

LA VENTURE

{SMALL PLATES}

HOUSE BREAD | 5
olive oil, balsamico, oregano, chili flakes

ROASTED ARTICHOKE HEARTS | 10
garlic, rosemary, house aioli (vegetarian, vegan optional)

SPANISH-STYLE SHRIMP | 16
roasted gulf shrimp, chili, garlic, house flatbread

LAMB MEATBALLS | 17
red onion, coriander, lemon, tzatziki, romesco

BEEF CARPACCIO | 18
prime tenderloin, fried capers, arugula,
parmigiano-reggiano, rosemary aioli

{SALAD}

SPICY CAESAR* | 14
romaine, radicchio, togarashi, house croutons,
caesar dressing, parmigiano-reggiano*

ROMI'S BEETS | 14
roasted golden and red beets, chevre,
thyme, basil, orange, lemon zest (vegetarian)

SPINACH AND MUSHROOM | 14
baby spinach, sautéed wild mushrooms, honey pecans,
blood orange, bleu cheese, blood orange-balsamic vinaigrette

{PIZZA}

MARGHERITA | 14
marinara, mozzarella, basil (vegetarian)

PEPPERONI JALAPENO | 16
mozzarella, marinara crema, jalapeno, parmigiano-reggiano

SAUSAGE AND WILD MUSHROOM | 16
italian sausage, wild mushrooms, marinara, caciocaverra,
arugula, parmigiano-reggiano

TRICOLORE | 16
calabrese salami, speck, ricotta crema, garlic, broccolini, parmigiano-reggiano

{LARGE PLATES}

ROASTED VEGETABLES | 18
fingerling potatoes, beets, baby carrots, asparagus, turnips,
wild mushrooms, zucchini, squash, pesto, lemon zest
(vegetarian, vegan optional)

HERBED CHICKEN BREAST | 22
8 oz red bird chicken breast, roasted squash, zucchini, rosemary

FILET MIGNON* | 38
6 oz 1855 farms prime filet, black truffle butter, asparagus,
rosemary fingerling potatoes

ROASTED SALMON* | 36
6 oz new zealand wild king salmon, bleu cheese creamed spinach

{DESSERT}

CHOCOLATE SOUFFLE | 12
TIRAMISU | 8
SORBETO E GELATO | 6

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

***takeout and tables of 8 or more are applied 18% gratuity*