

## HOT APPETIZERS

**ZUPPA DEL GIORNO 8**  
soup of the day

**LOBSTER BISQUE 14**  
heavenly, rich and creamy

**HOMEMADE MEATBALLS 19**  
two pan fried meatballs accompanied with roasted red and hot peppers, topped with marinara, shaved reggiano and ricotta cheese

**BAKED CLAMS AL FORNO 18**  
clams stuffed with jumbo lump crabmeat, bacon, peppers, onion and garlic

**MUSSELS (red or white) 19**

**FRIED CALAMARI 18**  
with zucchini and marinara

**SAUTEED CALAMARI  
FRA DIAVOLO 19**

**BROCCOLI RABE AND  
ITALIAN SAUSAGE 18**  
garlic and oil

**EGGPLANT ROLLANTINI 16**  
eggplant stuffed with ricotta and mozzarella cheese and topped with marinara

**GNOCCHI small 16 large 25**

**PAN SEARED SCALLOPS OVER SPINACH 18**

## COLD APPETIZERS

**AHI TUNA SASHIMI 18**  
peppercorn crusted and pan seared rare, chilled and sliced with soy sauce, wasabi and pickled ginger, served with asian slaw

**TUNA OR CRAB TOWER 19**  
fresh avocado, cilantro, diced tomatoes, onions, scallions and lime juice with choice of jumbo lump crabmeat or seared ahi tuna

**CLAMS ON THE HALF SHELL 14**  
local clams served over cracked ice

**OYSTERS ON THE HALF SHELL 16**  
Long Island blue points, served over cracked ice

## SALADS

**NAPA VALLEY WALNUT SALAD 19**  
dried cranberries, fresh apples, Danish bleu cheese, walnuts, tomatoes concasse' and mixed field greens tossed with prickly pear vinaigrette

**CAESAR CLASSICO 10**  
hearts of romaine, shaved reggiano, classico dressing

**BEET SALAD 16**  
fresh golden and red beets, diced tomatoes and onion, tossed with arugula in white balsamic, then topped with crusted pistachio goat cheese

**WEDGE SALAD 11**  
hearts of iceberg lettuce topped with bleu cheese dressing, crumbled danish bleu and bacon

## ENTREÉS

all entrees come with house salad

**CHICKEN ROBERTO 35**  
boneless breast of chicken stuffed with jumbo lump crabmeat and topped with artichokes and red peppers "franchise style", served with mixed vegetable medley and red bliss potatoes

**ORGANIC FREE RANGE  
CHICKEN BREAST 29**  
grilled on a soft parmesan polenta, touch of demi glace, grilled asparagus

**CHICKEN MARSALA 25**  
boneless breast of chicken sauteed with marsala wine and mushrooms, served with a side of rigatoni

**CHICKEN CACCIATORE 25**  
boneless breast of chicken sauteed with peppers, onions and mushrooms, your choice of red or white, served with a side of pasta

## HOUSE SPECIALTIES

**BABY RACK OF LAMB 42**  
slow roasted to perfection, served with mashed potatoes and vegetable medley

**CERTIFIED BLACK ANGUS  
FILET MIGNON  
10 oz. 52**

center cut filet mignon, served with red roasted potatoes and vegetable medley

**OLD BUTCHER STYLE  
NEW YORK STRIP  
"Certified Aged Black Angus"**

**12 oz. 48**  
center cut grilled or Pittsburg, served with red roasted potatoes and vegetable medley

**VEAL VENTURA 34**  
sauteed with center cut medallions, jumbo shrimp, fresh spinach and capers in a lemon, white wine and butter sauce, accompanied with a side of rigatoni

**VEAL MARSALA 29**  
center cut medallions of veal, sauteed with marsala wine and mushrooms, served with a side of rigatoni

**VEAL PARMIGIANA 28**  
center cut medallions of veal breaded & topped with cheese and marinara with a side of cappellini

\$8.00 Sharing Charge

## SEAFOOD

**SESAME CRUSTED SALMON 28**  
served on a bed of baby greens with a citrus ginger dressing and red bliss potatoes

**JUMBO LUMP CRABCAKES 39**  
baked jumbo lump crab cakes on a rich lobster sauce with roasted red bliss potatoes and vegetable medley

**SCAMPI RISOTTO appetizer 18 entree 24**  
shrimp, olive oil, lemon, paprika, garlic and parsley

**FRESH CATCH OF THE DAY**  
market price

**AHI TUNA SASHIMI 32**  
peppercorn crusted and pan seared rare, chilled and sliced with soy sauce, wasabi and pickled ginger, served with asian slaw

## PASTA

**FLOUNDER FRANCHISE  
E GRANCHIO 38**  
sauteed in egg batter, topped with jumbo lump crabmeat and served in white wine lemon sauce with same sauce over a side of cappellini pasta

**SHRIMP ALA VODKA 30**  
shrimp sauteed with crimini mushroom, sundried tomato, basil and shallots, flamed in vodka, then simmered in marinara and finished with a touch of cream, served over penne pasta

**SHRIMP PARMIGIANA 28**  
breaded shrimp topped with cheese and marinara, choice of pasta

**LINGUINI AND CLAMS 28**  
(red or white)

**CIOPPINO 38**  
sauteed shrimp, scallops, calamari, clams, mussels, fire roasted tomato and garlic in a spicy clam broth over pasta

**PAPPARDELLE BOLOGNESE 27**  
homemade pasta ribbons in a traditional meat sauce

**BUCATINI ALL' AMATRICIANA 26**  
onion, guaciale and tomato sauce

**GLUTEN & DAIRY FREE PASTA  
OR WHOLE WHEAT FETTUCCINE  
AVAILABLE  
additional charge 6**

SPECIAL EVENTS {from intimate to extravagant } SPEAK WITH OUR EVENT COORDINATOR

106 SOUTH BENSON AVENUE, MARGATE, NJ

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VENTURASGREENHOUSE.COM

consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness