

The Venice Albany

Welcome to Our Restaurant.

Guy, Kate, Alexzander and Riley (our two little men) would like to take this opportunity to thank all our loyal customers whether local or tourist for all the amazing on going support that we have received throughout our time at The Venice

We hope that we have created not only a place where good food is served but also an environment where you can relax with friends and family.

When we first came to the Venice we wanted to make it an Albany institution and with the help of our authentic cooking, wonderful crazy staff members and of course our very own food critic Kate (My wife) I believe we are definitely heading in the right direction.

Italians just want to welcome people by sharing what they have, however simple, in abundance. It is an Italian's role in life just to feed people, a lot!!

We Can't Help It!

Quoted by, Giorgio Locatelli

www.thevenicealbany.com.au

Opening Hours

Monday to Sunday 4.30pm - late

Entrée

Garlic Bread	\$9.00
	+ Cheese \$1.00
Honey Seeded Mustard Chilli Bread	\$9.00
	+ Cheese \$1.00
Bruschetta	\$20.50
<i>Toasted Sourdough tomato, garlic, spanish onion, basil, olive oil, feta with our balsamic glaze</i>	
Soup of the day	\$12.50
<i>Chef's choice, prepared daily.</i>	
Cacciatore Sausage	\$20.50
<i>Grilled Italian sausages served with gourmet olives, feta cheese and fresh bread.</i>	
Crumbed Mushrooms	\$22.50
<i>Crumbed mushrooms, filled with spinach, pinenuts and cream cheese served on a leek fondue.</i>	
Grilled Chilli Calamari Salad	\$20.50
<i>Calamari rings marinated with chilli, garlic, lemon and basil grilled and served on a orange, fennel, rocket and spanish onion salad</i>	
Arancini balls	\$18.50
<i>Saffron rice balls filled with parmesan and mozzarella cheese crumbed & deep fried served with aioli. (serves two)</i>	

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 and cream tossed through fettuccine pasta and 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 and 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 and basil tossed through a napoletana sauce.

\$34.00

Chilli Crab Linguine

Shark bay blue swimmer crab with olive oil, garlic, chilli, cherry tomato and spinach tossed through linguine pasta

\$32.50

Conchiglie

Large Shell shaped pasta with chicken avocado asparagus mushroom and home made ricotta stuffing oven baked and topped with parmesan cheese served on a tomato coulis

\$32.50

Penne Boscaiola

Penne Pasta with olives cacciatore sausage capsicum mushrooms onions and served in a napoletana sauce with a touch of cream.

\$28.50

Beef Tortellini

Beef filled tortellini served in 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 and roast pumpkin.

\$32.90

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Seafood

Fish of the day (GF)

\$39.50

Grilled Seafood Salad (GF)

\$35.50

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

Calamari with Lemon Pepper (GF)

Entree **\$20.50**

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

Main **\$33.00**

Lightly battered fish and chips

\$29.90

Served with a garnish salad.

Spicy Prawns & Scallops

Entree **\$23.60**

Pan Fried Australian Prawns & Scallops served with a vegetable frittata and topped with a coriander chilli cream sauce

Main **\$34.60**

Chilli Mussels (when available)

\$28.50

Fresh Mussels cooked in a white wine chilli, garlic and napoletana sauce

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Meat and Poultry

Chicken Marsala con Funghi

\$34.50

Chicken Breast Medallions pan fried in a cream marsala sauce a touch of demi glaze mushrooms served with a garnish salad and wedges.

Veal Saltimbocca (GF)

\$36.50

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

Beef parmigiana

\$35.50

Crumbed beef, topped with a napoletana sauce, mozzarella and parmesan cheese, served with spaghetti bolognese or chips and a garnish salad.

Chicken parmigiana

\$35.50

Crumbed chicken breast topped with a napoletana sauce, mozzarella and parmesan cheese, served with spaghetti bolognese or chips and a garnish salad.

Beef or Chicken Schnitzel

\$33.00

Crumbed chicken or beef served with spaghetti bolognese or chips and a garnish salad.

+ Mushroom Sauce **\$2.50**

Scotch Fillet

\$44.50

350gm Stirling Range Scotch Fillet cooked to your liking with a choice of Mushroom, Pepper or Creamy Garlic Sauce. Served with chips and a garnish salad

Slow Cooked Lamb Rump

\$29.50

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

Grilled Chicken and Pumpkin Salad (GF)

\$30.50

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

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Salad and Side Dishes

Garden Salad (GF)		\$ 13.50
Italian Salad (GF)		\$ 16.00
<i>Cherry tomatoes, spinach, fennel, cucumber, capsicum, Spanish onion and feta with a vinaigrette dressing</i>		
Spinach, Pear, Walnut and Camembert salad (GF)		\$16.50
<i>Spinach leaves, camembert, walnut and pear in a balsamic vinaigrette</i>		
Wedges	<i>Small</i> \$7.00	<i>Large</i> \$10.50
<i>(Served with sour cream and sweet chilli)</i>		
Chips (GF)	<i>Small</i> \$7.00	<i>Large</i> \$10.50
<i>(Served with sour cream and sweet chilli)</i>		

KIDS MENU

Penne Bolognese	\$11.00
Penne with butter and cheese.	\$11.00
Battered Fish and chips	\$11.00
Chicken nuggets and chips	\$11.00

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Pizza

All Pizzas made with a tomato sauce base

The Venice Special

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

Lge - \$26.00 Sml - \$20.10

Aussie

mozzarella, bacon

Lge - \$22.50 Sml - \$18.70

Marinara

mozzarella, calamari, prawns, mussels, scallops

Lge - \$26.90 Sml - \$20.30

American

mozzarella, pepperoni

Lge - \$22.50 Sml - \$18.70

Vegetarian

mozzarella, capsicum, olives, onion, mushrooms, fresh tomato, eggplant, garlic

Lge - \$25.50 Sml - \$19.60

Margarita

mozzarella, herbs

Lge - \$18.50 Sml - \$15.00

Hawaiian

mozzarella, ham, pineapple

Lge - \$23.60 Sml - \$19.30

Queenslander

mozzarella, bacon, chicken, banana

Lge - \$25.80 Sml - \$19.70

Quattro Gusti

mozzarella, prawns, bacon, capsicum, mushrooms

Lge - \$25.90 Sml - \$19.60

Meatlovers

mozzarella, bacon, ham, pepperoni

Lge - \$25.90 Sml - \$19.60

Mexican

mozzarella, bacon, pepperoni, chilli, capsicum, onion

Lge - \$25.90 Sml - \$19.60

Don Ciccio

mozzarella, Italian sausage, olives, chilli, capsicum, onions

Lge - \$25.90 Sml - \$19.60

Cajun Chicken

mozzarella, cajun chicken, avocado, mushroom, onion, roast capsicum, sweet chilli sauce

Lge - \$26.90 Sml - \$20.90

Capricosa

mozzarella, ham, mushroom, artichoke, olives

Lge - \$25.90 Sml - \$19.60

Marescilia

mozzarella, bacon, anchovies, olives

Lge - \$24.80 Sml - \$18.20

Sicilian

mozzarella, cacciatore sausage, anchovies, artichoke, olives, onion, fresh chilli, parmesan

Lge - \$26.40 Sml - \$20.20

Quattro Formaggio

mozzarella, gorgonzola, parmesan, feta

Lge - \$24.80 Sml - \$18.20

Parma Crudo

mozzarella, cherry tomato, roast capsicum, prosciutto crudo, rocket

Lge - \$26.40 Sml - \$20.10

Chilli Prawn

mozzarella, cherry tomato, onion, prawn, chilli, feta

Lge - \$27.00 Sml - \$20.90

Zucca

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

Lge - \$26.40 Sml - \$20.10

**Extra Toppings available-
Extra Prawns**

**\$1.00 each
\$3.50**

Hot and Cold Drinks

(Alcohol B.Y.O Only)

Hot Drinks

Latte	\$4.20
Chai Latte	\$4.50
Cappuccino	\$4.20
Muggacino	\$4.50
Flat White	\$4.20
Short Black	\$3.00
Long Black	\$3.20
Short Macchiato	\$3.00
Long Macchiato	\$4.50
Affagato	\$4.50
Hot Chocolate	\$4.50
Mocha	\$4.80
Milo Mug	\$4.00
Vienna Coffee	\$4.50
Extra shot of coffee	50c

Cold Drinks

<u>Non Alcoholic Beers</u>	\$6.00
Heineken 0.0, Peroni Libera	
<u>Soft Drinks</u>	\$4.50
Coke, D-Coke, Sunkist, Solo, Pepsi max, Passiona, Lemonade and Lemon Lime Bitters	
<u>Bundaberg</u>	
Ginger Beer, Apple Cider, Creaming Soda	\$4.90
<u>Chinotto</u>	\$3.80
Orange, Lemon	
H2O water (naturale)	\$3.00
Sparkling Mineral Water 500ml	\$5.50
<u>Schweppes Bottle Juice</u>	\$5.50
Orange	
Apple	
Banana Mango	
Apple Blackcurrant	
Spiders	\$5.00
Iced Coffee w'icecream	\$7.00
Iced Choc w'icecream	\$7.00
Milkshakes	\$6.00

T2 Company

**Why not try our wonderful new range of
fresh tea leaves**

\$6.50 per pot (serves two)

\$4.00 per pot (serves one)

English Breakfast

A classic blend of Sri Lankan Broken tea leaves, a coppery Bright liquor with full Rounded flavour.

Chai Tea

A well known Indian blend complex, spicy and incredibly tasty, traditionally brewed with milk.

Irish Breakfast

A rich, full bodied combination of small tea leaves, more kick than English breakfast with a superb aroma.

Organic Peppermint

large leaves of organic peppermint producing a highly aromatic, sweet brew, very soothing.

Earl Grey

A revered favorite. Created by a Chinese mandarin for the British Prime Minister, large leaf, full bodied Sri Lankan blend with fragrant bergamot.

Sencha Green Tea

Japanese style sencha, this type of tea is renowned for its grassy aroma, large flat leaves, and sweet on the palate.

Crème Brulee

A delectable marriage of vanilla and caramel flavoured black tea, Sweetened with a little honey, if desired.

Just Chamomile

A fragrant and relaxing blend, try with a dash of honey.

Lemongrass and Ginger

Lemongrass mixed with loads of invigorating ginger, bright delicious and caffeine free.

Liquorice Legs

if you love liquorice then you will love this blend, great digestive very calming after a heavy meal, with a sweet aftertaste.

*All our teas can be purchased for you to enjoy at home!
Please ask our friendly staff for assistance.*

Pietro Gelato

Coffee, Baileys & Macadamia

Gianduia (Choc Hazelnut)

Mint Stracciatella

Milk Chocolate

Salted Caramel

Lemon Curd

Berry Swirl

Pistachio

Cassata

Vanilla



Sorbet

Passionfruit

Lemon

Single Scoop

\$5.00

Two Scoops

\$9.50

Kid Scoop

\$3.50