

Mozzarella, bacon, ham, pepperoni

All Pizzas made with a tomato sauce base.

Extra toppings available - \$1.00 each. Extra prawns \$3.50

PIZZA

MEXICAN

L - \$25.90 / S - \$19.60

Mozzarella, bacon, pepperoni, chilli, capsicum, onion

DON CICCIO

L - \$25.90 / S - \$19.60

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

CAJUN CHICKEN

L - \$26.90 / S - \$20.90

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

CAPPRICOSA

L - \$25.90 / S - \$19.60

Mozzarella, ham, mushroom, artichoke, olives.

MARESCILLIA

L - \$24.80 / S - \$18.20

Mozzarella, bacon, anchovies, olives.

SICILIAN

L - \$26.40 / S - \$20.20

Mozzarella, Cacciatore sausage, anchovies, artichoke, olives, onion, fresh chilli, Parmesan.

QUATTRO FORMAGGIO

L - \$24.80 / S - \$18.20

Mozzarella, Gorgonzola, Parmesan, feta.

PARMA CRUDO

L - \$26.40 / S - \$20.10

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

CHILLI PRAWN

L - \$27.00 / S - \$20.90

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

ZUCCA

L - \$26.40 / S - \$20.10

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

All Pizzas made with a tomato sauce base.
Extra toppings available - \$1.00 each. Extra prawns \$3.50

HOT & COLD DRINKS

LATTE

\$4.20

CHAI LATTE

\$4.50

CAPPUCCINO

\$4.20

FLAT WHITE

\$4.20

SHORT BLACK

\$3.00

LONG BLACK

\$3.20

SHORT MACCHIATO

\$3.00

LONG MACCHIATO

\$4.50

AFFOGATO

\$4.50

HOT CHOCOLATE

\$4.50

MOCHA

\$4.80

MILO MUG

\$4.00

Extra shot of coffee 50c.

NON ALCOHOLIC BEERS

Heineken 0.0

\$6.00

SOFT DRINKS

Coke, Diet Coke, Sunkist, Solo, Pepsi

Max, Passiona, Lemonade &

Lemon Lime Bitters.

\$4.50

Bundaberg Ginger Beer, Apple Cider,

Creaming Soda

\$4.90

Chinotto

\$3.80

H2O water (naturale)

\$3.00

Sparkling Mineral Water 500 ml

\$5.50

Schweppes Bottle Juice

Orange, Apple, Banana, Mango, Apple

Blackcurrent

\$5.50

PIETRO GELATO

Baileys & Macadamia

Gianduia (choc hazelnut)

Mint Stracciatella

Milk Chocolate

Salted Caramel

Lemon Curd

Berry Swirl

Pistachio

Cassata

Coffee

Vanilla

Single scoop \$5.00

Double scoop \$9.50

Kid scoop \$3.50

SPIDERS

\$5.00

ICED COFFEE W. ICE-CREAM

ICED CHOC W. ICE-CREAM

\$7.00

MILKSHAKES

\$6.00