Fried Calamari
Tender rings and tentacles of calamari
tossed in seasoned flour and fried to
golden perfection. Served with your
choice of Sweet Thai chilli or Marinara
sauce and temon wedges on the side.
Stuffed Filet of Sole
Fresh filet of sole stuffed crab meat
and seasoned bread crumbs, drizzled
with a light lemon butter sauce and
garnished with slices of lemon.
Summer Salmon
Grilled Salmon Over Baby Arugula
w/Lemon Vinaigrette Topped
w/Bruschetta
Shrimp Oreganata
Breaded Shrimp in a Lemon, White
Wine and Butter Sauce.
Frutti Di Mare (Mixed Seafood)
Little Neck Clams, Calamari, Shrimp,
Mussels San Marzano Tomato Sauce
Baked Clams Oreganata
In a Lemon Garlic Sauce

Fried Shrimp
Breaded Shrimp Fried and Served with
Cocktail Sauce.
Shrimp Parmesan
Breaded Shrimp covered with Vento's
Sauce and Topped with Melted
Mozzarella.
Calamari in a Sauce
Served with White Rice and
Choice of Regular Marinara sauce or a
Fra Diavalo Sauce (Hot and Spicy).
Zuppa Di Mussels (White or
Red)
Mussels marinated with Garlic and
Butter in a Red or White Sauce

Red)
Mussels marinated with Garlic and
Butter in a Red or White Sauce.
Filet of Sole Oreganata
Thinly Sliced Fish Filet, Breaded and
simmered
in White wine butter Sauce.
Zuppa Di Mussels (Red or
White)

Platters

Cold Antipasto Platter
12" Tray 59.99 18" Tray 89.99
Dry Italian Meats Sweet and Hot,
Pepperoni, Assorted Cheeses,
Roasted Peppers and Marinated
Olives

resh Mozzarella & Tomatoes

Platter
2" Tray 49.99 18" Tray 79.99
Sarden Ripe Tomatoes, Roasted
Peppers, Olive Oil & Fresh Basil
Opped with Balsamic Glaze
Assorted Hors D'oeuvres

latter
2" Tray 49.99 18" Tray 79.99
hoose Four: Mozzarella Sticks,
otato Croquettes, Mini Rice balls,
ied Raviolis, Pigs in the Blanket,
hicken Wings, Macaroni & Cheese
itees

Shrimp Cocktail Platter
12" Tray 69.99 18" Tray 119.99
Cooked Jumbo Shrimp Served with
Home Made Cocktail Sauce.

Fresh Vegetables Platter
12" Tray 44.99 18" Tray 74.99
All Cut Fresh raw Vegetables
including Broccoli, Celery,
Cucumbers, Carrots, Tomatoes.
Peppers and Zucchini With a
Vegetables Dip.
Fresh Fruit Platter
12" Tray 44.99 18" Tray 74.99
A Nice Selection on Seasonal & Non
Seasonal Fruits
Finger Food Sandwich Platter
Half Tray 44.99 Full Tray 74.99
A Mix of Sandwiches, Served
on a Fresh Baked Dinner Rolls
with Mayo and Mustard
Hot Antipasto Platter
12" Tray 59.99 18" Tray 89.99
Nonna's Meatballs, Mozzarella
Sticks, Mini Rice Balls, Stuffed
Mushrooms, and Fried
Zucchini
lads

Salads

Half Serves 5-7 \$40.99 Full Serves 8-10 \$64.99

Chopped Rustic Salad Romaine, Tomato Cucumber, Red Onion ,Chickpeas Barrel Aged Feta, Currants, Lemon, Honey

Currants, Lemon, Honey Vinaigrette.
Arugula Salad
Arugula, Red Onions and Tomato tossed with Lemon and Olive Oil Topped with Shaved Parmesan Cheese.

Classic Caesar Salad Romaine Hearts, Croutons, Shaved

Romaine Hearts, Croutons, Shavi Parmesan Cheese Served with a Creamy Caesar Dressing with or without Grilled Chicken House Salad Mixed Greens, Tomatoes, Red Onion, Olives, & Cucumbers In a Creamy Balsamic Vinaigrette

Gourmet Panini Platter

Includes Home Made Potato, Macaroni & Coleslaw

Small 8-10 People (37pcs) \$89.99 Large 15-20 People (60pcs) \$119.99

Buffalo Chicken Panini
Chicken breast, Mozzarella and Vento's Buffalo Sauce
Chicken Parmesan Panini
Fresh Fried Chicken Cutlet covered with Vento's Tomato Sauce and Topped with Melted Mozzarella
Chicken Cutlet Panini
Fried Chicken Cutlet, Roasted Peppers & Fresh Mozzarella
Sausage & Peppers Panini
Sweet Italian Sausage, Sautéed Peppers Topped with Melted Mozzarella
Broccoli Rabe & Sausage
Panini

Posciutto Topped with Roasted Peppers and Fresh Mozzarella
The Eggplant Panini
Fried Griffield Eggplant with Roasted Peppers and Fresh Mozzarella
The Eggplant Panini
Freed Griffield Eggplant with Roasted Peppers and Fresh Mozzarella

anini autéed Broccoli rabe and Italian ausage Topped with Fresh ozzarella

coli Rabe & Chicken autéed Broccoli rabe and Grilled hicken Topped with Fresh

Vodka Chicken Parmesan

<u>IINI</u> d Chicken Cutlet w/Vodka Sauce ped w/ Melted Mozzarella Cheese

Soppressata & Fresh MeaBalsamic Glaze
The Renato Panini
Chicken Cutlet American Cheese Red
Onions. Balsamic Glaze
The Juliann Panini
Prosciutto Topped with Roasted
Peppers and Fresh Mozzarella
The Eggplant Panini
Fried or Grilled Eggplant with Roasted
Peppers and Fresh Mozzarella
The Meatball Panini
Nonna's Meatballs Covered with
Nonna's Meatballs Covered with Nonna's Meatballs Covered with Vento's Tomato sauce and Topped with Melted Mozzarella

Chicken Francese Panini
Thinly Sliced Chicken in a Fresh
Lemon Butter Sauce Topped with
Fresh Mozzarella

Choose Up To 4 Panini for Small 6 for a Large

Gourmet Wrap Platter

Includes Home Made Potato, Macaroni & Coleslaw Small \$80.99 Large \$99.99
able Wrap
Lettuce, Tomato, Roasted
Except Margold & Balconic

Small \$80.99

Vegetable Wrap

Romaine Lettuce, Tomato, Roasted
Peppers, Fresh Mozzarella & Balsamic
Glaze

Glaze

Grilled Chicken Wrap

Fresh Seasoned Grilled Chicken,
Roasted Peppers & Fresh Mozzarella

Chicken Cutlet Wrap

Fried Chicken Cutlet, Roasted

Peppers & Roasted Peppers

Grilled Chicken,

Grilled Chicken,

Grilled Chicken,

Romaine Lettuce, Shaved Parmesan

Cheese and Creamy Caesar Dressing

Tuna Wrap <mark>Tuna Wrap</mark> resh Home Made Tuna with Celery,

Fresh Home Made Tuna with Geter Mayonnaise The Roast Beef Wrap Home Made Roast Beef American Cheese Lettuce and Tomato

Bacon, Lettuce, Tomato and Mayonnaise
The Italian Wrap
Salami, Pepperoni, Prosciutto, Soppressata & Fresh Mozzarella with a Balsamic Glaze
The Renato Wrap
Chicken Cutlet American Cheese Red Onions. Balsamic Glaze
The Victoria
Chicken Cutlet Prosciutto Di Parma
Sauteed Onion, Arugula with a Balsamic Glaze
Includes Home Made Potato, Macaroni & Colesiaw
Choosea Lin To 4 Wraps for

Choose Up To 4 Wraps for Small 6 for a Large

String Beans with Potatoes

Vegetables

Half Serves 6-8 \$45 Full Serves 9-12 \$80

Broccoli Oreganata Broccoli Rabe with Garlic String Beans with Garlic and

String beans with Potatoes
Roasted Potatoes
Mash Potatoes
Spinach in a Garlic and Oil
Sauteed Asparagus
Eggplant Parmesan
Eggplant Rollatini <u>Oil</u> String Beans Almondine



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The Dean Martin

20 Person Minimum \$15.99 per Person One Pasta

One Eggplant One House Salad

Three Entrées 2 Chicken one Pork or Beef Substitude Veal or Seafood Entrée for an additional \$3.99/per Person

Dinner Rolls , Serving Spoons, Sternos, Racks and Water Pans with Deposit.

(Refundable Upon Return of Racks and Water Pans)

The Frank Sinatra

20 Person Minimum \$17.99 per Person
One Pasta
One Eggplant
One Vegetable One House Salad Three Entrées

Infect entres 2 Chicken one Pork or Beef Substitude Veal or Seafood Entrée for an additional \$3.99/per

Person

Dinner Rolls , Serving Spoons, Sternos, Racks and Water Pans
with Deposit.

(Refundable Upon Return of Racks and Water Pans)



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Appetizers

Philly Cheesesteak Egg Roll Half \$55 Full \$75
Shaved Steak and Cheese served w/ Truffle Cheese Sauce
Italian Egg Roll Half \$55 Full \$75
W/Sausage, Broccoli Rabe Risotto and Roasted Peppers drizzled
with a Balsamic Glaze
Truffle Baked Macaroni & Cheese
Field Paicill 1975

with a Balsamic Glaze
Truffle Baked Macaroni & Cheese Half \$55 Full \$75
Fried Ravioli Half \$55 Full \$75
Breaded fried Ravioli's with a Cup of Marinara Sauce
French Fries or Onion Rings Half \$35 Full \$50
Baby Artichoke Milanese Half \$55 Full \$75
Burnt Lemon – Whipped Goat Cheese Fig reserve Toasted
Breaderumbs
Mixed Potato Cronstas and Mini Pice halls Half \$50

Breadcrumbs
Mixed Potato Croqettes and Mini Rice balls Half \$55 Full \$75
Aracini (Italian Rice balls) Half \$55 Full \$75
W/ Risotto and Mozzarella with House fresh ,
Tomato Sauce
Mozzarella Carozza Half \$55 Full \$75
Bruffed inside Fresh ,
Bruffed Stude Stude

W/ Risotto and Mozzarella with House fresh ,
Tomato Sauce
Mozzarella Carozza Half \$55 Full \$75
Stuffed inside Fresh Baked Bread, Coated W/Egg
& Pan-Fried W/Marinara
Stuffed Mushrooms Half \$55 Full \$75
Mixture of Beef and Sausage with Cheese
Chicken Fingers Half \$60 Full \$80
Battered Chicken Deep Fried served with Honey Mustard Served
with French Fries
Buffalo Chicken Fingers Half \$60 Full \$80
Battered Chicken in Hot Buffalo Sauce Served with Blue Cheese
Zucchini Sticks Half \$55 Full \$75
Fried breaded Zucchini sticks with a cup of Marinara sauce
Chicken Wings (Half \$55 Full \$75
Chicken wings Buffalo Style (Buffalo, Thai Chili or Garlic
Parmesan sauce)

ngers Half \$60 Full \$80 icken Deep Fried served with Honey Mustard Served

Foot Long Heros

3 Feet Minimum Per Hero Each Foot Serves 3-4 \$25 Per Foot Includes Home Made Potato, Macaroni & Coleslaw

Capicola, Soppressata,
Provolone & Homemade Fresh
Mozzarella with Lettuce,
Tomato, Oil, Vinegar & Spices American Ham, Turkey, Roast Beef, Bologna, American & Swiss Cheese with Lettuce &

<u>Italian</u> Salami, Ham, Pepperoni,

Cheese with Lettuce & Tomatoes
Grilled or Fried Chicken Cutlet with Roasted Peppers & Homemade Fresh Mozzarella Grilled or Fried Eggplant. with Roasted Peppers & Homemade Fresh Mozzarella Philly Cheesesteak with Roappers Opings & With Pangers Opings & Fried Chicken Chic with Peppers, Onions & Cheddar Cheese.
Sausage & Peppers
Sweet Italian Sausage Mixed with Bell Peppers & Onions

Buffalo Chicken.
Vento's Homemade Buffalo
Sauce, Romaine Lettuce &
Fresh Mozzarella Fresh Mozzarella
Chicken Vodka
Chicken Cutlet, Vodka Sauce &
Fresh Mozzarella
Meatball Parmesan
Nonna Meatballs covered with
Vento's Tomato Sauce and
Topped Fresh Melted
Mozzarella
Chicken Parmesan
Chicken Parmesan
Chicken Cutlet with Vento's
Tomato Sauce and Fresh
Melted Mozzarella
Eggplant Parmesan
Eggplant covered in Vento's
Tomato Sauce and Fresh
Melted Mozzarella

Pasta

Half Serves 8-10 \$40 Full Serves 12-15 \$75

Half Serves 8-10 \$4!

Penne Ala Vodka
Penne Pasta Tossed in a Tomato & Cream Sauce with Prosociutto and Topped with Shave Parm Cheese.
Stuffed Shells
Shells Stuffed with Seasoned Ricotta Cheese & Covered With Fresh made Vento's Tomato Sauce and Finished with Melted Mozzarella Cheese.
Home Made Manicotti with Seasoned Ricotta Cheese & Covered With Fresh Home Made Manicotti with Seasoned Ricotta Cheese & Covered With Fresh Home Made Manicotti with Seasoned Ricotta Cheese & Covered With Fresh made Vento's Tomato Sauce and Finished with Melted Mozzarella Cheese.
Fresh Home Made Ravioli Ravioli with Seasoned Ricotta Cheese & Covered With Fresh made Vento's Tomato Sauce and Finished with Melted Mozzarella Cheese.
Baked Ziti
Ziti Pasta Covered with Fresh Vento's Tomato Sauce with Seasoned Ricotta Cheese and Finished with Melted Mozzarella Cheese.
Meat Lasagna \$15 extra
Several Layered Fresh Pasta with a creamy Ricotta Cheese Seasoned Bolognese Sauce and Melted Mozzarella.

Orrechiette Pasta with

Orrectifiette Fasta with
Sausage
Tossed in seasoned Broccoli Rabe
and Sweet Italian Sausage in a Garlic
and oil.
Rigatoni Bolognese
Rigatoni Pasta Tossed with Seasoned
slowly Cooked Meat and Italian
Sausage Sauce.
Linguine & Clams
Linguine Pasta with Chopped Clams
in Your

in Your Choice of Red or White Sauce.

Choice of Red or White Sauce.
Linguine Garlic & Oil
Linguine Pasta Tossed in seasoned
Garlic and Oil.
Rigatoni Caponata
Rigatoni Pasta Sicilian Style
Eggplant, Olive Marinara Sauce.
Penne & Broccoli
Penne Pasta Tossed with a Broccoli
and Garlic

Penne Pasta Tossed with a Broccoll and Garlic and Oil Sauce.

Truffle Macaroni and Cheese Orechiette Pasta Tossed in a Creamy Cheese sauce with Truffle Oil.

Cheese Tortellini Marinated Cream Sauce with Peas, Prosciutto, Mushroom and Topped with Shaved Parm Cheese.

Penne Puttanesca Penne nicely Tossed with Olives, Capers Capers Anchovies in a Marinara Sauce.

Gluten Free or Whole Wheat Pasta Choice of Sauces: Vodka, Pesto or Marinara

Etrees Chicken

Half Serves 8-10 \$59 Full Serves 12-15 \$109

Chicken Marsala Chicken Cutlets in a Marsala Mushroom Sauce. Chicken Voldostana Chicken Voldostana
Cutlets Topped with Prosciutto and
Covered with Melted Mozzarella in a
Brown Mushroom Sauce.
Chicken Rollatini
Cutlet Breaded and Stuffed Spinach
and Cheese and Baked covered in a
Brown Mushroom Sauce.
Chicken Bruschetta
Cutlet Casted with Barmesan Roman

Breadcrumbs and Covered in a Fresh

Chicken Parmesan
Breaded Chicken Cutlets covered in
Vento's Tomato Sauce and Topped
with Melted Mozzarella. <u>Chicken Francese</u> Tender cutlets in the light buttery

lemon sauce. Chicken Sorentino

Cutlets Topped With Prosciutto,
Grilled Eggplant and Mozzarella in a
Marsala Wine Sauce.
Chicken Scarpariello
Boneless Chicken, Onion, Cherry
Peppers, Sweet Italian Sausage in A
White Wine Garlic Demi-Glace Sauce

Etrees Beef

Half Serves 8-10 \$65 Full Serves 12-15 \$119 Beef Braciole Beef rolled up with a Garlic , Cheese and Parsley Mixture in a Red Sauce. Beef & Broccoli Beef And Broccoli sauteed with Garlic and oil over White Rice Steak Pizzaola Slow Cooked in A Red Sauce with Mushrooms and Onions Beef & Broccoli with White Rice

Nonna's Italian Meatballs Meatballs in Vento's Home Made Tomato Sauce. Beef Rollatini Stuffed with Prosciutto and Mozzarella

Roast Beef Sliced Roast Beef in a Brown

Mushroom Gravy.

Pepper Steak
Beef Tenderloin with Green Peppers
sauteed in a Garlic and White Wine
sauce.

Etrees Pork

Half Serves 8-10 \$64.99 Full Serves 12-15 \$99.99

Sausage & Peppers
Sweet Italian Sausage with Green
Peppers sauteed. Sausage & Broccoli Rabe
Sweet Italian Sausage and Sauteed

Broccoli Rabe. Broccoll Rabe.

Boneless Pork Chops

Boneless Pork Chops with Hot & Sweet
Boneless Pork Chops with Hot & Sweet
Baked Virginia Ham
Cherry Peppers, Baby Artichokes in a
Cabernet Sauce
Backyard Pork Chops
Boneless Pork Chop Grilled w/Apricot

Barbecue Sauce.

Pork Cutlet Parmesan Breaded Boneless Pork Cutlets with Marinara Sauce and Topped with Melted Mozzarella

Pork Marsala Boneless Pork Cutlets in a Mushroom

Etrees Veal

Half Serves 8-10 \$75 Full Serves 12-15 \$130

Veal Scallopini Tender Veal in the light buttery lemon and Caper sauce . Tomato Sauce and Topped Veal Parmesan Melted Mozzarella.

Breaded Veal Cutlets covered in Vento's Tomato Sauce and Topped with Melted Mozzarella.

Veal Marsala Sautéed veal cutlets in a light marsala wine sauce.

Veal Milanese

Tender Breaded Veal Cutlets over a Bed of Arugula tossed with Lemon, Olive Oil and Red Onion and Topped with Shaved Parmesan Cheese

Veal Parmesan Tomato Sauce and Topped with Melted Mozzarella.

Veal Francese Cutlets in the light buttery lemon sauce.

Veal Sorentino Cutlets Topped With Prosciutto, Grilled Eggplant and Mozzarella in a Marsala

Wine Sauce. **Veal Saltimbocco**

Cutlets Topped with Fresh Spinach, Prosciutto and Melted Mozzarella in a Brown Mushroom Marsala Sauce.