

# lunch

## antipasto

### Shrimp Cocktail 18

Chilled jumbo shrimp served with cocktail sauce

### Calamari Fritti 17

Crispy fried with pickled cherry peppers, garlic and Sriracha sauce

### Mussels 18

Andouille sausage simmered in a fresh tomato, garlic, white wine sauce served with focaccia points

### Nonna's Meatballs 16

Baked with mozzarella and marinara

### Crab Cakes 22

Pan-fried Maryland blue crab patties, preserved lemon aioli, organic micro green

### Local Oysters 21

Oysters on the half shell, trio of mignonette

### Tuna Tartare + Avocado 18

A blend of sushi-grade tuna with fresh avocado, lemon and toasted sesame seeds, served with wasabi

### Eggplant Bake 16

A Parmigiana-style eggplant lasagna layered with mozzarella, marinara and fresh basil

### Arancini 16

Classic risotto rolled and filled with meat ragu, peas and mozzarella, crispy fried, served with marinara sauce

### Stuffed Mushrooms 17

Filled with Boursin cheese, sausage, sage and drizzled with lemon aioli

### Antipasto Misto 18

An array of charcuterie, Parma prosciutto, artichoke hearts, sweet sopressata, grilled vegetables, aged capicola, artisanal cheeses and dried figs

### Truffle Polenta Fries 15

Served with truffle dipping sauce

## insalate & zuppe

ADD TO ANY SALAD: **Chicken 8** **Steak Tips 10** **Shrimp (3) 12**

### Caprese 16

Heirloom tomatoes and avocado topped with Dolce Latte mozzarella, EVOO and balsamic vinegar

### Classic Caesar Salad\* 15

Hearts of romaine, croutons and shaved parmesan

### Fall Mediterranean Salad 16

Mixed greens, tomatoes, green apples, olives, toasted pine nuts and feta cheese tossed with vinaigrette

### Sicilian Seafood Salad 24

Tuna, chilled shrimp, lobster and crisp greens with lemon, olive oil and capers garnished with white anchovies

### Onion Soup 12

Traditional onion soup with sherry and gruyere cheese

### New England Clam Chowder 14

New England's own, cooked with smoked pancetta, potatoes, celery, in a creamy clam broth. Served with oyster crackers

## sides

### Whipped Garlic Mashed Potatoes 10

### Sautéed Wild Mushrooms 10

### Truffle Fries 10

### Sautéed Spinach 9

### Asparagus Parmesan Gratin 10

### Mac & Cheese 10

Before placing your order, please inform your server if a person in your party has a food allergy.

\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Ask your server for our gluten-free and vegetarian options.

Venezia reserves the right to add 18% gratuity to parties of six or more.

## pasta & risotto

### Butternut Squash Ravioli 21

Creamy, sage and lemon sauce

### Linguini alle Vongole 23

Linguini tossed with briny clams, white wine, hot pepper flakes and fresh parsley

### Shrimp Carbonara 25

Sautéed shrimp with pancetta and peas over angel hair pasta  
Scampi style available

### Treasure of the Sea 28

Maine lobster meat, sea scallops and shrimp tossed with pappardelle pasta, in a pesto cream sauce

### Gnocchi Bolognese 22

Hand rolled potato dumpling tossed in a rich tomato meat sauce

### Risotto Venezia 24

Long-standing favorite, pairing of shrimp, scallops, shiitake mushrooms and parsley

### Chicken Risotto Primavera 22

Tender chicken, sautéed with zucchini, tomatoes, peas, red peppers, asparagus tips tossed with white wine pecorino romano risotto

## panini

### Chicken Sandwich 18

Grilled marinated chicken breast with tangy fire roasted red peppers and imported provolone cheese. Served with French fries and romaine salad

### Short Rib Sandwich 18

Tender short rib, Vermont cheddar topped with creamy slaw on ciabatta bread, served with French fries

### Venezia Burger 22

Prime ground short rib burger, crispy applewood smoked bacon, lettuce, tomato and tempura fried onion rings topped with Vermont cheddar. Served with cherry mayo and truffle fries.

### Reuben 17

Pastrami, sauerkraut, Swiss cheese, thousand island dressing on rye

### Meatball Sub 18

Homemade meatballs, marinara sauce, fontina cheese, pecorino romano served with house fries

## entrées

### Chicken Al Limone 24

Pan-seared with tangy lemon, Dijon mustard and a touch of cream. Served with whipped potatoes and asparagus

### Chicken Francese 23

Breast of chicken dipped in egg sauteed with garlic, white wine, roasted tomatoes and arugula over angel hair pasta

### Chicken Parmigiana 23

Cutlet baked with marinara and mozzarella cheese served with penne marinara

### Salmon Tampico 23

Pan-seared Atlantic salmon served over crisp greens, fresh orange slices, Bermuda onion, cucumber and avocado

### Capesante Casserole 25

Pan seared scallops with mushrooms, brandy, gruyere cheese, touch of cream and dusted with pecorino romano

### Stuffed Sole 26

Fresh sole filled with shrimp and crab stuffing over a sherry-tomato cream sauce, served with whipped potatoes and asparagus

### Haddock Mediterranean 24

Fresh new england haddock baked with roma tomatoes, basil, shallots, zucchini, capers and olives served with couscous

### Veal Porcini 26

Thinly pounded veal, porcini mushrooms, Marsala wine and a touch of cream served with angel hair pasta

### Veal Parmigiana 25

Cutlet baked with marinara and mozzarella cheese served with penne marinara

### Steak Tips\* 23

Angus beef sirloin tips sauteed with red peppers and onions served with parmesan risotto