



Minestrone 325

Italian style rich, thick and slow cooked roma tomato and freshly picked vegetable soup, topped with shaved parmesan pesto and crunchy croutons.



Zuppa Di Funghi 335

Freshly cut wild mushroom soup prepared in a wood fired oven, topped with porcini dust and flavourful truffle oil.



Veneto Insalata Caesar (Caesar salad) 395

Fresh baby romaine lettuce, crunchy croutons, parmesan shavings, garnished with capers dressing.

Add flavourful chicken toppings 445



Insalata Di Anguria Con Feta 445

Watermelon Salad with Feta, Corn, Onion, Cherry tomato, Apple cider vinegar.



The Jackson Pollock Burrata 645

Signature burrata with tuscan and sicilian flavours, praline nuts, basil oil.



Piatto Di Formaggi (Cheese platter) 795

House special Italian cheese platter, comprising freshly cut cheddar, parmesan, blue cheese and brie cheese (Ideal for 2 persons).



Italian Charcuterie (Italian cured meat platter) 995

House special Italian cured meat platter, comprising seasoned chorizo, pepperoni, Parma ham, served with Veneto-special dip (Ideal for 2 persons).



VENETO WOOD FIRED SIGNATURE GARLIC BREAD

Sourdough bread with choice of toppings

Loaded Cheese 235

Cheese Sundried Tomato 225

Cheese Jalapeño and Olive 265

Chicken Cheese and Sundried Tomato 285

Cheese and Pepperoni 350



Chef Special



Veg



Non Veg

All government taxes extra as applicable. We levy **10% service charges.**

PASTA



Penne Arrabiata 465

Our special thick tomato sauce with garlic, parmesan and chilli hand-tossed in extra virgin olive oil.



Penne Alla Vodka 675

Homemade tomato sauce, a splash of vodka, touch of cream



The Veneto Penne Pacheri Sauce 525

Italian-style pink sauce with sundried tomatoes, broccoli and cherry tomatoes.



Spaghetti Alla Funghi 495

Wild mushrooms cooked in creamy, cheesy sauce topped with a drizzle of flavourful truffle oil.



Aglio Olio Pepperoncini 495

A healthy option! Veneto's in-house pasta sauteed in extra virgin olive oil with freshly chopped garlic, chilli, basil and parmesan.



The Veneto Pasta 545

Classic Veneto pasta hand-tossed in cheese sauce with freshly cut broccoli, sweet corn, peppers, olive, mushrooms, grated parmesan, capers and a drizzle of olive oil.



Rigatoni 595

Rigatoni pasta, classic pacheri sauce, pecorino cheese.



Linguine 595

Signature coriander linguine.



Spaghetti Carbonara 595

Signature italian pasta prepared with bacon, egg, cream and parmesan sauce.



The Veneto Carbonara 795

Authentic carbonara from naples.



Spaghetti Bolognese 595

Spaghetti tossed in slow cooked minced lamb and rich tomato sauce finished with parmesan cheese.



Chicken Parmigiana 545

Chicken breast, parmesan and bread crumbs served with spaghetti al pomodora.



Chef Special

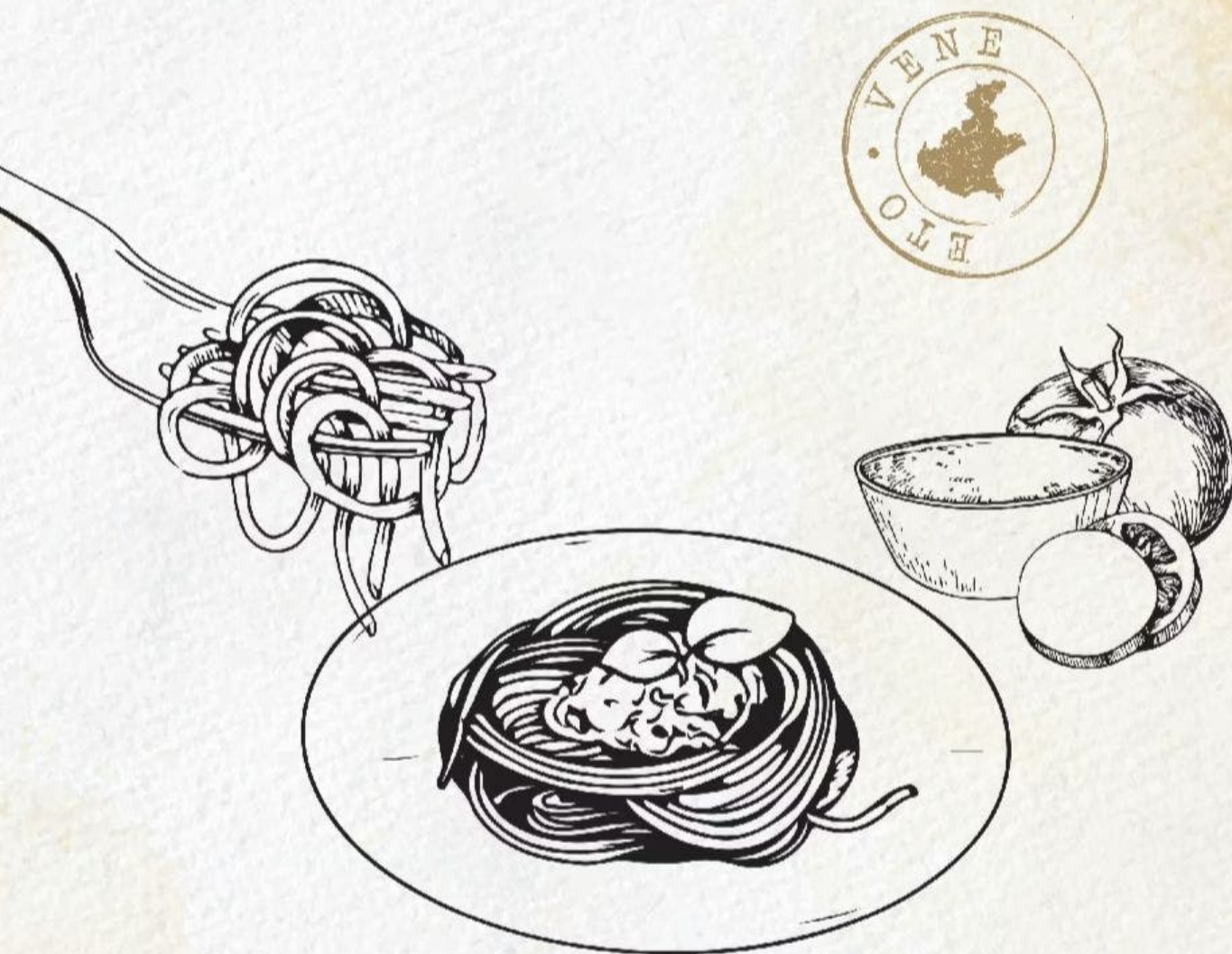


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PASTA & RISOTTO

Did you know?

The rich taste and flavours of pasta and risotto lie in their historical context. The origins of risotto can be traced back to the 14th century B.C. when the Arabs introduced rice to Sicily and Spain during their reign. Due to the humid climate and abundance of flat ground, Italy was a perfect location for growing short-grain rice.

As a result, rice became an important ingredient of Italian cuisine.



BBQ Chicken 675

Pizza base topped with in-house BBQ sauce, tender chicken, caramelised onion and mozzarella.



Peri-Peri Chicken 675

Freshly prepared roma tomato sauce spread evenly on the pizza base, topped with marinated chicken in homemade peri-peri sauce, mozzarella and chilli mayonnaise.



Loaded Chicken/Pork Sausage Pizza 645

Flavourful roma tomato sauce spread over the base, loaded with smokey sausages, mozzarella and freshly chopped jalapeño, baked to perfection.



Spicy Goan Chorizo 645

Soft pizza bread baked with a spread of rich and thick roma tomato sauce, topped with smokey goan sausages, mozzarella and freshly chopped jalapeño.



Hawaiian 645

Rich, thick roma tomato sauce spread over the soft pizza base, topped with fine ham, mozzarella, pineapples and jalapeño.



The Pepporoni 725

Flavourful arrabbiata sauce spread over the base, topped with pepperoni, black olives, parmesan and mozzarella, baked to perfection.



The Veneto Meat Lover 755

A paradise to meat lovers, baked to perfection with roma tomato sauce, topped with pepperoni, minced lamb, chicken and chicken sausage.



Capricciosa 895

Thick roma tomato sauce spread over the pizza base - baked to perfection and topped with pepperoni, ham prosciutto, black olives and mozzarella.



Valentino Pollo Pizza 995

Pizza topped with chef's special sauce, mozzarella, veneto special chicken & truffle oil.



Add an upgrade to your pizza

Chicken
Cheese
Vegetables

125

Fish
Prawn
Calamari

155

Bacon
Parma ham

195



Chef Special

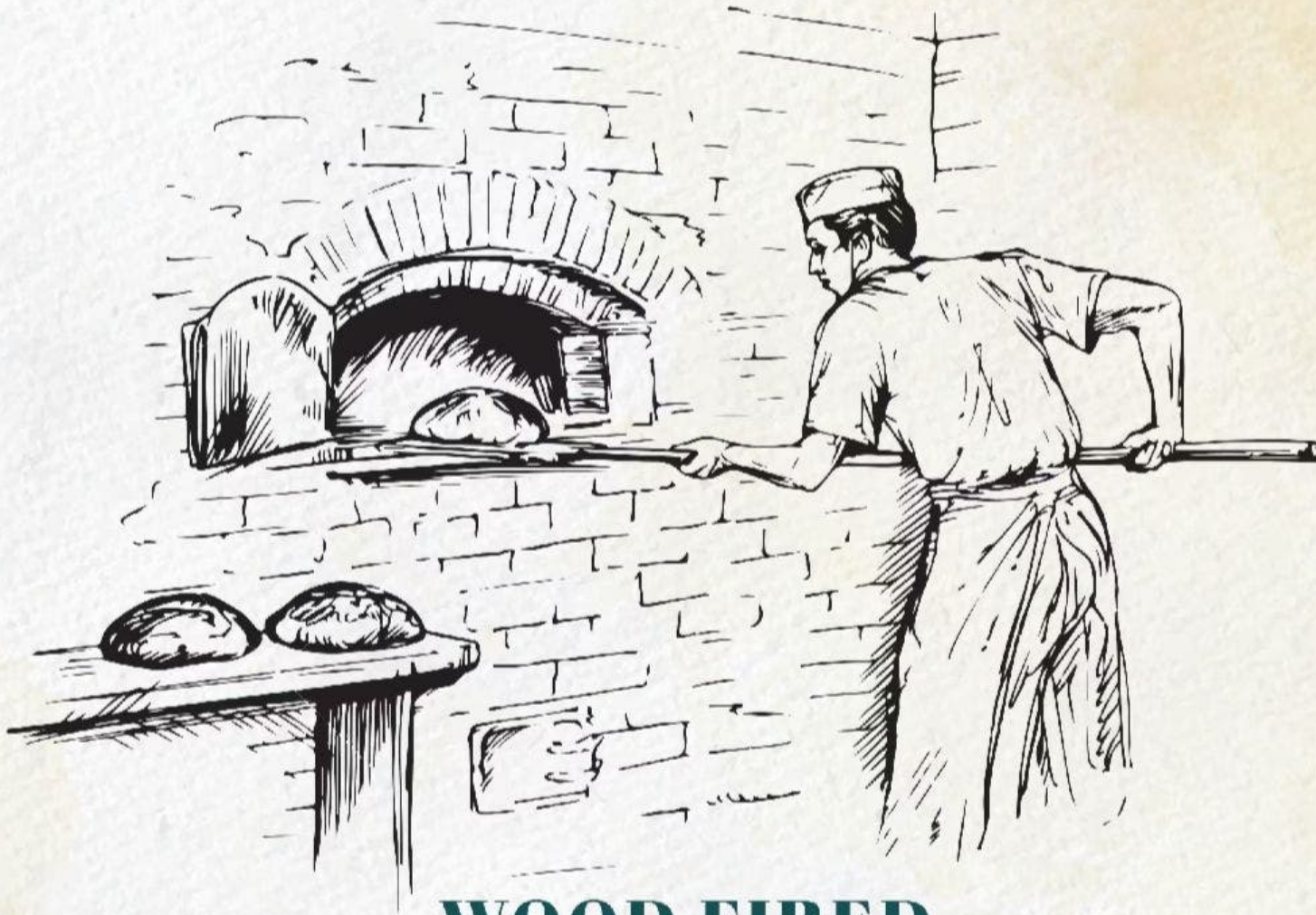


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WOOD FIRED PIZZA

Did you know?

The pizza served in a restaurant in Italy is unsliced and eaten with a knife and fork.

However, in casual settings, it is cut into pieces and eaten with hands.

The term 'pizza' dates back to the Southern Italian town of Gaeta in Lazio and first appeared in the 10th century in a Latin manuscript.



ANTIPASTI

(APPETIZER)

Did you know?

The word 'Antipasto' is derived from the Latin word 'anti' meaning before and 'pastus' meaning meal. Together, the word 'Antipasto' simply refers to the dish that comes before everything else to stimulate your appetite.