



*Venetian
Hot Plate*

232 Beach St.
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ANTIPASTI

Misto Mare-

Sautéed shrimp, diver scallops, blue lip mussels, and clams in a garlic and white wine sauce with a hint of red pepper flake. \$21

Gamberetti di Marco-

4 prosciutto wrapped shrimp with spicy-sweet pickled pepper sauce and basil \$14

Cozze e pancetta "Mussels"

Fresh blue lip mussels in a pancetta, herb and white wine cream sauce with grilled ciabatta bread. \$11

Polenta Peperonata

Grilled polenta with fennel sausage and slow cooked peppers and onions in pomodoro sauce and finished with grated Parmigiano. \$9

Crostini di Granchio

"Crab Crostini"

Grilled ciabatta bread topped with jumbo lump crabmeat sautéed in brown butter, lemon and sage. \$16

Calamari Alla griglia

Grilled calamari steak, with Italian salsa verde on tomato. \$10

Garlic Bread- \$4

Salumi e Formaggi

Chefs selection of Italian meats and cheeses. \$16

INSALATE

Insalata di Casa. \$4

Greek-

Chopped romaine, cucumbers, kalamata olives, red onion, bell pepper, tomato and feta cheese with a tomato vinaigrette. 8

Ceasar

Whole leaf romaine tossed with house made dressing finished with grated parmigiano cheese, croutons, and anchovies. \$7

Domingo's grilled romaine

Seasoned and grilled romaine with balsamic reduction, extra virgin olive oil, parmesan cheese and crispy baked prosciutto. \$8

Spinach

Baby spinach, balsamic dressing, gorgonzola crumbles, crispy prosciutto, red onion, tomato, mushroom & croutons. 8

Caprese

Sliced tomato, basil and fresh mozzarella finished with balsamic pearls and olive oil. \$8

SECONDI "ENTRÉE"

(house salad included)

Filetto o Costata di manzo al Gorgonzola

a Maurizio signature of pan seared 7oz beef tenderloin medallions or Pan seared 14 oz rib eye steak (Texas Raised) smothered in rich gorgonzola sauce and served with spinach and roasted potatoes. \$33

Scaloppine alla Griglia

Grilled Veal scaloppini finished with salsa verde served with roasted potatoes, sliced tomato and radicchio. \$20

Scaloppine Picata

Veal scaloppini cooked in our tomato, caper and lemon sauce served with roasted potatoes and vegetables. \$20

Braciola di Maiale "Pork Chop"-

grilled 16oz. pork chop finished with a sweet pickled pepper 'moustarda' House vegetables and roasted potato. \$26

Anatra "Duck"

Pan seared Maple Leaf Farms duck breast with honey and Dijon mustard demi glace served with grilled broccolini and mashed potato. \$26

Pollo Carciofi

Pan seared chicken breast in creamy artichoke sauce with tomato and mushrooms over spinach and roasted potato. \$17

Tortine di Granchio "Crab Cakes"

Fried jumbo lump crab cakes with lemon and basil aioli served with vegetables and quinoa and farro pilaf. \$29

Gamberetti Limone

7 shrimp sautéed with herbs, lemon and garlic in a Chardonnay butter sauce served with quinoa and farro pilaf and spinach. \$24

Chefs Vegetarian Plate available upon request- \$19

Paste

Spaghetti Pescatora- diver scallops, gulf shrimp, mussels, little neck and chopped clams sautéed in a garlic, white wine sauce with a hint of red pepper flake over spaghetti. \$24

Linguine nel Golfo- Linguine pasta tossed with shrimp and diver scallops sautéed in your choice of tomato basil sauce, tomato cream sauce or white wine cream. \$21

Bolognese- Northern Italian style meat sauce made with house ground prime cuts tossed with penne pasta or spaghetti for. \$13, tortellini \$16.5 (al forno add \$3)

Fettuccine Pollo- sautéed chicken breast in a roasted garlic, spinach and parmesan cream sauce tossed with fettuccine pasta. \$16

Fettuccine Aurora- A house specialty with beef tenderloin tips sautéed with bacon and onions in a sage and tomato cream sauce. \$19

Tortellini salsiccia e peperonata- Stuffed pasta with sliced fennel sausage and slow cooked onion and peppers with tomato sauce. \$16.5

Rotini Napoli- sautéed shrimp, roasted eggplant sundried tomato and fresh mozzarella tossed with warm rotini pasta in basil pesto. \$19

Sides/al a carte

Pasta with butter - \$5

Pasta garlic & oil - \$6

Sauce : marinara, cream or

Tomato basil - \$3.5

Bolognese sauce - \$8

Tortellini (plain) - \$8.5

Mashed potato - \$3.5

Roasted potato - \$3

Spinach/vegetable - \$3.5

Crab meat (1 oz) - \$9

Single Shrimp (U15) - \$3

20/30 Diver scallop - \$3

Chicken breast - \$7.5

Pilaf - \$4

Beer

Budweiser,
Bud Light,
Coors Light,
Miller Lite,
Shiner Bock

\$4

Stella Artois,
Peroni,
Dos Equis Lager,
Dos Equis Amber

\$4.5

Beverages

Iced Tea or Soda
\$2

Pellegrino/Panna
\$4

Coffee/Decaf
\$2.5

Espresso \$3

Cappuccino \$4.5

Irish Cappuccino \$6

Dolci - \$7.5

Tiramisu'

Tahitian Vanilla Crème Brulee

Amaretto Chocolate Truffle Mousse

Flourless "Death by Chocolate" Cake

Cheese Cake "Di Giorno"

*No Separate Tickets - one ticket per table
A gratuity of 20% may be added to parties of 5 or more
A split plate charge of \$6 will be added to
any plate split in the kitchen
All major credit cards accepted, no personal checks
Pasta will not be substituted for sides on entrees but can
be purchased separately*