

# **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](http://www.thevenicealbany.com.au)

## **Opening Hours**

**Monday to Saturday 4pm - late  
Sunday 5pm - late**

# Chef's Specials

**Fennel & Garlic Chicken thighs (GF)** **\$33.90**  
*Marinated chicken thighs grilled served on roasted baby potatoes with a provencale sauce.*

**Great Southern Pulled Lamb (GF)** **\$35.50**  
*Tender slow cooked lamb shoulder served with a mustard and chive potato mash, topped with a balsamic and mint gravy and seasonal veg.*

GF = Gluten Free,

*This signifies that the dish **can** be made gluten free please notify your waitperson if this is the case.*

# Entrée

<b>Garlic Bread</b>	<b>\$8.00</b>
+ Cheese	<b>\$1.00</b>
<b>Honey Seeded Mustard Chilli Bread</b>	<b>\$8.00</b>
+ Cheese	<b>\$1.00</b>
<b>Bruschetta</b>	<b>\$20.50</b>
<i>Toasted Italian biga topped with diced tomato, spanish onion, feta, garlic, toasted pine nuts and basil oil.</i>	
<b>Soup of the day</b>	<b>\$11.50</b>
<i>Chef's choice, prepared daily.</i>	
<b>Cacciatore Sausage</b>	<b>\$19.50</b>
<i>Grilled Italian sausages served with gourmet olives, feta cheese and fresh bread.</i>	
<b>Crumbed Mushrooms</b>	<b>\$22.50</b>
<i>Crumbed mushrooms, filled with spinach, pinenuts and cream cheese served on a leek fondue.</i>	
<b>Tasting plate</b>	<b>\$28.50</b>
<i>Italian meatballs in napoli sauce, grilled cacciatore, ham, coppa, arancini, crumbed camembert, garlic ricotta, gourmet olives and toasted italian biga bread.</i>	
<b>Crumbed Camembert</b>	<b>\$20.50</b>
<i>Deep fried crumbed camembert served with onion jam and cranberry sauce</i>	
<b>Arancini balls</b>	<b>\$17.50</b>
<i>Saffron rice balls filled with parmesan and mozzarella cheese crumbed &amp; deep fried served with aioli. (serves two)</i>	
<b>Oysters</b>	<i>natural</i> <b>\$3.70</b>
	<i>kilpatrick</i> <b>\$4.20</b>

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## Pasta and Risotto

<b>Fettuccine alla Carbonara</b>	<b>\$28.90</b>
<i>Onion, bacon, mushrooms and cream tossed through fettuccine pasta and topped with freshly grated parmesan cheese.</i>	+ Chicken <b>\$4.50</b>
<b>Spaghetti Bolognese</b>	<b>\$21.50</b>
<i>Chef's traditional recipe.</i>	
<b>Spaghetti alle Marinara</b>	<b>\$33.00</b>
<i>A selection of calamari, prawns, mussels, scallops and fish tossed through a traditional rich tomato sauce.</i>	
<b>Spaghetti and Meatballs</b>	<b>\$25.50</b>
<i>Homemade Italian meatballs served in a traditional Napoli sauce tossed through spaghetti finished with parmesan cheese</i>	
<b>Linguine Chilli prawns</b>	<b>\$33.00</b>
<i>Linguine, sautéed Australian prawn flesh, a hint of garlic, fresh tomatoes, chilli and basil tossed through a napoletana sauce.</i>	
<b>Chilli Crab Linguine</b>	<b>\$29.90</b>
<i>Shark bay blue swimmer crab with olive oil, garlic, chilli, cherry tomato and spinach tossed through linguine pasta</i>	
<b>Conchiglie</b>	<b>\$30.40</b>
<i>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</i>	
<b>Penne Boscaiola</b>	<b>\$26.30</b>
<i>Penne Pasta with olives cacciatore sausage capsicum mushrooms onions and served in a napoletana sauce with a touch of cream.</i>	
<b>Beef Tortellini</b>	<b>\$29.80</b>
<i>Beef filled tortellini served in an onion, garlic, toasted pine nut, basil, cherry tomato, baby spinach and white wine cream sauce</i>	
<b>Risotto alla Venezia</b> (GF)	<b>\$30.90</b>
<i>Cajun Chicken pieces, fresh asparagus, button mushrooms, onions and roast pumpkin.</i>	

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# Pesce

(Seafood)

**Fish of the day (GF)** **\$39.50**

**Grilled Seafood Salad (GF)** **\$35.20**  
*Australian prawn flesh, fish, scallops, calamari & mussels marinated in balsamic, oregano & garlic served on a mixed lettuce pickled onion, feta, cherry tomato & cucumber salad*

**Calamari with Lemon Pepper (GF)** **Entree \$20.50**  
*Lemon peppered squid lightly fried served with aioli mayonnaise and garnish salad.* **Main \$30.90**

**Lightly battered fish and chips** **\$28.90**  
*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)** **\$26.50**  
*Fresh Mussels cooked in a white wine chilli, garlic and napoletana sauce*

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## Carne e Pollame

(Meat and Poultry)

### **Pork Scallopini Marsala** **\$35.20**

*Pork Loin Medallions pan fried in a cream marsala sauce a touch of demi glaze served with a garnish salad and wedges.*

### **Chicken Saltimbocca** (GF) **\$35.20**

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

### **Beef parmigiana** **\$34.20**

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

### **Chicken parmigiana** **\$34.20**

*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** **\$31.50**

*Crumbed chicken or beef served with spaghetti bolognese or chips and a garnish salad. + Mushroom Sauce **\$2.50***

### **Scotch Fillet** **\$42.50**

*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*

### **Lynley Valley Pork Belly** (GF) **\$33.50**

*Pork Belly slow cooked until tender then grilled and served with roasted root vegetables, steamed broccolini and dressed with an apricot jus*

### **Grilled Chicken and Pumpkin Salad** (GF) **\$28.90**

*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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## Insalate e Contorni

*(Salads and Side Dishes)*

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

## KIDS MENU

<b>Penne Bolognese</b>	<b>\$11.00</b>
<b>Penne with butter and cheese.</b>	<b>\$11.00</b>
<b>Battered Fish and chips</b>	<b>\$11.00</b>
<b>Chicken nuggets and chips</b>	<b>\$11.00</b>

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# Pizzas

## Gourmet pizzas

(Large only) \$25.50 each

### Zucca-

*Tomato Sauce, Roast Pumpkin, Mozzarella, Shaved Almonds, Crumbled Feta, Cherry tomatoes*

### Southern Lamb-

*Tomato sauce, pulled lamb, feta, roasted red capsicum, rocket and sour cream*

## Pizzas

**Large Small**

**The Venice special-** *Tomato sauce, bacon, ham, pepperoni, shrimp, olives, capsicum, mushrooms, onions, pineapple and cheese*

**\$24.00 \$18.30**

**Aussie-** *Tomato sauce, bacon, and cheese*

**\$20.50 \$17.00**

**Marinara-** *tomato sauce, calamari, prawns, mussels, scallops and cheese*

**\$24.00 \$18.40**

**American-** *Tomato sauce, pepperoni and cheese*

**\$20.50 \$17.00**

**Vegetarian** - *Tomato sauce, capsicum, olives, onion, mushrooms, fresh tomatoes, eggplant, garlic and cheese.*

**\$23.10 \$17.80**

**Margherita-** *Tomato sauce, herbs and cheese.*

**\$16.80 \$13.60**

**Hawaiian-** *Tomato sauce, ham, pineapple and cheese.*

**\$20.50 \$17.00**

**Quattro Gusti-** *Tomato sauce, prawns, bacon, capsicum, mushrooms and cheese.*

**\$23.10 \$17.80**

**Meat Lovers-** *Tomato sauce, bacon, ham, pepperoni and cheese.*

**\$22.00 \$16.80**

**Mexican-** *Tomato sauce, bacon, pepperoni, chilli, capsicum, onion and cheese.*

**\$23.10 \$17.30**

**Don Ciccio-** *mozzarella, tomato sauce, Italian sausage, olives, chilli, capsicum and onions.*

**\$23.10 \$17.80**

**Cajun Chicken** - *Cajun Chicken, Avocado, Mushrooms, onions, roast capsicum sweet chilli sauce*

**\$24.00 \$19.00**

## **Extra Toppings available-**

**80 cents each**

*Fresh tomatoes, cheese, bacon, ham, pepperoni, anchovies, shrimps, olives, capsicum, mushrooms, herbs, onion, pineapple, chilli, garlic.*

**Extra Prawns \$3.50**

# Hot and Cold Drinks

(Alcohol B.Y.O Only)

## Hot Drinks

## Cold Drinks

Latte \$3.90

Chai Latte \$4.50

Cappuccino \$3.90

Muggacino \$4.20

Flat White \$3.90

Short Black \$2.90

Long Black \$3.20

Short Macchiato \$3.00

Long Macchiato \$4.20

Affagato \$4.50

Hot Chocolate \$4.50

Mocha \$4.50

Milo Mug \$4.00

Vienna Coffee \$4.50

Extra shot of coffee 50c

### Soft Drinks

\$4.50

Coke, D-Coke, Sunkist, Solo,  
Pepsi max, Passiona, Lemonade  
and Lemon Lime Bitters

### Bundaberg

Ginger Beer, Apple Cider,  
Creaming Soda

\$4.90

### Chinotto

Orange, Lemon

\$3.80

H2O water (naturale)

\$3.00

San Pellegrino 500ml

\$5.50

### Schweppes Bottle Juice

\$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.

## **Irish Breakfast**

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

## **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.

## **Crème Brulee**

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

## **Madagascan Vanilla**

Rich smooth and delicious, black tea infused with sweet vanilla. A modern classic.

## **Lemongrass and Ginger**

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

## **Chai Tea**

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

## **Organic Peppermint**

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

## **Sencha Green Tea**

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

## **Chamomile and lavender**

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

## **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*

Coconut, Salted Caramel and Dark Chocolate

Orange and Fennel

Mint Stracciatella

Yoghurt & Berry

Milk Chocolate

Rum & Raisin

Pistachio

Hazelnut

Vanilla

Coffee



## *Sorbet*

Strawberry

Dark Chocolate

Single Scoop

\$5.00

Two Scoops

\$9.50

Kid Scoop

\$3.50