

ITALIAN HAPPY HOUR

MONDAY THRU FRIDAY FROM 4 PM TO 6 PM
(All Happy Hour Specials are Dine-In Only)

Apertivo Italiano is just one of the great Italian traditions celebrated Monday thru Friday from 4 pm to 6 pm.

In Italy, after work and before dinner, people meet at a local bar or sidewalk cafe to enjoy beer, wine, fabulous cocktails and wonderful Italian finger food.

Our "Italian Happy Hour" is inspired by this quintessential Italian tradition that originated in Milan, Italy and is now practiced throughout all of Italy.

• Specially Priced Drinks

Must be 21 or older with valid ID to purchase alcohol.

Our Featured Wines **\$5 per glass**

Available All Day Every Day 9" Flat Breads

Please ask your bartender or server for our flat bread list

HOUSE RULES

• Limited Reservations Accepted, Call Us at 609-641-5158

• Not Responsible For Lost or Stolen Items

• This is a "Smoke Free Restaurant,"
You May Smoke Outdoors

• "Unfortunately We Do Not Accept
Credit Card Gift Cards"

• Guys, No Tank Tops, Trust Us We're Doing You a Favor

FOR TAKE-OUT ORDER ONLINE AT
WWW.VENTURASCAFE.COM

ALERT YOUR SERVER IF YOU HAVE ANY SPECIAL DIETARY INSTRUCTIONS OR ALLERGIES

UNDER 12 ONLY

Fries can be substituted with pasta, steamed vegetables or fresh fruit

GRILLED CHEESE PLEASE!
Oven baked, served with fries 5

CHEESEBURGER SLIDERS
Pure all beef, flame grilled until well done with american cheese, served with fries 7

CHICKEN TENDERS
Tenderloins coated and fried, served with fries 7

SCHETTIES AND MEATBALL
Pasta served with our marinara sauce or butter 5

CHICKEN PARMIGIANA
Tender chicken breast fried, topped with provolone cheese and marinara sauce, served with fries 7

MAC N' CHEESE
Penne pasta, mozzarella and cheddar cheese sauce 5

MI PIZZA
Personal pizza, pizza sauce, mozzarella and provolone cheese 6

"THE DUMPSTER"
Vanilla ice cream, chocolate syrup, gummy worms, crushed oreo cookies and whipped cream 4

*prices may be subject to change

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CATERING MENU

SANDWICH/WRAP TRAYS

(12-15 pp) Small: 45.00 (20-25 pp) Large 65.00
(Tuna, Ham, Turkey & Italian)

SALAD TRAYS

(10 pp)

CAESAR 40.00	GARDEN SALAD 30.00	CHEF SALAD 65.00	SPINACH & TORTELLINI 65.00
PORTOFINO 75.00	MILANO 65.00	CHICKEN CAESAR 50.00	

APPETIZER TRAYS

CHICKEN & MANGO QUESADILLA 45.00	PEPPERS MOLINA 40.00	CHICKEN TENDERS 65.00	THAI TRIPLE DELIGHT 65.00
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ENTREES

(10 PP)

FLOUNDER FLORENTINE 75.00	CHICKEN PARMIGIANA, MARSALA, OR PICCATA 50.00	CLASSIC PASTA 25.00	SHRIMP & BROCCOLI 45.00
SALMON DIJONAISE 75.00	VEAL PARMIGIANA, MARSALA, OR PICCATA 60.00	CHICKEN & SUNDRIED TOMATOES 35.00	BOLOGNESE (MEAT SAUCE) 35.00
MINI CRAB CAKES 2 oz. - 15 pcs 60.00	KUNG PAO CHICKEN 40.00	PASTA & CLAMS 45.00	SEAFOOD FRA DIAVOLO 70.00

PASTA

½ Pan
(substitute tortellini or ravioli for an additional charge)

HOT HOUSE SPECIALTIES

MUSSELS VENTURA

(red or white/hot, medium or mild) 3 lbs. 16.00 9 lbs. 48.00

ROAST PORK OR ROAST BEEF

(rolls, cheese & spicy onions) ½ pan 50.00

WINGS BY THE DOZEN

(served hot or mild) 10.00 per dozen

25 MEATBALLS

in our homemade marinara sauce 55.00

WARMING KITS (wire rack, disposable foil pans, & fuel cells) 6.00

Prices subject to change without notice

2015 Shore Road, Northfield, NJ 609-641-5158

www.venturascafe.com

HOT ANTIPASTAS

MOZZARELLA MONSANTO

A chunk of mozzarella cheese, breaded and fried, served on a pool of our homemade marinara sauce 9

CALAMARI FRITTA

Fresh sliced Point Judith, R.I. calamari and sliced cherry peppers flour dusted and fried, served with lemon, marinara sauce and Thai chili sauce 10

MUSSELS VENTURA

Canadian mussels sautéed with fresh garlic, basil and olive oil in a red or white wine sauce Served hot, medium or mild
CAUTION: "Mussels may contain small particles of sand!" 16

EGGPLANT ROLLANTINE

Thinly sliced, breaded garden fresh eggplant, ricotta cheese, fresh baby spinach, jumbo lump crabmeat, served piping hot with melted mozzarella cheese and vodka blush sauce 11

BROCCOLI RABE SAN REMO

Sautéed fresh with olive oil, kosher salt and roasted garlic cloves topped with shaved reggiano cheese and garlic bread sticks 10

POT STICKERS KIBOU

Ginger infused pork, soy sesame broth, Japanese seaweed salad 10

PUEBLO GRILLED CHICKEN AND MANGO QUESADILLA

A whole wheat tortilla stuffed with peppers, onions, cajun chicken and ripe Mexican mangos with cheddar and mozzarella cheeses served with a side of salsa and sour cream 13

LOBSTER MAC N' CHEESE

Sweet Maine lobster meat, gruyere and Vermont cheddar, elbow macaroni 13

FINGER FOOD

EDAMAME

Steamed green soy beans in pod, tossed in sesame oil, sesame seeds, fresh cracked black pepper and kosher salt 6

COCONUT SHRIMP

"Shore to be a favorite in Northfield" battered shrimp rolled in coconut, deep fried and served with a fruit sauce du jour 11

BUFFALO WINGS

"Our best kept secret" . . . try 'em hot or mild! served with bleu cheese and celery 10

MEXICAN MAHI BURRITOS

Flour tortillas, grilled mahi, scallions, tomato chipotle salsa, sour cream and diced cucumbers 12

CHICKEN TENDERS

Herb breaded chicken tenders, fried and served with a honey mustard or a rich barbecue sauce. If you want, have them tossed in our luscious wing sauce for your wild side! 9

SHANGHAI CILANTRO CRAB ROLLS

Jumbo lump crabmeat, micro spinach, slivered jalapenos and carrots, dished with Thai chili sauce and wasabi crème fraiche 12

JU JU SKINNY WRAPS

Shredded grilled chicken, bibb lettuce leaves, oriental slaw, garlic soy sauce, chopped peanuts 12

STEAMERS BY THE DOZEN

Our shore's finest clams in a white wine garlic sauce 11
CAUTION: "Mussels may contain small particles of sand!"

THAI TRIPLE DELIGHT

Char grilled baby back ribs, herb breaded chicken tenders and coconut shrimp tossed in a Thai chili sauce. . . so go for it, what are you waiting for! 17

COLD ANTIPASTAS

BRUSCHETTA FIESTA

Fresh grilled bread topped with diced vine ripened plum tomatoes, fresh basil, fresh garlic, infused olive oil, aged pecorino romano, balsamic vinegar and roasted Italian hot peppers 10

PEPPERS MOLINA

Fire roasted peppers, buffalo mozzarella cheese, chopped red onions, Italian mixed olives, fresh basil and balsamic vinaigrette (Try it topped with blackened chicken or shrimp for an additional charge) 10

TUNA L'ESPARANCE

Sushi grade tuna loin pan seared with Thai Caribbean spice and black and white sesame seeds, served cold rare over baby greens with a garlic ginger mango vinaigrette, sriracha mayo, served with a low sodium soy sauce, pickled ginger and wasabi 15

FORMAGGIO PANKO ASPARAGI

Panko crusted fried goat cheese, red onions, char grilled asparagus spears, hearts of palm and vine ripened tomatoes drizzled with a pesto vinaigrette served over baby greens 11
grilled chicken \$4 grilled shrimp \$5 grilled scallops \$9

SEAFOOD • STEAKS • PIZZA • PASTA • LITE FARE

Open Daily for Lunch • Dinner • Late Night Snacks • Online Ordering

2015 Shore Road, Northfield, NJ 609-641-5158

www.venturascafe.com

SOUPS AND SALADS

SOUP DU JOUR

Ask your server for today's soup.
Yes, all soups are made on premise with no preservatives! CUP 4 BOWL 6

A CROCK OF FRENCH ONION SOUP

Flame melted swiss and aged sharp provolone cheese with French style croutons 6

CAESAR SALAD (AWARD WINNER)

Crisp romaine lettuce, croutons and our own homemade Caesar dressing 9 JUNIOR 8

FRESH GARDEN SALAD

Crisp lettuce, cucumbers, tomatoes and red onions with your choice of dressing 8

SPINACH AND TORTELLINI

Fresh baby spinach, red onions, plum tomatoes, mixed Italian olives and tri-colored cheese tortellini, balsamic vinaigrette 12

ENSALADA MILANO

Wild baby greens, plum tomatoes, sliced buffalo mozzarella, mixed Italian olives and red onions with balsamic vinaigrette 11

CHEF'S SALAD

Country ham, aged sharp provolone cheese, oven roasted turkey breast, garden vegetables, croutons and bacon bits over a crisp mixed green salad 14

ENSALADA PORTOFINO

A mixture of fresh baby greens, baby spinach, port wine pears, crumbled bleu cheese, sliced strawberries, candied walnuts and fresh tomatoes with a strawberry vinaigrette dressing 14

SIZZLIN FAJITA ENSALADE

Grilled steak strips, baby greens, romaine lettuce, roasted onions and peppers, avocado, crushed tortilla chips, ranch salsa dressing 14

CRISPY SESAME CHICKEN ENSALADA

Grilled sesame teriyaki chicken, napa cabbage, baby greens, mandarin oranges, julienne carrots, peppers, scallions, chow mein noodles, sesame Asian dressing 11

ANTIPASTA ENSALADA

Antipasta means "before the meal" and is the traditional first course of a formal Italian meal. Our antipasta includes salami, capicola, prosciutto, pepperoni, roasted peppers, olives, roasted garlic, pepperoncini, anchovies, solid white tuna, artichoke hearts and provolone cheese over a crisp mixed green salad with balsamic vinaigrette 15

FEATURING KEN'S GOURMET DRESSINGS

Russian, Bleu Cheese, Honey Mustard, House Italian, Buttermilk Ranch, Balsamic Vinaigrette or Our Homemade Caesar

ADD ONS

CHAR GRILLED CHICKEN \$4

BLACKENED CHICKEN \$4

BLACKENED SHRIMP (3) \$4.50 (6) \$9

CHAR GRILLED FRESH FISH \$9

SIDES

SWEET ITALIAN SAUSAGE
OR MEATBALLS 6

FRENCH FRIES 5

OLD BAY SEASONED FRIES 6

GARLIC BREAD 6

HOMEMADE BEER BATTERED
ONION RINGS

Made with our micro brewed Ventura's Offshore Ale 5

CHEDDAR CHEESE FRIES 6

PIZZA BREAD 9

BROCCOLI
OR SPINACH SAUTE 6

THE B.B.B
Bourbon bacon, brussel sprouts, andouille sausage,
horseradish 9

BROCCOLI RABE
sautéed with roasted garlic, salt & pepper 7

ESCAROLE & BEANS
EVOO, roasted garlic, fresh parsley 6

CHAR GRILLED BURGERS

All of our burgers are made with 100% pure ground beef on a toasted bun and served with kosher dill pickles and kettle potato chips BURGERS ARE COOKED RARE, MEDIUM AND WELL DONE ONLY

CALIFORNIA

Lettuce, tomato and american cheese 9

GOUDA BURGER

Imported gouda, applewood smoked bacon, roasted red peppers, roasted garlic mayo 10

MUSHROOM BLEU CHEESE TURKEY BURGER

Prepared and sautéed with chopped mushrooms and fried onions, topped with crumbled bleu cheese, lettuce and sliced vine ripened tomatoes 9

HAVARTI PORTABELLA BURGER

Grilled marinated portabella, caramelized onions, sliced tomato, basil, roasted peppers, havarti cheese. It's meatless! 9

AVOCADO BURGER

Avocado, cherry peppers, pepper jack cheese, chipotle mayo 10

NOCCHIO

Cheddar, swiss, sautéed mushrooms, caramelized onions, horseradish mayo 10

SANDWICHES

served with kosher dill pickles and kettle potato chips

EGGPLANT PARMIGIANA

Fried breaded eggplant with marinara sauce and aged provolone cheese served on a French baguette 7

PORK NAPOLENTA

Breaded, fried pork medallions with broccoli rabe, Italian long hots, reggiano cheese, fried onions and aged provolone cheese on a French baguette 10

CHICKEN PARMIGIANA

Fried breaded or char grilled breast of chicken with marinara sauce and aged provolone cheese on a French baguette 9

CHICKEN "MELT"

Char grilled chicken breast on a toasted kaiser roll with fresh spinach and melted aged provolone cheese 9

OUR FAMOUS ROAST PORK

A generous portion served on a toasted kaiser roll, served with hot marinated onions and au jus 8 with aged provolone 8.50 try it topped with broccoli rabe for \$2.50 or spinach saute for \$2

CHEESY MEATBALL SLIDERS

Stuffed with provolone, topped with pesto, arugula, Romano cheese, and marinara sauce, a side of chipotle dipping sauce 10

FIG & PROSCIUTTO GRILLED CHEESE

Buffalo mozzarella, fig jam, prosciutto, arugula, French baguette served with sweet potato fries 10

VENTURA'S FAMOUS STEAK SANDWICHES

Grilled thinly sliced ribeye piled high on our French baguette, served with kosher dill pickles and kettle potato chips

PHILLY CHEESE STEAK

Grilled thinly sliced ribeye steak with your choice of cheese 10

CHEESE STEAK SPECIAL

Fried onions, tri-colored roasted peppers, fresh mushrooms and aged provolone cheese 12

GOURMET TORTILLA WRAPS

Whole Wheat, Cholesterol Free, Contains 0g Trans Fat, KSA Kosher includes Your Choice of Kettle Chips, Pasta Salad or Old Bay Seasoned Fries

CHICKEN CAESAR

Crisp Romaine lettuce, our own homemade award winning Caesar dressing, char grilled chicken breast, diced plum tomatoes and croutons 7

TURKEY CLUB WRAP

Oven roasted turkey breast, lettuce, applewood smoked bacon, diced tomatoes and mayonnaise 9

CAJUN CHICKEN WRAP

Char grilled chicken breast, cajun seasoning, red onions, baby greens and chipotle sauce. She's a hot one baby! 8

TUNA SALAD WRAP

Our own recipe. .with mayo, albacore solid white tuna, lettuce and tomato 9

THE COBB

Char grilled chicken, tomatoes, applewood smoked bacon, hard boiled egg, gouda cheese, sliced avocado and ranch dressing 9

Consuming raw or undercooked meats or fish may increase your risk of food borne illness.

**prices may be subject to change*

PASTA SPECIALTIES

*All Dinners are Served with Soup or Salad and Our Famous Pizza Bread
DINNER CAESAR \$3.00 FRENCH ONION SOUP \$3.00*

CHICKEN

CHICKEN MARSALA

Sautéed breast of chicken, Flambéed marsala wine, spices and cremini and portabella mushrooms all atop tri-colored homemade pasta 20

CHICKEN PARMIGIANA N' CAPPELLINI

Fried breaded or char grilled breast of chicken topped with aged provolone cheese and marinara sauce 19

PASTA LUIGI

Jumbo gulf shrimp, diced chicken, mushrooms and broccoli in a garlic rosa sauce over linguini 21

BEEF

AGNOLOTTI A LA VODKA

Braised beef ravioli, pancetta, oven roasted tomatoes, gorgonzola vodka sauce 21

PENNE RAGU AL VINO ROSSO

Bolognese meat sauce, sausage, beef, carrots, celery, marinara sauce and a hint of cream, chopped Italian plum tomatoes, Romano cheese 21

VEAL

VEAL PICCATA

Sautéed milk-fed veal, lemon butter wine reduction, capers, tri-colored homemade pasta 25

VEAL SINATRA

Sautéed milk-fed veal, shrimp, oven roasted tomatoes, cremini and portabella mushrooms, brandy cream sauce, mushroom ravioli 27

VEAL PARMIGIANA N' CAPPELLINI

Breaded milk-fed veal, fried to a golden brown, topped with aged provolone cheese and marinara sauce 24

SEAFOOD

LINGUINI WITH CLAMS

EVOO, red chillies, fresh basil, garlic, red or white wine sauce 22

LINGUINI WITH MUSSELS

Canadian mussels sautéed with house spices in a red or white wine sauce, served hot, medium or mild 23

LINGUINI SEAFOOD FRA DIAVOLO

Fresh Canadian mussels, jumbo shrimp, littleneck clams, day boat scallops, fresh calamari and selected fresh fish sautéed with sliced garlic, fresh basil and red hot peppers in a red or white wine sauce 29

PASTA DANIELLA

Jumbo gulf shrimp, spinach and red roasted peppers in a garlic rosa sauce over cappellini 21

PASTA CLASSICS

FETTUCCINI ALFREDO

Heavy cream, parmesan cheese, black pepper 19

CAPPELLINI AGLIO E OLIO

Roasted garlic sauteed in EVOO and fresh basil 16

EGGPLANT PARMIGIANA N' CAPPELLINI

Fried eggplant topped with provolone cheese and marinara sauce 17

CHEESE RAVIOLI

Cheese filled, topped with marinara sauce and melted Italian cheeses 15

LINGUINI MARINARA

Zesty blend of ripe tomatoes, onions and herbs 12

*PASTA CAN BE SUBSTITUTED WITH SAUTEED SPINACH
OR BROCCOLI FOR AN ADDITIONAL \$5.25*

*Homemade Whole Wheat Pasta Is Available For An Additional \$2.00
\$5.00 Sharing Charge (Includes Soup or Salad with Dinner)*

CHEF'S PICKS

SALMON CREOLE

Naturally raised char grilled salmon, melted leeks, grilled asparagus, jasmine rice, avocado sweet corn relish 26

KUNG PAO CHICKEN

Sautéed chicken, peanuts, sweet garden peppers and carrots, red chillies, soy sesame sauce, water chestnuts, jasmine rice 20

JUMBO FRIED SHRIMP

Breaded and fried golden brown with french fries and cole slaw 20

SWEET & TANGY BARBECUE COUNTRY CHICKEN

Char grilled herb basted chicken breasts, mashed sweet potatoes, grilled asparagus, tangy BBQ sauce 19

DRY AGED NEW YORK STRIP

Seasoned with coarse black pepper and kosher salt, served with a baked potato or sweet potato, au jus and sautéed fresh vegetables, choice of signature sauce 28

CHAR GRILLED FILET MIGNON

(8 oz.) Hand cut center cut U.S.D.A. choice filet served with baked potato or sweet potato, homemade onion rings, au jus and sautéed fresh vegetables, choice of signature sauce 32

BRAISED SHORT RIBS

Slow roasted beef short ribs, red wine reduction, mushrooms, jasmine rice, spinach sauté 24

MAKE IT A SURF AND TURF

Any turf can surf with lobster meat, crabmeat or shrimp 7

STEAK SAUCE CHOICES:

Peppercorn
Béarnaise
Bleu Cheese

**prices may be subject to change*

NEAPOLITAN STYLE PIZZA

Pizza is an oven-baked, flat, disc-shaped bread typically topped with a tomato sauce, cheese and various toppings

SMALL 12 inches • LARGE 16 inches

TRY ANY PIZZA ON OUR FRESHLY MADE WHOLE WHEAT DOUGH!!

PIZZA TURNOVER

A personal moon-shaped stuffed pizza with pizza sauce and mozzarella cheese or create your own with our delicious toppings for an additional charge 9

STROMBOLI

A personal rolled turnover filled with mozzarella and provolone cheese 9

VENTURA POMODORO

Small 8 • Large 15

Marinara sauce, Romano and buffalo mozzarella, olive oil, fresh basil

MEDITERRANEAN VEGETABLE

Small 9 • Large 16

Spinach, grape tomatoes, grilled eggplant, marinated artichokes, kalamata olives, feta cheese, garlic, olive oil, sea salt

LOU'S WHOLE WHEAT GARDEN PIZZA

Small 9 • Large 16

Marinara sauce, broccoli, tomatoes, spinach, mushrooms, onions, peppers, mozzarella and provolone cheese

CLASSICO PIZZA

Small 7 • Large 13

Tomato sauce, mozzarella and provolone cheese

RED, WHITE AND GREEN

Small 9 • Large 16

Spinach, fresh garlic, sliced tomatoes, mozzarella and provolone cheese

FOUR CHEESE PIZZA

Small 10 • Large 17

Ricotta, fresh mozzarella, gouda, pepper jack, garlic and olive oil

BUFFALO CHICKEN PIZZA

Small 11 • Large 17

Boneless chicken wings diced, bleu cheese, Louisiana hot sauce, scallions, mozzarella and provolone cheese

VENTURA'S MARGARITA

Small 10 • Large 17

Fresh garlic, grilled eggplant, grape tomatoes, grilled portabella, olive oil, buffalo mozzarella and grana padano cheese, fresh basil

PIZZA RUSTICA

Small 10 • Large 17

Chopped meatballs, red onions, basil, olive oil, marinara sauce and buffalo mozzarella

CHICKEN GUMBO PIZZA

Small 11 • Large 17

Grilled chicken, andouille sausage, bourbon bacon, chopped red onions, mozzarella and provolone cheese

TOPPINGS

SMALL \$2.00 • LARGE \$3.00

Extra Cheese • Broccoli • Mushrooms • Black Olives • Spinach • Ricotta Cheese • Long Hots • Green Olives

Anchovies • Eggplant • Garlic • Pepperoni • Sausage • Ground Beef • Meatball • Roasted Red Peppers

Green Peppers and Onions • Buffalo Mozzarella Cheese

SPECIALTY DESSERTS

BANANAS FOSTER

Bananas flambéed with rum and cinnamon, served over vanilla ice cream 7

PEANUT BUTTER MOUSSE PIE

Graham cracker crust filled with a layer of peanut butter mousse and chocolate ganache 7

TIRAMISU

Espresso and Kahlua soaked cake layered with mascarpone cheese filling 8

MOLTEN LAVA CAKE

Rich chocolate cake, served wickedly warm, unleashing a rush of molten chocolate! Served with vanilla or chocolate ice cream 7

PEANUT BUTTER FUDGE BROWNIE SUNDAE

A fudge brownie topped with peanut butter, vanilla ice cream, hot fudge, walnuts and whipped cream 9

CRÈME BRULEE CHEESE CAKE

The rich perfection of Madagascar vanilla bean flecked crème brulee layered and mingled with the lightest of cheesecake hand filled caramel 7

FRANGELICO PARFAIT

Vanilla and butter pecan ice cream topped with hot fudge, Frangelico, walnuts and whipped cream 6

TRIPLE CHOCOLATE CAKE

Chocolate cake, chocolate ganache, chocolate mousse, chocolate glazed 8

**prices may be subject to change*