



NAMED AFTER THE NORTHERN ITALIAN CITY OF VENICE, here you'll find grilled meats, fresh seafood and succulent pastas, as well as authentic risotto. The Venetian's second floor tower location offers expansive views of the ocean, its Old World décor evoking the feel of an old Venetian palazzo dining room.

— ANTIPASTI / STARTERS —

RISOTTO AI CAPESANTE

Creamy rice, scallops, bacon, onion, garlic, heavy cream, egg yolk

INSALATA CAPRESE

Tomatoes, fresh mozzarella, basil, extra virgin pesto oil

MINISTRONE

Tomato soup with vegetables, pasta

CALAMARI FRITTI

Garlic aioli, dried black olives

INSALATA ALLA CESARE

Local romaine lettuce, Caesar dressing, garlic croutons, anchovies, Parmigiano-Reggiano

BRUSCHETTA

Toasted garlic crostini, fresh greens, tomato, basil, olive oil

PROVOLONE IN CAROZZA

Fried bread filled with provolone cheese, prosciutto, orange sauce

— PIATTI DI PORTATA / ENTREES —

ALSO AVAILABLE IN KID-SIZED PORTIONS

LASAGNA ALL'EMILIANA

Oven baked lasagna with meat ragù, cream sauce, parmesan and mozzarella cheese

GNOCCHI DI MARE

Potato gnocchi, Caribbean lobster, shrimp, mussels, clams, arugula, white wine cream sauce

SALMONE ALLA GRIGLIA

Grilled salmon, green pea puree, tomato-olive-caper relish

COSTOLETTE D'AGNELLO

Grilled lamb chops, market vegetables, thyme-scented mashed potato, pan jus

FILETTO DI MANZO

Grilled beef tenderloin, pan seared herbed potato, roasted garlic, seasonal vegetables

VEGAN FETTUCCINE ALLA BOLOGNESE

Fettuccine pasta, premium plant-based Hungry Planet® tomato-meat sauce. Also available non-vegan with beef ragout

PARMIGIANA DI POLLO

Breaded chicken breast, provolone cheese, Pomodoro sauce

KID'S FAVORITES

ADULT PORTIONS AVAILABLE

BAMBINI

PENNE ALFREDO CON POLLO

Penne pasta, cream sauce, grilled sliced chicken, green pea

INVOLTINO DI PIZZA

Fried pizza roll, mozzarella cheese, micro greens, pomodoro sauce

SPAGHETTI BOLOGNESE

Tomato meat sauce, parmesan cheese

DESSERTS

TIRAMISU

Lady fingers, Mascarpone cheese, espresso, chocolate shavings

DOLCI

BRUCIATA

Blue Mountain coffee infused egg custard, burnt sugar crust


FRITTELLE

Warm doughnuts, chocolate sauce

PANNA COTTA


Berry compote, tuile crisp


**BUON
APPETITO!**


 Balanced Lifestyle Healthier preparations and lower-calorie counts

 Vegetarian

 Vegan

 Signature Dish

 Lactose-Free
Please consult your server on which dishes can be prepared lactose free

 Gluten-Free
Please consult your server on which dishes can be prepared gluten free



Please inform your server if you have any food allergies or special dietary requirements. Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.

Our Chefs proudly partner with these local farmers and artisans to source quality, fresh-picked ingredients: JP Tropical Foods LTD. • Bamboo Farms • Al Golaub and Sons • Lasgro Hydroponics • Advance Farms • Valley Fruits LTD. • Good Hope Country House