



*Venetian  
Hot Plate*

*232 Beach St. Port Aransas, Tx. 78373*



## ANTIPASTI

### Misto Mare-

Sautéed shrimp, diver scallops, blue lip mussels, littleneck and chopped clams in a garlic and white wine sauce with a hint of red pepper flake. \$27

### Gamberetti al Basilico

Four pan seared shrimp with roasted tomato and basil white wine sauce with a hint of red pepper. 17

### Crostini di Granchio "Crab Crostini"

Grilled ciabatta bread topped with jumbo lump crabmeat sautéed in brown butter with lemon and sage. \$19

### Portobello con Salsiccia

Grilled portobello mushroom stuffed with fennel sausage and Pomodoro, finished with grated Parmigiano. \$17

### Calamari alla Griglia

Grilled calamari steak with tomato-rosemary vinaigrette and finished with greens. \$17

### Garlic Bread-

6 slices of toasted ciabatta bread brushed with garlic and extra virgin olive oil, finished with grated Parmigiano and fresh parsley. \$8

## INSALATE

**Caesar**- Whole leaf romaine tossed with house made dressing finished with grated Parmigiano, croutons, and anchovies. \$12

**Domingo's Grilled Romaine**- Seasoned and grilled romaine with balsamic reduction, extra virgin olive oil, Parmigiano and crispy baked prosciutto. \$13

**Greek**- Chopped romaine lettuce with tomato, red onion, bell pepper, kalamata olives, fetta cheese and tomato and rosemary vinaigrette. \$10

**Caprese**- Sliced tomatoes, fresh mozzarella and fresh basil drizzled with extra virgin olive oil and balsamic reduction. \$10

## SECONDI

### Filetto di Manzo al Gorgonzola

a Maurizio signature of pan seared 8oz beef tenderloin medallions smothered in rich gorgonzola sauce and served with spinach and roasted red potatoes. \$45

### Scaloppine Piccata

Veal scaloppine cooked in our tomato, caper and lemon sauce served with haricot vert and roasted red potatoes. \$27

### Scaloppine Carciofi

Veal scaloppine in a creamy artichoke sauce with tomato and mushrooms served with haricot vert and roasted red potatoes. \$28

### Anatra "Duck"

Pan seared "Maple Leaf Farms" duck breast with honey and Dijon mustard demi-glace served with broccolini and mashed potatoes. \$28

### Pollo Marsala

Pan seared "Red Bird" chicken breast topped with mushroom Marsala butter sauce served with broccolini and mashed potatoes. \$26

### Gamberetti al Limone

Six shrimp sautéed in a garlic lemon butter sauce served with roasted red potatoes and spinach. \$28

# PASTE

- Spaghetti Pescatora**- Sautéed shrimp, diver scallops, mussels, littleneck and chopped clams sautéed in a garlic, white wine sauce with a hint of red pepper flake tossed with spaghetti. \$30
- Linguine Golfo**- Linguine tossed with shrimp and diver scallops sautéed in your choice of tomato basil sauce, tomato cream sauce or white wine cream. \$29
- Bolognese**- Northern Italian style meat sauce made with house ground prime cuts tossed with penne pasta or spaghetti. \$22 (al forno add \$3, sub tortellini add \$9)
- Tortellini Linda**- Three cheese tortellini tossed with Gorgonzola cheese sauce and toasted walnuts. \$27
- Lasagna della Mamma**- Our house signature recipe, now available daily in limited quantities. \$25
- Spaghetti Fantasia**- Sun dried tomatoes, spinach and mushroom in a creamy sauce. \$22

## Sides/al a carte

- Side Pasta with butter - \$9  
Side Pasta garlic & oil - \$10  
Sauce (no pasta): marinara, cream, tomato cream or tomato basil - \$8  
Bolognese sauce - \$10  
Side Tortellini (plain) - \$9  
Gorgonzola sauce - \$10  
Mashed potato - \$6  
Roasted potatoes - \$5  
Haricot Vert/Spinach - \$6  
Broccolini - \$8  
Crab meat (2oz) - \$15  
Single Shrimp (U12) - \$4  
Single Diver Scallop (20/30) - \$4  
Chicken breast - \$12

## Dolce \$9

- Tahitian Vanilla  
Crème Brûlée*
- Death by Chocolate  
Cake (flourless)*
- Tiramisù*
- Tahitian Vanilla Bean  
Gelato/Affogato*

### **PRICES LISTED REFLECT CASH PAYMENT**

No Separate Tickets- one ticket per table/A gratuity of 20% may be added to parties of 5 or more/ Split plate charge \$7 / All major credit cards accepted, no personal checks.



*Venetian Hot Plate*



*Lista dei Vini*



## Featured Pours

Glass- \$10 Caraffe- \$29 Bottle- \$40

## White Wines

*Prosecco (sparkling), Veneto, Italy*

*Samas, Vermentino/Chardonnay, Sardinia, Italy*

*Tormaresca, Chardonnay, Puglia, Italy*

*Masi, Pinot Grigio, Veneto Italy*

*Gradis'ciutta, Sauvignon Blanc, FVG, Italy*

*Ricossa, Moscato d'Asti, Piemonte, Italy*

*Scarbolo, Pinot Grigio Ramato, F.V.G., Italy*

## Red Wines

*Polvaro, Red Blend, Veneto, Italy*

*Batasiolo, Barbera, Piedmont, Italy*

*Fattoria le Pupille, Morellino di Scansano, Tuscany, Italy*

*Marsciarelli, Montepulciano d'Abruzzo, Abruzzo, Italy*

*Felino, Malbec, Argentina*

## Ports

*Dow's 20 years old, Tawny 16.00*

**Prices Listed Reflect Cash Payment**

## Select White Wines

- Michele Chiaro Nivole, Moscato, Piedmont, Italy (375 cl) 21  
Floral aromas of Moscato, with notes of peach and apricot. creamy and fragrant,
- Feudi di San Gregorio, Falanghina, Campania, Italy 53  
Medium body, bright, steely acidity and a clear-cut finish
- Domaine Zafeirakas, Malagousia Microcosmos, Greece 52  
Biodynamic wine with rose petals, lemon and vanilla notes. Medium body with nice structure
- Cune Monopole, Rioja, Spain 59  
Aromas of spring flowers, pome fruit, pineapple and banana. Perfectly balanced wine
- Pettegola, Vermentino, Tuscany, Italy 51  
Fresh and crisp on the palate, intense fruit forward bouquet of exotic fruit and spices
- Villa Sparina, Gavi, Piedmont, Italy 54  
Bright yellow color, delicate bouquet of dried pineapple and peach
- Feudi di San Gregorio Greco di Tufo, Campania, Italy 59  
Nose persistent sensations of fruit. On the palate, broad acidity and spicy minerality
- Tieferbrunner, Pinot Grigio, T.A.A., Italy 52  
Aromas of citrus, white blossoms, pears and apples, fresh and crisp minerality
- Stags Leap, Viognier, California 75  
White peach, bright acidity and minerality, complex, elegant, vibrant
- Cantine Terlano, Pinot Bianco, T.A.A., Italy 54  
Fruit of the pear and quince aromas combined with a salty minerality
- Cusamano, Angimbe', Sicily, Italy 56  
Aromas of yellow stone fruit, citrus and Mediterranean herb
- Gary Farrell, Chardonnay, Russian River Valley, California 70  
Very crisp and fruity with natural acidity, aromas of lemon custard, hints of nutmeg
- Skyside, Chardonnay, Northern Coast, California 53  
Bright citrus, apricot and white peach notes. Elegant acidity and oak notes



## Cabernet Sauvignon

Hamilton Cabernet, Napa Valley, California	120
Powerful and complex with a dark ruby color, dense aromas, compact full body and smooth finish	
Newton, Unfiltered, Napa Valley, California	114
Full body, fine tannins, notes of blackcurrant, tobacco, lightly spicy, elegant	
Shafer One Point Five, Napa Valley, California	180
Notes of crème de cassis, chocolate-covered cherries, blackberries, mint and sweet spices	
Stags Leap "The Leap", Napa Valley, California	180
Blackberry, raspberry and black currant aromas, baking spice notes of cinnamon, dark chocolate	
Amici Reserve, Napa Valley, California	140
Structured with aromas of dark berries and chocolate. Velvety tannins	
Herold, Uproar, Napa Valley, California	125
Opulent, soft, lush, notes of ripe blackberry purée, raspberry liqueur, crushed rock and mocha	
Sequoia Grove, Napa Valley, California	95
Full bodied, lots of tannins, black cherries and currant fruits	
The Calling, Alexander Valley, California,	80
Plum red in color with aromas of blackberry, toasted spices and vanilla	
Ghost Block Cabernet Sauvignon, California	135
Full body with notes of rich dark fruit, plums, hints of violet, chocolate, vanilla and spices	
Obsidian Volcanic Estate, Cabernet Sauvignon, California.	82
A wine with distinct volcanic character--intense color, freshness and minerality	
Crossbarn by Paul Hobbs, Cabernet, Napa Valley California	98
Deep ruby wine, aromas of black cherry, black peppercom, beautifully integrated	

## Brunello Di Montalcino

Il Poggione, Brunello di Montalcino, Toscana, Italy	158
Warm, balanced flavour with velvet-smooth tannins. Long-lasting aroma.	
Altesino, Brunello di Montalcino, Toscana, Italy	154
Intense and refined, hints of wild berries and vanilla, good tannins, solid structure	
Argiano, Brunello di Montalcino, Toscana, Italy	149
Nicely balanced nose of wood spice and dried fruits. Elegant, fine tannins	



## Select Red Wines

Gary Farrell, Pinot Noir, Russian River Valley, California	93
Opens with ripe cherry & berries aromas, balanced, long silky finish	
Martin Woods, Koosah Vineyard Pinot Noir, Oregon	79
Aromas of sweet cranberry and pomegranate. Spicy fresh palate with long tannins.	
Zenato, Amarone della Valpolicella, Veneto, Italy	112
Bouquet of candied citrus, blood orange, juicy tannins and distinct fruit with long finish	
Massolino, Barolo, Piedmont, Italy	98
Hints of fruit and red flowers, intense and important spiciness full-bodied and structured taste	
Borgogno, Barolo, Piedmont, Italy	124
Loaded with finesse, the racy, almost ethereal palate offers juicy red cherry and baking spice	
Gradiscutta, Merlot, FVG, Italy	56
Dry taste, a little bitter but harmonious, denotes great structure and softness.	
Abadia Retuerta, Sardon de Duero, Spain	85
Intense red fruit, notes of cedar & pastry, polite but firmly on the palate	
Cune Gran Reserva, Rioja, Spain	90
Intense dark cherry, aromas of blackberries & raspberry. Complex with fine tannins	
Tenuta di Biserno, Insoglio del Cinghiale, Toscana, Italy	86
Medium intense nose of dark fruits, blackberries and a hint of spicy oak	
Benito Ferrara, Aglianico, Campania, Italy	62
Fragrance of fruit forest in particular morello cherry and violet. Dry, harmonious and velvety.	
Luca, Malbec, Mendoza, Argentina	75
Rich black fruits, espresso, tobacco and spice flavors, highlighted by toasty oak	
Villa Matilde, Falerno del Massico, Campania, Italy	69
Full-volumed, elegant, and finely balanced, rich bouquet with fragrant violets, wild black berry	
Il Poggione, Rosso di Montalcino, Tuscany, Italy	80
Very well structured, yet soft, long-lasting flavor with smooth, velvety tannins.	
Donnafugata, Etna Rosso, Sicily, Italy	78
Spicy pepper aromas with black currant and hints of mountain herbs.	
Sito Moresco, Gaja, Piedmont, Italy	120
Aromas of small fruits. Very elegant and balanced body. The finish is fresh, with fine tannins	



Movia, Veliko Rosso, Slovenja	98
Flavors of fire-roasted tomato, grilled strawberry, charred meat bound by leathery tanni	
Macan and Vega Sicilia, Rioja, Spain	170
Notes dark plums, cocoa powder, tobacco leaf and espresso bean	
Agricola Punica, Montessu, Sardinia, Italy	76
A full and rich body conveys cured meat, tree bark and tobacco leaves,	
Tenuta le Colonne, Bolgheri, Tuscany, Italy	75
Currants, leaves and tobacco, following through to a medium-bodied palate	
Tenuta le Colonne, Bogheri Superiore, Tuscany, Italy	98
A very fine and crunchy red with currant, fresh-herb and spice aromas and flavors.	
Fontanabianca, Barbaresco, Piedmont, Italy	92
Elegant and harmonious, dry and velvety tannins	
Vina Real Bakeder, Rioja, Spain	65
Aromatic with notes of fresh red fruit. The tannin is fine and the wine is long	
Tenuta San Guido, Le Difese, Tuscany, Italy	70
Intense aromas and flavors as well as the vanilla and spice of oak in a full-bodied wine	
Tenuta Sette Ponti, Crognolo, Tuscany, Italy	75
Delicate floral notes of violet and enticing orange peel meet with a hint of sweet spices	
Colpetrone, "Menoira" Sagrantino di Montefalco, Umbria, Italy	69
Ruby color with intense perfume of berries beautiful tannins and persistent finish.	
COS, Frappato, Sicily, Italy (biodynamic farming)	79
An excellent, juicy dark-fruited red, delicate on the palate	
COS, Cerasuolo di Vittoria, Sicily, Italy (biodynamic farming)	85
Smoked herbs, dried flowers, and leathery tobacco. A medium bodied wine with nuanced tannins	

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