

dinner

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

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 28

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

pasta & risotto

Butternut Squash Ravioli 28

Creamy, sage and lemon sauce

Linguini alle Vongole 30

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

Shrimp Carbonara 32

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

Treasure of the Sea 44

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

Gnocchi Bolognese 28

Hand rolled potato dumpling tossed in a rich tomato meat sauce

Linguine Frutti di Mare 40

Shrimp, calamari, scallops and mussels tossed with cherry tomato, garlic, a touch of Marinara and chili flakes

Lobster Cacio e Pepe 42

Spaghetti, pecorino romano cheese, black pepper and butter poached lobster meat

Chicken Risotto Primavera 31

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

entrées

Chicken Al Limone 32

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

Chicken Francese 32

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

Chicken Parmigiana 29

Cutlet baked with marinara and mozzarella cheese served with penne marinara

Pan-Seared Salmon 33

Atlantic salmon over sweet potato puree topped with baby arugula and red and yellow beet salad, drizzled with basil aioli

Capesante Casserole 34

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

Swordfish 44

Pan seared with Lobster cognac cream sauce, served with spinach and whipped potatoes

Haddock Mediterranean 29

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

Stuffed Sole 32

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

Veal Porcini 36

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

Veal Rollatini 36

Tender loin of veal rolled with parma prosciutto, mozzarella cheese and fresh sage, served on a bed of sautéed spinach and whipped potato

Veal Parmigiana 32

Cutlet baked with marinara and mozzarella cheese served with penne marinara

Braised Short Rib 34

Slow braised boneless short rib, served with whipped potatoes and baby carrots

NY Sirloin* 48

14 oz. prime strip steak, grilled to your liking topped with crispy fried onions, served with mushroom demi glaze and whipped potatoes

Filet au Poivre* 50

10 oz. filet served with twice baked potato and asparagus, finished with a brandy, green peppercorn demi-glaze sauce

Lamb Shank 40

Braised four hours to fall of the bone in a pomegranate, star anise, and cinnamon broth, served with creamy polenta, and glazed root vegetables

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.