

OUR STORY

The Ventura's family business began, after the family of 6 originated from Abruzzo, Italy. Among them were four boys and my grandparents. One of them is my Father, who created a brand that is still thriving for over 50 years. Many of the recipes came from his mother and father, who started a small restaurant in Camden, NJ. Eventually creating a South Jersey Landmark, Mama Ventura's became a successful family business, lasting until 2013. Some of the siblings took to their own journey and became a success.

My parents are current owners of Ventura's Greenhouse in Margate & Ventura's Offshore Café in Northfield, both in NJ. They started with Ventura's Pizzeria and The Hideout in Mt. Laurel, NJ. The goal was to create a great experience that delivered incredible food and fabulous pizza, always made with the freshest ingredients and backed by an owner's pride that reflected in all that was done. My Brother, alongside my Father, has been in the family business all of his life in NJ and continues to keep the success going. Now in Boca Raton, Florida, our newest location, we are here to continue with the same incredible pizza and homemade foods, served with the consistency and pride of the Ventura brand.

Welcome to our Pizza Kitchen!!

DOUGH MADE FRESH DAILY!

Our Dough is made Fresh Daily, with Italian "00" flour, mixed with special ingredients, to give our customers the pizza that has made our success last over half of a century. Our pizzas are baked in less than 4 minutes in our custom brick oven, with temperatures ranging from 700 to 1000 degrees! Each pizza will cook to its individual perfection!!

WE USE SELECTED ORGANIC PRODUCE
AND NON-GMO MEATS THAT ARE
FREE OF HORMONES & ANTIBIOTICS



ASK
ABOUT
OUR
DESSERTS!

ASK
ABOUT
OUR
DAILY
SOUPS!

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50 YEARS OF
FRESHLY MADE
DOUGH!

SIGNATURE PIZZA'S

10" or 14"

THE NANDO

Prosciutto di parma, mozzarella,
arugula, garlic & oil (white pie) \$15/\$18

MARGARITA

Fresh mozzarella, san marzano tomatoes,
fresh basil, garlic & oil \$13/\$16

RUSTICIA

Fresh mozzarella, portabella mushroom,
shaved potato, onions & egg \$14/\$17

ABRUZZO

Pepperoni, homemade sliced meatballs, italian sausage,
red sauce & mozzarella cheese \$14/\$17

MEDITERRANEAN

Fresh spinach, roasted eggplant, grape tomatoes, kalamata olives,
portabella mushroom, fresh garlic & dollops of red sauce \$14/\$17

SIMPLY WHITE

Garlic and oil, mozzarella,
& sweet roasted onions \$13/\$16

SPINACH & TOMATO

Fresh spinach, garlic & oil, diced tomatoes with mozzarella
& provolone cheese \$13/\$16

SPICY LONG HOT PIE

Roasted long hot finger peppers, mozzarella,
& tomato sauce \$13/\$17

STROMBOLI

Fresh dough made to order for 2, mozzarella & provolone cheese
served with marinara on the side (Add any toppings)
Small \$10 / Large \$15

ADD TO
ANY
PIZZA
OR
STROMBOLI

Toppings Full Pizza \$2.50 10" \$2.00

Green Peppers - Onions - Pepperoni - **Long Hots**
Spinach - Roasted Eggplant - Grape Tomatoes
Kalamata Olives - Fresh Roasted Garlic - Anchovies

Toppings Full Pizza \$3.00 10" \$2.50

Portabella Mushroom - Homemade Meatballs
Arugula - Italian Salami - Sausage
Fresh Mozzarella - Roasted Chicken
Roasted Peppers - Roasted Artichoke Hearts
Prosciutto di Parma Small \$2.00 - Large \$4.00

CLASSIC PIZZA PIE

10" for \$10 or 14" for \$14

CLASSIC CHEESE PIE

San Marzano tomatoes & mozzarella

PEPPERONI PIE

SAUSAGE PIE

PEPPER & ONION PIE

ANCHOVY PIE

POMODORA VENTURA PIE

San Marzano tomatoes (no cheese)

MAKE YOUR OWN 10" OR 14" PIE

SPECIALTY GREENS

ADD TO ANY BRICK OVEN ROASTED CHICKEN BREAST
SALAD \$4: ITALIAN TUNA CHICKEN SALAD TUNA SALAD

TRADITIONAL CAESAR SALAD

Fresh romaine, roasted seasoned chic peas, parmesan cheese
tossed in our award winning Caesar dressing \$10

GARDEN SALAD

Mixed greens, tomatoes, cucumbers, shredded carrots,
pine nuts, scallions & garbanzo beans \$9

AVOCADO SALAD

Mixed greens, fresh avocado, cucumbers, red cabbage,
minced cilantro, garbanzo beans, red bell peppers,
tossed in a honey white balsamic vinaigrette \$10

ITALIAN TUNA

Solid white albacore tuna, cherry tomatoes, fresh chopped string
beans, italian parsley, red onion, light olive oil, salt and pepper,
garbanzo beans, dressed in lite honey white balsamic vinaigrette
over top fresh mixed greens \$11.75

VENTURA'S CUCUMBER & TOMATO SALAD

Chopped cucumbers, roma tomatoes, sharp provolone,
fresh mozzarella & basil, drizzled in an extra virgin olive oil
& imported balsamic vinaigrette \$10.75

DRESSINGS: "Award Winning" Caesar - Creamy Italian
Honey White Balsamic Vinaigrette Lite - Creamy Ranch

WRAPS

SPINACH, WHEAT OR PLAIN
Can use any salad dressing to mix in!

YOUR
CHOICE
\$8.95

CHICKEN CAESAR

Baked chicken breast, romaine lettuce,
diced plum tomatoes, croutons or seasoned roast chick peas,
tossed in our "Award winning" Caesar dressing

TUNA SALAD

Solid white albacore Tuna Salad mixed with light mayo,
minced celery with lettuce and tomatoes

HOMEMADE CHICKEN SALAD

Baked chicken breast, diced with celery, onion, dried cranberry,
pine nuts & mayo, served with mixed greens, carrots & tomatoes

ROASTED CHICKEN WRAP

Chicken roasted to perfection with carrots, cucumbers,
tomatoes, red cabbage, bell peppers & mixed greens
tossed in honey white balsamic vinaigrette

AVOCADO & ARUGULA SALAD

Fresh avocados, tomatoes, cucumbers, red cabbage, cilantro, garbanzo
beans & red bell pepper, in a honey white balsamic vinaigrette

BRICK OVEN SPECIALTIES

Served on 10" Roll

ROASTED CHICKEN WINGS

Seasoned italian or buffalo style
(Side of creamy gorgonzola sauce) (10 piece) \$12

CHICKEN PARMIGIANA

Breaded chicken breast topped with marinara & melted provolone
cheese on a fresh Italian roll \$11.50

CHICKEN & ROASTED PEPPERS

Breaded chicken breast with roasted red peppers & garlic,
melted sharp provolone cheese on a fresh Italian long roll \$11.50

MEATBALL PARMIGIANA

Homemade meatballs baked, topped with marinara & melted
provolone on our fresh long Italian roll \$10.50

ROASTED EGGPLANT ITALIA

Marinated roasted eggplant, roasted red peppers served
with shaved sharp provolone (served chilled) \$10.50

Can Only Substitute One Item Per Order