

HOT APPETIZERS

ZUPPA DEL GIORNO 8
soup of the day

LOBSTER BISQUE 14
rich and creamy

HOMEMADE MEATBALLS 21
two pan fried meatballs accompanied with roasted red and hot peppers, topped with marinara, shaved reggiano and ricotta cheese

OYSTERS FLORENTINE 21
stuffed with spinach, jumbo lump crabmeat, topped with cheese sauce

BAKED CLAMS AL FORNO 19
clams stuffed with jumbo lump crabmeat, bacon, peppers, onion and garlic

MUSSELS (red or white) 21

FRIED CALAMARI 21
with zucchini and marinara

**SAUTEED CALAMARI
FRA DIAVOLO 23**

**BROCCOLI RABE AND
ITALIAN SAUSAGE 23**
garlic and oil

EGGPLANT ROLLANTINI 19
eggplant stuffed with ricotta and mozzarella cheese and topped with marinara

GNOCCHI small 17 large 26

PAN SEARED SCALLOPS OVER SPINACH 28

COLD APPETIZERS

PROSCIUTTO & MELON 23

AHI TUNA SASHIMI 20
peppercorn crusted and pan seared rare, chilled and sliced with soy sauce, wasabi and pickled ginger, served with asian slaw

TUNA TOWER 21
fresh avocado, cilantro, diced tomatoes, onions, scallions and lime juice, seared ahi tuna

CRAB TOWER 28
fresh avocado, cilantro, diced tomatoes, onions, scallions and lime juice, jumbo lump crabmeat

CLAMS ON THE HALF SHELL 14
local clams served over shaved ice

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

SALADS

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

CAESAR CLASSICO 12
hearts of romaine, shaved reggiano, classico dressing

BEEF SALAD 19
fresh golden and red beets, diced tomatoes and onion, tossed with arugula in white balsamic, then topped with crusted pistachio goat cheese

WEDGE SALAD 14
hearts of iceberg lettuce topped with bleu cheese dressing, crumbled Danish bleu and bacon

ENTREÉS

all entrees come with house salad

CHICKEN ROBERTO 39
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 32**
grilled on a soft parmesan polenta, touch of demi glace, grilled asparagus

CHICKEN MILANESE 29
lightly breaded cutlet & topped with arugula and tomato concasše, then kissed with virgin olive oil & balsamic vinegar, garnished with roasted potatoes

CHICKEN CACCIATORE 26
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 50
slow roasted to perfection, served with mashed potatoes and vegetable medley

**CERTIFIED BLACK ANGUS
FILET MIGNON
10 oz. 64**
center cut filet mignon, served with red roasted potatoes and vegetable medley

**OLD BUTCHER STYLE
NEW YORK STRIP
"Certified Aged Black Angus"
12 oz. 62**
center cut grilled, served with red roasted potatoes and vegetable medley

VEAL VENTURA 38
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 MILANESE 34
center cut medallions of veal sauteed & breaded, topped with arugula and tomato concasše, then kissed with virgin olive oil & balsamic vinegar, garnished with roasted red potatoes

VEAL PARMIGIANA 32
center cut medallions of veal breaded & topped with cheese and marinara with a side of cappellini

\$8.00 Sharing Charge

SEAFOOD

SESAME CRUSTED SALMON 32
served on a bed of baby greens with a citrus ginger dressing and red bliss potatoes

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

SCAMPI RISOTTO appetizer 24 entree 29
shrimp, olive oil, lemon, paprika, garlic and parsley

FRESH CATCH OF THE DAY M.P.

AHI TUNA SASHIMI 35
peppercorn crusted and pan seared rare, chilled and sliced with soy sauce, wasabi and pickled ginger, served with asian slaw

PASTA

FLOUNDER FRANCAISE 44
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 34
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 32
breaded shrimp topped with cheese and marinara, choice of pasta

LINGUINI AND CLAMS 32
(red or white)

CIOPPINO 44
sauteed shrimp, scallops, calamari, clams, mussels, fire roasted tomato and garlic in a spicy clam broth over pasta

PAPPARDELLE BOLOGNESE 32
homemade pasta ribbons in a traditional meat sauce

**GLUTEN & DAIRY
FREE PASTA
AVAILABLE
additional charge 8**

We do not accept any other gift cards • 2 Credit Cards per table

106 SOUTH BENSON AVENUE, MARGATE, NJ

609-822-0140

VENTURASGREENHOUSE.COM

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

WINE SELECTION

{ SPARKLING }

Prosecco, LaMarca 10

{ WHITE }

GLASS BOTTLE

Pinot Grigio, Santa Margherita 15 55

Pinot Grigio, Estancia..... 10 38

Chardonnay, Kendall Jackson..... 11 45

Chardonnay, Jordan 21 80

Chardonnay, Silverado 20 80

Sauvignon Blanc, Kim Crawford 12 45

Rosé Cest la Vie 9 38

{ RED }

GLASS BOTTLE

Cabernet, Cold Creek..... 16 58

Cabernet, Josh..... 9 38

Merlot, Josh..... 9 38

Pinot Noir, MacMurray Ranch..... 9 38

Pinot Noir, Meiomi..... 15 55

Chianti Classico Riserva, Ruffino Tan Label, Italy..... 18 65

DOMESTIC BOTTLED BEER

Budwieser 6

Michelob Ultra 6

Coors Light 6

Miller Lite 6

Yuengling Lager..... 6

Rolling Rock 7 oz..... 3.5

IMPORTED BOTTLED BEER

Heineken..... 7

Heineken Light..... 7

Corona 7

Corona Light..... 7

Stella Artois 7

SPIKED SELTZERS

Nutrl Pineapple..... 7

Nutrl Watermelon..... 7

Ask your server to recommend a bottle of wine to compliment your meal.

