



**RISTORANTE - BAR - PIZZERIA**

**SOUPS + SALADS**

**SOUP DU JOUR**

Ask your server for today's soup.  
Yes, all soups are made on premise with no preservatives!  
CUP 5 BOWL 7

**A CROCK OF FRENCH ONION SOUP**

Flame melted swiss and aged sharp provolone cheese with French style croutons 7

**CAESAR SALAD (AWARD WINNER)**

Crisp romaine lettuce, croutons and our own homemade Caesar dressing 11

**WEDGE SALAD**

Iceberg lettuce, spring mix, crumbled bleu cheese, applewood smoked bacon, grape tomatoes, bleu cheese vinaigrette 12

**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 15

**CRISPY CHICKEN SESAME ENSALADA**

Napa cabbage, arugula, baby greens, mandarin oranges, peanuts, julienne carrots, peppers, scallions, chow mein noodles, sesame Asian dressing 16

**ROASTED RED & YELLOW BEET SALAD**

Goat cheese, candied walnuts, mandarin oranges, arugula and honey dijon vinaigrette 14

**DRESSINGS**

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

**ADD ONS**

CHAR GRILLED CHICKEN \$7  
BLACKENED CHICKEN \$8  
BLACKENED SHRIMP (3) \$7.00 (6) \$14  
CHAR GRILLED FRESH FISH \$15

**FAMOUS SANDWICHES**

Choice of kettle chips, pasta salad, old bay seasoned fries or sweet potato fries, served with kosher dill pickles

**CHICKEN CAPRESE**

Fried breaded or char-grilled breast of chicken, french seeded baguette, roasted red peppers, buffalo mozzarella, shaved grana padano cheese, tomato and pesto sauce 16

**OUR FAMOUS ROAST PORK 'n CHEESE**

A generous portion served on a poppy seed roll, served with hot marinated onions and au jus 11 with aged provolone 12 try it topped with broccoll rabe for \$2.50 or spinach saute for \$2

**FIG & PROSCIUTTO GRILLED CHEESE**

Buffalo mozzarella, fig jam, prosciutto, arugula, French baguette 15

**SHORT RIB GRILLED CHEESE**

Slow roasted beef short ribs, balsamic caramelized red onions, roasted tomatoes, aged provolone cheese, goat cheese and arugula 16

**FISH TACO**

Grilled fillet of fish, avocado, queso fresco cheese, pico de gallo, shredded cabbage, citrus sour cream and jalapeno mayo 16

**PHILLY CHEESE STEAK**

Grilled thinly sliced ribeye steak served on our French baguette with your choice of cheese 14

**TURKEY CLUB WRAP**

Oven roasted turkey breast, lettuce, applewood smoked bacon, diced tomatoes and mayonnaise 14

**BURGERS**

Our 8 oz Burgers are house-made and served with kettle fried chips

**CALIFORNIA**

Lettuce, tomato and American cheese 14

**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 16

**BUCK WILD BISON BURGER**

Cabernet onions and Wisconsin cheddar. We recommend rare to med rare for best flavor 18

**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

**VENTURA POMODORO**

Small 11 • Large 18  
Marinara sauce, buffalo mozzarella, Romano cheese, olive oil, fresh basil

**CLASSICO PIZZA**

Small 9 • Large 18  
Tomato sauce, mozzarella and provolone cheese

**RED, WHITE AND GREEN**

Small 14 • Large 21  
Spinach, fresh garlic, sliced tomatoes, mozzarella and provolone cheese

**BUFFALO CHICKEN PIZZA**

Small 17 • Large 25  
Boneless chicken wings diced, bleu cheese, Louisiana hot sauce, scallions, mozzarella and provolone cheese

**TOPPINGS:**

SMALL \$1.75 • LARGE \$3.50  
Extra Cheese • Broccoli • Mushrooms • Black Olives  
Spinach • Ricotta Cheese • Long Hots • Green Olives  
Eggplant • Garlic • Sausage • Roasted Red Peppers  
Green Peppers and Onions • Anchovies  
Pepperoni • Ground Beef • Meatball

**FLATBREADS**

**SHORT RIB**

Beef, mozzarella and goat cheese, arugula, roasted tomatoes, sriracha mayo, balsamic glaze 15

**MARGHERITA**

Marinara, buffalo mozzarella, olive oil, basil 11

**CALIFORNIA CHICKEN & AVOCADO**

Grilled chicken, bacon, avocado, bell peppers, chipotle sauce, mozzarella and cheddar cheese, cilantro 14

**FIG & PROSCIUTTO**

Prosciutto, grilled onions, fig jam, asparagus, mozzarella and goat cheese, balsamic glaze 14

**ARTICHOKE N' MUSHROOM**

Shaved reggiano cheese, truffle oil, seasonings, arugula 14

Add an Arugula Salad with Olive Oil, Salt, Pepper, Lemon Juice for \$2

**UNDER 12 ONLY**

**GRILLED CHEESE PLEASE!**

Served with fries 6

**CHEESEBURGER SLIDERS**

Pure all beef, flame grilled until well done with American cheese, served with fries 8

**CHICKEN TENDERS**

Tenderloins coated and fried, served with fries 8

**SCHETTIES AND MEATBALL**

Pasta served with our marinara sauce or butter 8

**CHICKEN PARMIGIANA**

Tender chicken breast fried, topped with provolone cheese and marinara sauce, served with fries 9

**MAC N' CHEESE**

Penne pasta, mozzarella and cheddar cheese sauce 6

**"THE DUMPSTER"**

Vanilla ice cream, chocolate syrup, cherries, crushed oreo cookies and whipped cream 5



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## SHARED PLATES

**MOZZARELLA MONSANTO**  
 A chunk of mozzarella cheese, breaded and fried, served on a pool of our homemade marinara 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!" 20

**CALAMARI FRITTA**  
 Fresh sliced Point Judith, R.I. calamari, blistered shishito peppers, lemon Thai chili sauce drizzle 16

**BANGIN CAULIFLOWER**  
 Sweet chili sriracha, lime, garlic, bleu cheese crumbles 12

**EGGPLANT ROLLANTINE**  
 Thinly sliced, breaded garden fresh eggplant, ricotta cheese, fresh baby spinach, served piping hot with melted mozzarella cheese and vodka blusch sauce 12

**LOBSTER MAC N' CHEESE**  
 Sweet Maine lobster meat, gruyere and Vermont cheddar, elbow macaroni 18

**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, seaweed salad, sriracha mayo, served with low-sodium soy sauce, pickled ginger and wasabi 18

**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! 14

**JU JU SKINNY WRAPS**  
 Shredded grilled chicken, iceberg lettuce leaves, oriental slaw, garlic soy sauce, chopped peanuts 12

**THAI TRIPLE DELIGHT**  
 Char grilled baby back ribs, herb breaded chicken tenders and coconut shrimp tossed in a Thai chili sauce, sprinkled with sesame seeds. . .so go for it, what are you waiting for! 18

**COCONUT SHRIMP**  
 "Shore to be a favorite in Northfield" battered shrimp rolled in coconut, deep fried and served with a fruit sauce du jour 14

**STEAMERS**  
 Our shore's finest clams in a white wine garlic sauce 12  
 CAUTION: "Clams may contain small particles of sand!"

**PARMESAN GARLIC FRIES**  
 Grated romano cheese, garlic, our secret seasoning, green onion, sriracha island sauce 12

**BUFFALO WINGS**  
 "Our best kept secret" . . . try em hot or mild! 16  
 Add bleu cheese and celery for \$1

**ROSEMARY WINGS**  
 Fresh rosemary, spices, EVOO, special secret house sauce 16

## HOUSE SPECIALTIES

All Dinners are Served with Our Famous Pizza Bread  
 Add Soup or Dinner Salad \$3.00

### LAND

**CHICKEN MARSALA**  
 Sautéed breast of chicken, Flambéed marsala wine, spices and cremini and portabella mushrooms all atop tri-colored homemade pasta 24

**CHICKEN PARMIGIANA N' CAPPELLINI**  
 Fried breaded or char grilled breast of chicken topped with aged provolone cheese and marinara sauce 21

**PASTA LUIGI**  
 Jumbo gulf shrimp, diced chicken, mushrooms and broccoli in a garlic rosa sauce over linguini 24

**VEAL PARMIGIANA N' CAPPELLINI**  
 Breaded milk-fed veal, fried to a golden brown, topped with aged provolone cheese and marinara sauce 26

**DRY AGED NEW YORK STRIP**  
 (10 oz.) Seasoned with coarse black pepper and kosher salt, served with a baked potato or sweet potato, onion rings, au jus and sautéed fresh vegetables, choice of signature sauce 48

**CHAR GRILLED FILET MIGNON**  
 (6 oz.) Hand cut center cut U.S.D.A. choice filet served with baked potato or sweet potato, onion rings, au jus and sautéed fresh vegetables, choice of signature sauce 45

### SIGNATURE SAUCES:

Peppercorn • Béarnaise • Bleu Cheese

### SEA

**LINGUINI WITH CLAMS**  
 EVOO, red chilies, fresh basil, garlic, red or white wine sauce 28

**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 36

**PASTA DANIELLA**  
 Jumbo gulf shrimp, spinach and red roasted peppers in a garlic rosa sauce over cappellini 24

**SHRIMP CRAB CAKES**  
 Maryland style, sriracha fries, cole slaw 34

**SALMON CREOLE**  
 Naturally raised 6 oz. char grilled salmon, melted leeks, grilled asparagus, jasmine rice, avocado sweet corn relish 27

**JUMBO FRIED SHRIMP**  
 Breaded and fried golden brown with french fries and cole slaw 21

**DOUBLE STUFFED SHRIMP**  
 Crabmeat, lemon pepper pappardelle, citrus beurre blanc 31

## PASTA CLASSICS

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**FETTUCCHINI ALFREDO**  
 Heavy cream, parmesan cheese, black pepper 22

**EGGPLANT PARMIGIANA N' CAPPELLINI**  
 Fried eggplant topped with provolone cheese and marinara sauce 19

**CHEESE RAVIOLI**  
 Cheese filled, topped with marinara sauce and melted Italian cheeses 20

**PAPPARDELLE ALLA BOLOGNESE**  
 Braised short rib and veal in barolo wine 24

PASTA CAN BE SUBSTITUTED WITH  
 SAUTEED SPINACH OR BROCCOLI FOR AN ADDITIONAL \$8

## SIDES

MEATBALLS 10

FRENCH FRIES 5

OLD BAY SEASONED FRIES 6

FAMOUS PIZZA BREAD 5m 5lg 9

PANKO CRUSTED GOURMET ONION RINGS 8

GRILLED ASPARAGUS 8

BROCCOLI OR SPINACH SAUTE 10

**ESCAROLE & BEANS**  
 EVOO, roasted garlic, parmesan, red onions, fresh parsley 12

**BROCCOLI RABE SAN REMO**  
 Sautéed fresh with olive oil, kosher salt and roasted garlic cloves topped with shaved reggiano cheese and garlic bread sticks 14

Planning a Party? Visit Our Website

\*prices may be subject to change