

Antipasti

SHRIMP SCAMPI - Sautéed white wine, lemon, garlic and fresh parsley 9

BRUSCHETTA - Tomato and mozzarella 6 sautéed lobster meat 13 grilled chicken 8

MUSSELS & CLAMS - Sautéed with Sausage, chili peppers and tomatoes 14

LOBSTER CAKE - Served with arugula and roasted pepper salad, balsamic syrup, roasted bell pepper puree 16

HOT ANTIPASTO - A combination of eggplant rollatini, stuffed mushroom, clams casino and stuffed artichoke 9

***CARPACCIO** - Thin shavings of raw beef with aged pecorino cheese, capers and lemon 14

PORTABELLA MUSHROOM - Stuffed with sausage, provolone cheese and roasted red peppers 9

CALAMARI SICILIAN - Sautéed with garlic, lemon, capers and cured black olives 10

COLD ANTIPASTO - Auricchio, provolone, roasted peppers, prosciutto, sopressata, arugula, grilled vegetables, balsamic and garlic syrup 9

CALAMARI FRITTO - Pan fried until crispy, with fresh lemon and garlic 8

CLAMS CASINO - Classic casino stuffing 8

SHRIMP COCKTAIL - Jumbo shrimps with lemon wedge and tangy cocktail sauce 9

MELANZANA ROLLATINI - eggplant rolled with Romano cheese, ground veal, prosciutto and peas baked in marinara sauce 8

BOURBON GLAZED SHORT RIB - Slow roasted boneless tender beef, served with spicy upland cress and radish sprouts, drizzled with a 20 year old balsamic vinegar 10

***TUNA** - Seared with black sesame seeds & wasabi ginger sauce served with English cucumber salad 15

Zuppe

SOUP OF THE DAY - Priced daily

ONION SOUP - Traditional onion soup with sherry and Gruyere cheese 5

MEDITERRANEAN SEAFOOD CHOWDER - A spicy blend of pancetta, roasted red peppers, scallops, shrimp, clams and mussels in a light saffron tomato broth 10 New England style with cream 12

Insalata

***CAESAR SALAD 7** - With Shrimp 14 With Lobster 17

CAPRESE - Fresh mozzarella with tomato, olive oil and fresh basil 7

ICEBERG WEDGE - A crispy wedge of iceberg lettuce served with marinated Bermuda onions topped with your choice of dressing: blue cheese, black fig vinaigrette or thousand island 6

SICILIAN SEAFOOD SALAD - Imported Sicilian tuna, chilled shrimp, lobster and crisp greens with lemon, olive oil and capers garnished with white anchovies 17

ROMAINE SALAD - With Roma tomato and Bermuda onion 6

SPINACH SALAD - With apple smoked bacon, white Stilton cheese with Mango tossed with black fig dressing 9

Pasta Fresca & Risotto

FETTUCCHINI ALFREDO 16 - In a classic cream sauce With chicken 19 with lobster 26

PAPPARDELLE ALLA BOLOGNESE - A thick full-bodied meat sauce & Homemade Pappardelle pasta 19

RAVIOLI AL FORNO - Cheese ravioli with meatballs baked with mozzarella cheese and marinara sauce 17

LINGUINI WITH SEAFOOD - Homemade linguini, Calamari, shrimp, scallops, lobster, clams, basil, garlic & fresh Roma tomatoes 26

PAPPARDELLE ALLA VODKA - Shrimp and scallops sautéed in a vodka sauce tossed with Homemade Pappardelle pasta 24

CAVATELLI SICILIAN - Eggplant, Sicilian olives, capers, onion, crushed red peppers, tomato and basil tossed with cavatelli 17

VENEZIA RISOTTO - Pan seared scallops with lemon & basil, atop shitake, onion & Romano cheese risotto 22

CHICKEN RIGATONI AL FORNO - Tender breast of chicken and imported porcini mushrooms oven roasted with Mountain Pecorino cheese and a touch of cream 24

ROASTED TOMATO SCAMPI - Shrimp sautéed with garlic, broccoli Rabe, roasted tomatoes and basil tossed with penne pasta 24

LOBSTER RAVIOLI - Sautéed with fresh lobster meat, shallots, tarragon, Roma tomatoes, grappa and a touch of cream 38

Dining room \$15 minimum order per person. Venezia reserves the right to add 18% gratuity of parties of six or more. Banquet rooms available for private parties or meetings.

Frutti di Mare

- SOLE ROLLATINI** - Sole rolled with crab meat, over tomato risotto drizzled with roasted garlic & basil aioli 26
- PAN SEARED SALMON** - Seared salmon filet with Lemon & extra virgin olive oil served with salad misto 24
- SCROD BIANCO** - Baked with fresh bread crumbs, parsley, lemon and garlic 17
- LOBSTER FRA DIAVOLO** - lobster pan roasted with fresh Roma tomatoes, shallots, crushed red peppers served over linguini Available in the shell or lazy style Market Price
- BAKED OR BOILED LOBSTER** - Baked stuffed with scallops, shrimp, lobster meat and seasoned with bread crumbs Market Price
- CIOPPINO AL LA VENEZIA** - Filets of salmon, swordfish, haddock, shucked clams, scallops, shrimp, lobster, sautéed with saffron, tomato, shallots, garlic and served over freshly seared bread 27
- GRILLED SALMON** - Served with a citrus sauce and broccoli francaise 24
- GRILLED SCALLOPS** - Topped with seasoned crumbs on a bed of spinach served with lobster Maccheroni con formaggio 26
- GRILLED SWORDFISH** - Swordfish topped with garlic herb butter served with grilled eggplant, zucchini, buffalo mozzarella napoleon 27

Pollo

- CHICKEN PARMIGIANA** - Chicken breast baked with fresh mozzarella cheese and tomato sauce 17
- CHICKEN PICCATA** - Breast of chicken sautéed in a white wine lemon caper sauce 17
- CHICKEN MARSALA** - Chicken breasts sautéed in Marsala wine, ham and fresh mushrooms 17
- CHICKEN SALTIMBOCCA** - Chicken topped with prosciutto, mozzarella cheese, fresh sage and lemon sauce, served atop sautéed spinach 18
- GRILLED CHICKEN** - Tender marinated chicken breast with fresh herbs served with salad misto 19
- CHICKEN PIZZAIOLA** - Sautéed breast of chicken with fresh Roma tomatoes and basil topped with mozzarella and prosciutto served with pan seared angel hair 21

Vitello

- VEAL MARSALA** - Sautéed with wild mushrooms in a Marsala wine glaze 19
- VEAL PARMIGIANA** - baked with marinara sauce and mozzarella cheese 18 Veal with eggplant 19
- VEAL PICCATA** - Sautéed with white wine, lemon and capers 19
- VEAL OSCAR VENEZIA** - Grilled veal chop loin, asparagus & king crab meat topped with Porcini demi-glaze 27
- VEAL SALTIMBOCCA** - Scallopini of veal sautéed with mushrooms, white wine demi glaze topped with prosciutto and mozzarella 20
- VEAL MILANESE** - Breaded scaloppini of veal over Roasted red pepper and arugula salad with Pecorino Romano chesse, lemon & extra virgin olive oil 21

Bistecca & Costolette

- SHORT RIB** - Slow roasted bourbon glazed boneless organic short rib of beef, with a vegetable risotto 29
- *RACK OF LAMB** - Roasted and served with polenta lamb bolognese 29
- *CERTIFIED BLACK ANGUS NEW YORK SIRLOIN** - Broiled and served with a casserole of sautéed button mushrooms in a cognac Dijon sauce 29
- *FILET MIGNON** - Grilled to your liking and served with grilled asparagus and red peppers 31 With Grilled shrimp skewers 41

Sides Dishes

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| Lobster Maccheroni con Formaggio - 12 | Sautéed Cognac Dijon Button Mushroom - 5 |
| Polenta with beans and fresh greens - 6 | Sautéed Spinach - 6 |
| Sautéed Onions - 4 | Asparagus - 7 |

* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please inform your server of any food allergies