

Appetizers

SHRIMP SCAMPI 9

Sautéed white wine, lemon, garlic and fresh parsley

MUSSELS & CLAMS 14

Sautéed with Sausage, chili peppers and tomatoes

SUMMER CEVICHE 13

A delicious blend of diver court scallops, shrimp and vine ripened tomatoes tossed with fresh lime and cilantro

LETTUCE WRAPS 9

Pan seared asparagus with ground chicken and spicy chili and basil sauce

CALAMARI FRITTO 8

Pan fried until crispy, with fresh lemon and garlic

CLAMS CASINO 8

Classic casino stuffing

BOURBON GLAZED SHORT RIB 10

Slow roasted boneless tender beef, served with spicy upland cress and radish sprouts, drizzled with a 20 year old balsamic vinegar

TUNA TARTARE & AVOCADO 15

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

BRUSCHETTA

Tomato and mozzarella 6 sautéed vegetables 9 lobster meat 13 grilled chicken 8

HOT ANTIPASTO 9

A combination of stuffed summer vegetables, stuffed mushroom, clams casino and stuffed artichoke

PORTABELLA MUSHROOM 9

Stuffed with sausage, provolone cheese and roasted red peppers

*CARPACCIO 14

Thin shavings of raw beef, aged pecorino cheese, capers & lemon

CRAB CAKE 12

With honey mustard remoulade and crisp romaine

SHRIMP COCKTAIL 9

Jumbo shrimps with lemon wedge and tangy cocktail sauce

COLD ANTIPASTO 9

Auricchio provolone, roasted peppers, prosciutto, sopressata, arugula, grilled vegetables, balsamic and garlic syrup

Soup

NEW ENGLAND SEAFOOD CHOWDER 12

A creamy blend of pancetta, roasted red peppers, scallops, shrimp, clams and mussels

ONION SOUP 5

Traditional onion soup with sherry and Gruyere cheese

MEDITERRANEAN SEAFOOD CHOWDER 10

A spicy blend of pancetta, roasted red peppers, scallops, shrimp, clams and mussels in a light saffron tomato broth

SOUP OF THE DAY Priced daily

Salads

*CAESAR SALAD 7

With Shrimp 14 With Lobster 17

SICILIAN SEAFOOD SALAD 17

Imported Sicilian tuna, chilled shrimp, lobster and crisp greens with lemon, olive oil and capers garnished with white anchovies

ROMAINE SALAD 6

With Roma tomato and Bermuda onion

TOMATO & AVOCADO 12

Topped with fresh mozzarella cheese and drizzled with black fig vinaigrette

ICEBERG WEDGE 7

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

SPINACH SALAD 9

With apple smoked bacon, white Stilton cheese with Mango tossed with black fig dressing

Pasta & Risotto

VENEZIA RISOTTO 22

Pan seared scallops with lemon & basil, atop shitake mushrooms, onion & Romano cheese risotto

CAVATELLI SICILIAN 17

Eggplant, Sicilian olives, capers, onion, crushed red peppers, tomato and basil tossed with cavatelli

FETTUCCINI ALFREDO 16

In a classic cream sauce With chicken 19 with lobster 26

VEAL & PENNE ARABIATA 24

Tender bite size loin of veal sautéed with shallots, garlic, Sicilian olives, capers, tomatoes and crushed red pepper

ROASTED TOMATO SCAMPI 24

Shrimp sautéed with garlic, broccoli Rabe, roasted tomatoes and basil tossed with penne pasta

MEZZA RIGATONI 24

Tossed with Shrimp, Scallops, Porcini Mushrooms and a Touch of Cream

RAVIOLI AL FORNO 17

Cheese ravioli & meatballs baked with mozzarella cheese and marinara sauce

PASTA QUATRO 21

Handmade "square" pasta sautéed with smoked pancetta, vodka sauce and English peas

LINGUINI WITH SEAFOOD 26

Homemade linguini, Calamari, shrimp, scallops, lobster, clams, basil, garlic & fresh Roma tomatoes

FETTUCCINI ALLA VODKA 24

Shrimp and scallops sautéed in a vodka sauce tossed with Homemade Fettuccini pasta

Seafood

SOLE FRANCAISE 22

Sole delicatly dipped in egg topped with a lemon & garlic sauce served with asparagus

SCROD BIANCO 17

Baked with fresh bread crumbs, parsley, lemon and garlic

SWORDFISH ARABIATA 24

Pan roasted center cut local swordfish, pan roasted with tomatoes, olives, capers , crushed red peppers and white wine served with focaccia points

BAKED OR BOILED LOBSTER Market Price

Baked stuffed with scallops, shrimp, lobster meat and seasoned with bread crumbs

SALMON TAMPICO 24

Pan seared Atlantic salmon served over a salad of crisp greens, fresh orange segments, Bermuda onion, cucumber and avocado

CIOPPINO VENEZIA 27

Filets of salmon, swordfish, haddock,shucked clams,scallops,shrimp, lobster,sautéed with saffron, tomato, shallots & garlic served over freshly seared bread

GRILLED SCALLOPS 26

Topped with seasoned crumbs served with polenta and broccoli Rabe

LOBSTER FRA DIAVOLO Market Price

lobster pan roasted with fresh Roma tomatoes, shallots, crushed red peppers served over linguini Available in the shell or lazy style

GRILLED SALMON 24

Served with a citrus sauce and vegetable risotto

Beef, Steak & Chops

SHORT RIB 23

Slow roasted bourbon glazed boneless organic short rib of beef, with vegetable risotto

*FILET MIGNON 32

Grilled to your liking and served with grilled asparagus,red peppers and crispy truffle parmesan shoestring potatoes

NIMAN RANCH PORK CHOP 21

Pan roasted with cherry peppers, asparagus, portabella mushrooms and glazed with a garlic balsamic vinegar

BEEF BRACIOLA BAROLO 22

Tender beef rolled with hard boiled egg, prosciutto, salami, mozzarella and fresh herbs, simmered slowly with red wine and served over fettuccini

*CERTIFIED BLACK ANGUS NEW YORK SIRLOIN- 29

Broiled to your liking and served with a casserole of sautéed button mushrooms in a cognac Dijon sauce

NATURAL BONE-IN RIB-EYE STEAK 28

Dry rubbed with herbs and spices served with julienne truffle & cheese fries

Chicken & Veal

CHICKEN 18

Francaise, Marsala ,Parmigiana, Piccata or Saltimbocca

CHICKEN CORREZELLA 18

Sautéed boneless breast of chicken topped with puffs of fresh mozzarella and a delicate lemon garlic sauce

CHICKEN PIZZAIOLA 21

Sautéed breast of chicken with fresh Roma tomatoes and basil topped with mozzarella and prosciutto served with pan seared angel hair

VEAL 19

Francaise, Marsala, Parmigiana, Piccata or Saltimbocca

VEAL MILANESE 21

Breaded Scallopini of veal over Roasted red pepper and arugula salad with Pecorino Romano cheese, lemon & extra virgin olive oil

VEAL OSCAR VENEZIA 27

Grilled bone in loin veal chop ,asparagus & crab meat topped with Porcini demi-glaze

Sides Dishes

Asparagus 7

Sautéed Cognac Dijon Button Mushroom 5

Sautéed Spinach 6

Sautéed Polenta and Beans with Broccoli Rabe 6

Sautéed Onions 4

Crispy Truffle Parmesan Shoestring Potatoes 6

* 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 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.