

Visani

featuring

The Comedy Zone

Restaurant - Catering - Comedy - Entertainment

The Prelude

Shrimp Cocktail - 5 large peeled chilled shrimp served with our delicious cocktail sauce. \$7.99

Mushrooms Arreganata - we stuff our mushrooms with our special herbs and seasonings from an old family recipe and then bake them to perfection. \$5.95

Mozzarella Marinara - mozzarella fried to perfection and served with a side of our marinara sauce. \$6.99

Fried Calamari - freshly prepared tender calamari lightly breaded and then fried. Served with a side of our marinara sauce. \$7.99

Sautéed Calamari - tender calamari sautéed with our marinara sauce and our special herbs and spices. \$8.99

Coconut Shrimp - four jumbo shrimp dipped in our homemade coconut batter and then fried to perfection. Served with orange marmalade dipping sauce. \$8.49

Clams ala Visani - 12 little neck clams sautéed to perfection in your choice of either our homemade marinara sauce or our special mushroom, onion, lemon, white zinfandel and cream reduction.. \$9.95

Seafood Crab Cakes - these delicious crab cakes (2) have a perfect blend of seafood and seasonings to make your mouth water. We top them off with our Jarlsburg cheese sauce. \$9.99

Shrimp Scampi - 6 large shrimp sautéed in virgin olive oil, white wine, butter, garlic, fresh lemon juice and pecorino romano cheese. \$10.95

Mussels Marinara - fresh black mussels sautéed with fresh sliced fennel and white wine, spices and our marinara sauce. \$8.99

Homemade Bruschette A La Visani - fresh tomatoes marinated with fresh garlic and virgin olive oil, roasted red peppers, fresh basil and our special seasonings baked with mozzarella on Italian bread. \$7.49

New! Baked Gorgonzola Ciabatta Bread - freshly baked ciabatta bread is topped with a gorgonzola compound butter, then broiled until golden brown. Served with a side of marinated roasted peppers, fresh garlic and plum tomatoes. \$6.99

Crispy Fried Artichoke Hearts - marinated artichokes dusted with our seasoned flour, fried to perfection, presented on a bed of mixed greens with a whole grain-cajun aoli. \$8.95

Soups

Onion Soup Provolone - our freshly prepared onion soup is served in a crock and topped with melted Provolone cheese. \$4.95

Seafood Chowder - our homemade seafood chowder (Minestra) is prepared with shrimp, lobster, clams, calamari, fresh fish and our special blend of herbs and seasonings. \$6.95

Salads

Antipasta Salad - fresh mozzarella, imported prosciutto, Italian capicola, ham, tomatoes, roasted peppers and our delicious balsamic vinaigrette on a bed of fresh mixed greens. \$10.95 (Please note: This salad does not contain Pasta!)

Fresh Mozzarella Salad - fresh sliced mozzarella, sliced roma tomatoes and Italian prosciutto drizzled with red wine vinegar and virgin olive oil. \$7.95

Blackened Yellow Fin Caesar - our chefs blacken an 8 ounce sashimi yellow fin tuna to order and serve it on a bed of romaine lettuce with their homemade caesar dressing. \$12.95 (Grilled Chicken is also available)

House Salad Italiano - our delicious red balsamic vinaigrette dressing tops fresh tomatoes, pimentos and green olives on a bed of fresh mixed greens. \$4.25 (house salad caesar also available - \$4.25)

*All of our dishes are made to order, so please be patient.
Our great food is worth your wait.*

Visani does not use Hydrogenated or Trans Fatty oils for deep frying!

The Main Attraction

Chicken and Pork Specialties

Chicken Florentine - boneless chicken breast stuffed with mozzarella cheese and spinach. Topped off with our homemade mushroom Marsala sauce. Served with vegetable du jour and rice pilaf. \$13.99

Chicken Parmegiana - lightly breaded boneless chicken breast topped with our marinara sauce and melted mozzarella cheese. Served with a side of linguine. \$12.99

Chicken Marsala - hand sliced chicken breast sautéed with fresh mushrooms and our homemade Marsala wine sauce. Served with vegetable du jour and rice pilaf. \$12.99

Chicken Cordon Bleu - boneless chicken breast stuffed with ham and Jarlsburg cheese. Topped with our creamy Jarlsburg cheese sauce. Served with vegetable du jour and rice pilaf. \$13.99

Chicken Ala Vodka - lightly breaded boneless chicken breast sautéed in virgin olive oil, then finished with a grey goose infused tomato cream sauce. Served over angel hair pasta. \$13.99

Pork Osso Buco - our tender pork shank is slow cooked and marinated in our special blend of herbs and spices. Served over a bed of angel hair pasta and a side of vegetable du jour. \$16.75

Pasta and Seafood Specialties

Seafood Ravioli - our seafood ravioli is stuffed with a perfect blend of seafood and spices. Prepared in our creamy fettuccini alfredo sauce. Served with vegetable du jour. \$11.99

Manicotti - fresh pasta stuffed with ricotta, mozzarella and parmesan cheese baked with our marinara sauce. Served with vegetable du jour. \$10.95 (add 2 sliced meatballs \$3.95)

Linguini Visani - mussels, large shrimp and hand trimmed calamari sautéed in our white clam sauce. Served over a bed of linguini. \$14.95 (add 6 middleneck clams \$4.50)

Shrimp Fettuccini - sautéed shrimp with imported fettuccini pasta, fresh cream, parmesan cheese and garlic. \$13.95

Shrimp Ala Pappardelle - 6 jumbo tiger shrimp sautéed with garlic, artichoke hearts, black olives, and fresh roma tomatoes served over all natural egg pappardelle pasta, finished with fresh basil. \$14.95

Sweet Coconut Shrimp - 5 jumbo shrimp dipped in our homemade coconut batter and then fried to perfection. Served with orange marmalade, vegetable du jour and a side of rice pilaf. \$13.75

Shrimp Fra Diavolo - sautéed large shrimp, black mussels and calamari in our spicy marinara sauce. Served over a bed of linguini. \$14.99 (add 6 middleneck clams \$4.50)

Stuffed Mahi Mahi Mediterranean - baked Mahi Mahi stuffed with our crabmeat stuffing and topped with a Jarlsburg cheese sauce. Served with vegetable du jour and a side of rice pilaf. \$15.99

Tuna Italiano - an old family recipe. Fresh tuna sautéed with garlic, onions and red wine vinegar. Served with angel hair pasta and vegetable du jour. \$15.99

Visani Seafood Paella - a medley of large shrimp, mahi mahi, chicken, spanish chorizo, black mussels and middleneck clams sautéed in virgin olive oil with saffron rice and our house spices. \$16.95

Fusilli Pasta Domingo - Papa's Sunday feast! Homemade meatballs and Italian fennel sausage served over Fusilli pasta with our homemade tomato sauce. \$12.50

Eggplant Parmegiana - lightly breaded sautéed eggplant topped with our marinara sauce and melted mozzarella cheese. Served with a side of linguini. \$10.99 (add 2 sliced meatballs \$3.95)

Add our house or caesar salad with any dinner entrée for \$2.75

The Headliner

*Visani proudly cuts their own beef and chicken daily.
We never use frozen steaks or products that have been injected with chemicals to enhance tenderness and flavor.
We are proud to offer the finest Angus steaks and freshest chicken in Charlotte County!*



10 oz *Black Angus Sirloin Steak Marsala* - Creekstone Farms U.S.D.A. choice black angus sirloin steak is charbroiled over our wood burning grill to your specifications and then topped with our mushroom Marsala sauce. Served with vegetable du jour and choice of rice pilaf or baked potato. \$16.99

Black Angus Beef Rib Eye Steak - hand trimmed aged U.S.D.A. choice black angus rib eye steak charbroiled over our wood burning grill with our secret blend of herbs and spices. Served with vegetable du jour and choice of rice pilaf or baked potato.


12 oz Queen Size - \$19.50

18 oz King Size - \$29.95

Black Angus Beef N.Y. Strip Steak - hand trimmed aged U.S.D.A. choice black angus N.Y. Boneless Strip steak charbroiled over our wood burning grill with our secret blend of herbs and spices. Served with vegetable du jour and choice of rice pilaf or baked potato.

10 oz Prince Size - \$19.95

16 oz Majestic Size - \$27.95

8 oz  *Hand Trimmed Filet Mignon* - Certified Angus Beef hand trimmed choice cut filet mignon charbroiled over our wood burning grill to your specifications. Served with vegetable du jour and choice of rice pilaf or baked potato. \$24.95

Delicious Steak Enhancements!

Top off your steak with Gorgonzola cheese - \$1.50

Make It a Surf and Turf, add a seafood crabcake or 6 grilled shrimp - \$4.95

Add a side of sauteed onions - \$1.95 Add a side of sauteed mushrooms - \$2.50

Visani's Specialty Pizza

Margherita Pizza - fresh basil, marinated diced tomatoes, mozzarella cheese and our special blend of spices. \$8.75

Italian Philly Cheese Steak Pizza - marinated tender beef, mozzarella cheese, peppers, onions and seasonings. \$9.50

Hawaiian Pizza - mozzarella cheese, marinated tomato sauce, Hawaiian pineapple, ham, special herbs and seasonings. \$ 8.99

San Gennaro Pizza - sliced Italian fennel sausage with sauteed peppers, onions, marinara and mozzarella cheese. \$9.50

Pizza Blanca - mozzarella cheese, ricotta cheese, grated pecorino romano cheese, fresh garlic marinated in virgin olive oil, fresh tomatoes and our special blend of spices. \$8.99 (add thinly sliced prosciutto \$1.99)

Side Show

Fresh Vegetable Du Jour \$2.50

Angel Hair Marinara Side \$4.25

Linguine Marinara Side \$4.25

Rice Pilaf \$1.95

Baked Potato \$2.50

Fettuccini Alfredo Side \$4.95

Consumer Health Warning - Increased health risk has been associated with eating raw or undercooked meats, poultry, seafood, shellfish or eggs. This may increase the consumer's risk of food borne illness.

The Finale'

Mama says "Dinner without her homemade dessert is not a meal"

Caramel Flan - smooth and delicious custard like dessert with caramel sauce. A cure for the sweet tooth! \$4.50

Budino Di Pane - our homemade bread pudding served with creamy caramel sauce! Way too good to share! \$5.75

Chocolate Mousse Marnier - our chocolate mousse is made with real whipped cream, dark chocolate and flavored with Grand Marnier. Oooh! \$4.95

Zeppole - fresh dough lightly fried, dusted with confectioners sugar and served warm. \$4.75

Gelato Visani - hand scooped ice cream that is creamy and absolutely delicious! Choice of Pistachio, Vanilla and Chocolate. \$4.50

Gelato Cioccolato Sundae - fresh homemade whipped cream and our gelato chocolate ice cream drizzled with chocolate syrup and then served in an edible Ghirardelli chocolate dish. \$6.50

Chocolate Crème Brulee' - our homemade crème brulee' is made from fresh cream, whole eggs and cocoa. \$5.50

Beverages

(Complimentary Coffee, Tea and Soda refills are only offered with dinner prior to entertainment.)

Coca Cola Products \$1.99

Fresh Brewed Ice Tea \$1.99

Hot Coffee or Tea \$1.99

Espresso \$1.75

Cappuccino \$3.25

Café Latte \$2.75

Bottomless Coca Cola Products and Fresh Brewed Ice Tea (for those not eating dinner with a comedy show) \$3.98

Add your favorite liquor to complete your dinner!

Amaretto DiSaronno - Sambuca - Kahlua - Frangelica - Grand Marnier - Bailey's Irish Cream

Visani Specializes in Weddings and Corporate Events!

We offer a Professional sound system with DJ and Dance Floor, Wirelsss Internet, Powerpoint and Dvd presentations.

Our facility can accommodate up to 200 guests.

Please consider Visani for your next special affair.

Visit our website www.visani.net for catering information and the latest show information!
Visani Gift Cards are available for purchase. We thank you for your business.

House Wine by the Glass

<u>White Wines</u>	<u>6 oz Glass</u>	<u>Red Wines</u>	<u>6 oz Glass</u>
House Chardonnay	\$4.50	House Cab Sauvignon	\$4.50
House Pinot Grigio	\$4.50	House Merlot	\$4.50
House White Zinfandel	\$4.50		

White Wines

	<u>Glass/bottle</u>		<u>Glass/Bottle</u>
Kendall Jackson Chardonnay	\$7.00/\$26.50	Esperto Pinot Grigio	\$7.75/\$29.00
Sebastiani Chardonnay	\$9.00/\$34.50	Tolloy Alto Adige Pinot Grigio	\$6.75/\$24.00
Chalone Chardonnay Monterey	\$7.00/\$26.50	Villa Maria Sauvignon Blanc	\$7.00/\$25.50
Bouchard Finlayson Chardonnay	\$10.50/\$39.50	Morgenhof Sauvignon Blanc	\$7.75/\$28.50
Beringer White Zinfandel	\$4.95/\$16.95	Chateau St. Michele Riesling	\$8.00/\$28.50

Red Wines

Coli Chianti Straw Bottle	\$22.50	Banfi Centine Rosso DiToscana	\$6.50/\$22.50
Querceto Chianti Classico	\$7.00/\$24.50	Renwood Zinfandel	\$7.00/\$25.50
Villa Cerna Chianti Classico RSV	\$38.00	Mark West Pinot Noir	\$7.50/\$28.00
Franciscan Cabernet	\$46.00	Luigi Righetti Amarone	\$45.00
K, Jackson Cabernet Sauvignon	\$8.50/\$29.50	Radici Mastroberardino Taurasi	\$59.00
Columbia Crest Merlot	\$6.00/\$22.50	Greg Norman Shiraz	\$27.00
St. Francis Merlot	\$8.50/\$29.50	Palandri Shiraz	\$8.00/\$28.50
Kendall Jackson Merlot	\$8.50/\$29.50	Rosemount Estate Shiraz	\$6.50/\$22.50
Beauzeaux (bo-zo)	\$7.00/\$24.00	Post House Blueish Black	\$7.75/\$28.50
Kendall Jackson V.R. Meritage	\$8.50/\$29.50		

Sparkling Wines

Martini and Rossi Asti	\$24.00	Mumm Cordon Rouge Brut	\$48.00
Taylor Brut	\$19.50	Moet White Star	\$69.00
Charles De Fere Brut (187 ml)	\$5.95	Perrier Jouet Fleur Brut	\$135.00
		Dom Perignon	\$169.00

Bottled Beer

Domestic - Budweiser - Bud Light - Michelob Ultra - Michelob Light - Amber Bock - Coors Light
 Miller Light - Killian's Irish Red - Yuengling - O'Doul's Non Alcoholic Beer

Imports - Heineken - Guinness - Bass - Samuel Adams - Corona - Grolsch (16oz)

Please drink responsibly. Don't drink and drive!