

Venice Kitchen

368 Perkins Ext 38117-3808 · +19017676872 · Updated: Jan 14, 2026

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LUNCH SPECIALS 4

Specialty Pizza of the Day \$10.50

Monday - Margherita Tuesday - John Wayne Wednesday - Chicken Tuscany Thursday - Americana Friday - Bacon Cheeseburger

BYO Pizza \$9.00

Choose base, choose two veggies, comes with mozzarella Additional toppings 1.25 Premium toppings 1.75

BYO Pasta \$9.00

Choose your noodle - penne, fettuccine, angel hair Choose sauce - alfredo, marinara, pesto, rosa Choose two veggies - red bell pepper, green bell pepper, mushroom, onion, tomato Add protein - chicken or meatballs 4, shrimp or crawfish 6

Soup & Salad \$8.50

Crab chowder with your choice of house or caesar salad

SHARABLES 8

Mozzarella Sticks \$9.00

Marinara

Cutting Board \$21.00

Meats, cheeses, snacks

Crawfish \$10.50

Shrimp, bacon, onion, bell pepper, smoked gouda, cream cheese, pepper jack, remoulade sauce

Spinach & Artichoke Dip \$10.50

Spinach, artichoke hearts, pepper jack, parmesan

Ultimate Cheese Fries \$12.50

Seasoned shoestring fries, cheddar mornay, bacon, green onion

Veggie Wings \$12.50

Cauliflower, house made buffalo sauce, celery, ranch

Deviled Eggs \$10.00

Bacon, hot sauce, chive

Meatballs \$10.50

Marinara, grana padano, crostinis

SALADS & SOUP 12

Crab Chowder \$6.00

Walnut Grove	\$13.50
Mixed greens, grilled chicken, red onion, roasted red pepper, cranberry, candied walnuts, goat cheese, blush wine vinaigrette	
Smoked Salmon	\$14.00
Mixed greens, house smoked salmon, blueberries, roasted pumpkin seeds, goat cheese, champagne vinaigrette	
Southern Cobb	\$13.50
Mixed greens, fried chicken, bacon, egg, avocado, cherry tomato, cheddar cheese, choice of dressing	
Thai Chicken Salad	\$13.50
Mixed greens, grilled chicken, mandarian oranges, edamame, carrots, purple cabbage, crispy chow mein, honey peanut butter vinaigrette	
Caesar	\$8.50
romaine, croutons, parmesan Add chicken \$4.50 Add shrimp \$6.00	
Spinach Pecan	\$10.00
Blueberries, strawberries, feta, roasted pecans, red onion, balsamic dressing, balsamic glaze	
Side Salad	\$3.50
House salad with a choice of dressing or Caesar	
Add Any of the Following	
Grilled chicken \$4.5 Fried chicken \$4.5 Smoked salmon \$8 Grilled shrimp \$6 Grilled salmon \$16	
Substitute the Following	
Shrimp +2 Smoked salmon +6 Grilled salmon+12	
Dressings	
Lemon herb vinaigrette, honey peanut butter vinaigrette, champagne vinaigrette, blush wine vinaigrette, balsamic vinaigrette, ranch, honey mustard , bleu cheese	
Extra Dressing	\$0.50

SANDWICHES 5

The Cuban	\$13.00
Pork tenderloin, ham, swiss, pickles, cumin mayo, mustard	
Oven Baked Meatball Sub	\$13.00
House made meatballs, marinara, mozzarella, basil	
Main St Burger	\$13.00
Ground tenderloin, caramelized onion, cheddar, pickle, mustard, mayo	
Spicy Chicken	\$13.00
Buttermilk fried chicken, house made buffalo sauce, pickles	
Grilled Chipotle Chicken	\$13.00
Grilled chicken, pepper jack, avocado, chipotle aioli	

ENTREES 12

World Famous Lasagna	\$16.00
Beef, sausage, ricotta, mozzarella, marinara	
Shell-A-Brate Spinach	\$14.00
Jumbo pasta shells stuffed with spinach, seasoned cheese blend, marinara, feta	
Grilled Salmon	\$26.00
Cumin roasted red potatoes, mango avocado salsa	
Chicken Parmesan	\$16.00
Angel hair alfredo, marinara, mozzarella, parmesan	
Frenchman St. Filet	\$29.00
6 oz filet, creole crawfish cream-sauce, garlic mash potatoes, green beans	
Angel Hair & Meatballs	\$15.00
Marinara, parmesan, basil	
Creole Delight	\$18.00
Fettuccine, shrimp, crawfish, blue crab, andouille, red onion, bell pepper, cajun cream sauce	
Chicken Fettuccine	\$15.00
Fettuccine, alfredo, grana padano	
Rasta Pasta	\$16.00
Penne, chicken, andouille, red onion, bell pepper, caribbean jerk sauce, grana padano	
Pasta Maria	\$14.50
Penne, chicken, red onion, mushroom, rosa sauce, goat cheese, basil	
Veggie Zoodles	\$12.50
Squash and zucchini noodles, pesto, cherry tomato, almond slices, grana padano	
Extra Sauce	
Marinara \$1 Alfredo \$2.25 Cajun cream sauce \$2.5 Jamaican jerk \$2.5	

SIDES ¹

Sides	\$3.50
Garlic mashed potatoes Broccoli Seasoned fries Green beans Mac n cheese Roasted red potatoes Zoodles House salad Caesar salad	

SPECIALTY PIZZA ¹⁴

Deluxe

Pizza sauce, italian sausage, beef, ham, bell pepper, black olive, red onion, mushroom, mozzarella, pepperoni

Margherita

Pizza sauce, mozzarella, roma tomato, basil

Chicken Tuscany

Alfredo, roasted red bell pepper, red onion, mozzarella, roma tomato, chicken, balsamic glaze, oregano

Americana

Pizza sauce, bacon, beef, italian sausage, mozzarella, cheddar

John Wayne

Olive oil, chicken, mozzarella, cheddar, bbq sauce

Great White

Alfredo, gouda, parmesan, feta, mozzarella, arugula, truffle oil

Hog Wild

Olive oil, pork tenderloin, gouda, mozzarella, fontina, bacon, caramelized onion, bbq sauce, pepperoncini, basil, red pepper flakes

\$5

Pizza sauce, mozzarella, fontina, pepperoni, bacon, grana padano, prosciutto, arugula, honey

Roasted Veggie Pesto

Pesto, mozzarella, squash, zucchini, red onion, mushroom, balsamic glaze

Buffalo Kicken Chicken

Olive oil, chicken, mozzarella, buffalo sauce, ranch

Bacon Cheeseburger

Alfredo, beef, bacon, red onion, cheddar, mozzarella, roma tomato, chipotle aioli

Mona Lisa

Marinara, mushroom, artichoke hearts, black olive, red onion, mozzarella, feta, arugula

Crabby Crawdaddy

Cajun alfredo, andouille, crawfish, red bell pepper red onion, mozzarella, pepper jack, crab, creole aioli

Mighty Meaty

Pizza sauce, seasoned beef, Italian sausage, ham, andouille, mozzarella, pepperoni

BUILD YOUR OWN PIZZA 4

Sauces

Pizza sauce Olive oil Alfredo sauce Pesto

Meats

Grilled chicken \$1.75/\$3 Andouille sausage \$1.75/\$3 Shrimp \$2.25/\$4 Meatballs \$2.25/\$4 Crawfish \$1.75/\$3 Pepperoni \$1.25/\$2.25
Italian sausage \$1.50/\$2.50 Ham \$1.50/\$2.50 Bacon \$1.50/\$2.50 Beef \$1.50/\$2.50

Cheese

Mozzarella Pepper jack Cheddar Gouda Parmesan Feta

\$1.25

Veggies

Squash and zucchini Green bell pepper Roasted red pepper Pepperoncini Red onion Caramelized onion Black olive Button mushrooms
Artichoke hearts

\$1.25

CLASSIC 6

Margarita

Altos Anejo tequila, Grand Marnier, lime agave syrup

Old Fashioned

Woodford Reserve bourbon, sugar, angostura, brandied cherries, orange

Manhattan

Knob Creek bourbon, sweet vermouth, angostura, brandied cherries

The Classic

Sugar, angostura, cognac, bubbles

French 75

Sugar, orange bitters, gin, lemon, bubbles

Mint Julep

Bulleit bourbon, mint, sugar, crushed ice

SIGNATURE 8

The Bull & Pear

Altos Anejo tequila, grapefruit, fresh lime, pear nectar

Shakedown Street

Hendrick's gin, cucumber, fresh lemon, ginger syrup

Down The Stretch

Weller Special Reserve bourbon, mint, peach, honey syrup, fresh lemon, bitters

Bourbon Smash

Blue Note bourbon, fresh lemon, sugar, mint, bitters

Beauty School Drop Out

Artist vodka, fresh orange juice, strawberry, fresh lemon, simple syrup

Chubby Checker

Titos handmade vodka, muddled lime, muddled grape, simple syrup

Strawberry Mojito

Bacardi rum, mint, sugar, fresh lime, strawberry

Ultimate Lemondrop on Draft

Tito's handmade vodka, lemoncello, sugar, lemon

BUBBLES 4

Ruffino Prosecco

Italy

\$10.00

Mumm Blanc de Blanc

Napa

\$46.00

Freixenet Cava	\$9.50
Spain (187ml split)	
Gerard Bertrand Cuvee "Thomas Jefferson" Brut Rose	\$13.00
France	

WHITE WINE - CHARDONAY ⁶

Clos Du Bois	\$9.00
California	
Raeburn	\$10.00
Russian River Valley	
Sonoma-Cutrer	\$12.00
Sonoma	
Duckhorn	\$52.00
Nappa	
Simi	\$60.00
California	
Jordan Vineyard	\$80.00
Russian River Valley	

WHITE WINE - PINOT GRIGIO/GRIS ⁵

Mezzacorona	\$9.00
Italy	
Scarpetta	\$10.00
Italy	
Santa Margherita	\$75.00
Italy	
Seaglass	\$9.00
Santa Barbara	
King Estate Signature	\$46.00
Willamette Valley	

WHITE WINE - FUME BLANC ¹

Ferari Carrano	\$9.00
California	

WHITE WINE - SAUVIGNON BLANC ³

Joel Gott	\$9.00
California	
Kim Crawford	\$10.00
New Zealand	
Cakebread	\$50.00
Napa	

WHITE WINE - RIESLING 1

Ste. Michelle	\$9.00
Washington	

WHITE WINE - MOSCATO 1

Stella Rosa	\$10.00
Italy	

RED WINE - PINOT NOIR 5

Mark West	\$9.00
California	
Imagery	\$10.00
California	
Meiomi	\$12.00
Sonoma	
Belle Glos Las Alturas	\$64.00
St. Lucia Highland	
La Crema	\$69.00
Sonoma	

RED WINE - MERLOT 2

14 Hands	\$9.00
Washington	
Raymond Reserve	\$66.00
Napa	

RED WINE - CABERNET SAUVIGNON 5

Chateau Ste. Michelle	\$9.00
Washington	

Four Vine The Kinker	\$10.00
Paso Robles	
Oberon	\$13.00
Napa	
Justin	\$56.00
Paso Robles	
Round Pond Estate "Kith and Kin"	\$85.00
Napa	

RED WINE - MALBEC ²

Zolo	\$9.00
Argentina	
Alamos	\$42.00
Argentina	

RED WINE - BLEND ³

Gran Passione Rosso	\$9.00
Italy	
Pasqua Romeo and Juliet Rosso	\$10.00
Italy	
The Prisoner	\$76.00
Napa (Currently Unavailable)	

RED WINE - ROSE ³

Broadbent Vinho Verde	\$10.00
Portugal	
Miraval	\$11.00
Cotes de Provence France	
Meiomi	\$9.00
Sonoma	

RED WINE - RED ZINFANDEL ¹

Brazin	\$10.00
Lodi	

RED WINE - PORT ³

Sandeman "Ruby"	\$10.00
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Taylor Fladgate 10 \$13.00

Taylor Fladgate 20 \$17.00

DRAFT 4

Meddlesome Broad Hammer Brown Ale \$6.00

Stella Artois \$6.00

Crosstown Siren Blonde Ale \$6.00

Wisecre Tiny Bomb \$6.00

SPRITZERS 3

Mighty Swell "901" Cherry Lime \$6.00

Mighty Swell "901" Peach \$6.00

Mighty Swell "901" Watermelon Mint \$6.00

BOTTLES/CANS 17

Bud \$4.00

Bud Light \$4.00

Miller Lite \$4.00

Coors Light \$4.00

Yuengling \$4.00

Michelob Ultra \$4.00

Blue Moon \$4.00

Heineken \$5.00

Ghost River Golden \$5.50

Ghost River Red \$5.50

White Claw Mango \$6.00

White Claw Lime \$6.00

Guinness \$6.00

Terrapin Hopsecutioner \$6.00

Lagunitas IPA \$6.00

Peroni **\$6.00**

Buckler N/A **\$5.00**

SUNDAY FAVORITES 9

Adios Hangover **\$16.00**

Chicken enchiladas, cheddar, pepper jack, fried eggs, guacamole, fired jalapeno

Creole Hash **\$12.00**

Crawfish, andouille, bell pepper, red onion, button mushroom, red potato, fried eggs

Filet Oscar **\$24.00**

6 oz filet, hollandaise, crab, green beans, breakfast potatoes

Eggs Benedict **\$12.00**

Fried green tomato, proscuitto, poached egg, hollandaise

Breakfast Platter **\$12.00**

Two eggs, bacon or sausage, toast or biscuit, served with cheddar grits

Chicken & Waffles **\$11.00**

Belgian waffle, homemade fried chicken, maple syrup

French Toast **\$11.00**

Brioche, creme brulee sauce, powdered sugar, berries

Breakfast Tacos **\$14.00**

Pico de gallo, scrambled eggs, bacon or sausage, cheddar, breakfast potatoes

Shrimp & Grits **\$16.00**

Andouille, bell pepper, red onion, mushroom, basil, cajun cream sauce

OMELETS 3

Smoked Salmon & Goat Cheese **\$13.00**

Arugula, truffle oil

Mighty Meaty **\$11.50**

Andouille, Italian sausage, bacon, pepper jack, breakfast potatoes

Farmer Market **\$11.00**

Red onion, bell pepper, squash, zucchini, button mushroom, mozzarella, breakfast potato

EVERYDAY FAVORITES 10

Creole Delight **\$18.00**

Fettuccine, shrimp, crawfish, blue crab, andouille, red onion, bell pepper, cajun cream sauce

Rasta Pasta **\$16.00**

Penne, chicken, andouille, red onion, bell pepper, caribbean jerk sauce, grana padano

Angel Hair & Meatballs	\$15.00
Marinara, parmesan, basil	
Chicken Fettuccine Alfredo	\$15.00
Fettuccine, alfredo, grana padano	
Chicken Parmesan	\$16.00
Angel hair, marinara, mozzarella, parmesan	
Shell-A-Brate Spinach	\$14.00
Jumbo pasta shells stuffed with spinach, seasoned cheese blend, marinara, feta	
World Famous Lasagna	\$16.00
Beef, sausage, ricotta, mozzarella, marinara	
The Cuban	\$13.00
Pork tenderloin, ham, swiss, pickles, cumin mayo, mustard	
Spicy Chicken Sandwich	\$13.00
Buttermilk fried chicken, house made buffalo sauce, pickles, seasoned fries	
Grilled Salmon	\$26.00
Cumin roasted red potatoes, mango avocado salsa	

SIDES & SINGLES 12

Chicken Biscuit	\$4.75
Waffle	\$7.00
Honey butter, syrup	
Cheddar Grits	\$3.50
Applewood Smoked Bacon	\$3.50
Sausage (2)	\$3.00
Biscuit (2)	\$3.00
Toast & Jelly	\$2.00
Breakfast Potatoes	\$3.50
Seasoned Fries	\$3.50
Green Beans	\$3.50
House Salad	\$3.50
Caesar Salad	\$3.50