

**BINGHAMTON
RESTAURANT
WEEK**

Little Venice

R E S T A U R A N T

bite into it
march 12th - 21st 2013.

3 Courses for \$20
tax, drink, & gratuity not included

ANTAPASTI (Appetizer)

Venice Salad Iceberg & Romaine lettuce, grape tomatoes, pepper strips & pepperoncini

Bruschetta Toasted Italian bread topped with diced tomatoes, olive oil & fresh garlic

House Made Soup of the Day

Meat Logs Our Famous meat logs served with house made tomato sauce

SECONDO (Main Course)

Rigatoni with House Made Vodka Sauce
Rigatoni topped with a creamy vodka sauce & pancetta


 Pairs well with Iuli Barbera

House Made Ravioli with Meat Logs
House made pasta dough filled with creamy ricotta cheese

 Pairs well with Ruffino Chianti

Eggplant Parmigiana

Thinly sliced breaded eggplant, fried then baked with our famous tomato sauce & mozzarella cheese. Served with house made spaghetti

 Pairs well with N2 Pinot Noir

Shrimp Scampi

Shrimp sautéed in butter and garlic served over house made linguine.



Pairs well with Villa Maria Sauvignon Blanc

Rib- Eye Steak

12 ounce rib-eye served with House Made Linguine



Pairs well with Layer Cake Primitivo

DOLCI (Dessert)

Gelato

Vanilla, Chocolate, Spumoni, Carmel, Mint Chip, Cappuccino, or Vanilla Carmel Brownie Fudge

Cannoli

Pastry shell filled with sweet ricotta cream

Strawberry Cheese Cake Brownie

Decadent fudge brownie topped with strawberry cream cheese swirl

Limoncello Trifle Cupcake

Limoncello cupcake stuffed & topped with lemon mascarpone trifle

Sorry no coupons or promotions can be combined with the restaurant week menu

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BING
SPOT