

Happy New Year

Appetizers

Shrimp and Crab Cocktail 18
Chilled Prawns and Alaskan King Crab Salad, served with a Tangy Cocktail Sauce

fettuccini Alfredo with Wild Mushrooms 16
Topped with Shaved black Winter Truffles

fritto Misto 18
Pan Fried Scallops, Shrimp & Calamari served with Hot Peppers

Coccio Tradizionale 18
Fried arancini with peas and Bolognese, potato coquette with prosciutto and camera, cheese polenta

Eggplant Rollatini 14
Tender Eggplant sautéed and Rolled with Rice, Ground Veal, Mortadella, Tomato and Peas

fiori di Zucchini 14
Organic blossoms filled with bufala ricotta, truffle aioli and grilled vegetables

Soup

Lobster Bisque 14
With Tender Maine lobster Meat and a touch of Cognac

Tortellini Soup 10

Salad

**Caesar Salad* 10
Wedge 10
Iceberg Lettuce, Tomatos, Pickled Bermuda Onions drizzled with Bleu Cheese Dressing

Mista 10
Baby Arugula & Endive Tossed with Lemon, EVOO, Shaved Fennel and Parmesan Cheese

Entrées

Mushroom @ Asparagus Risotto 25

Breast Of Chicken 28
Free Range Oven Roasted Statler Chicken Breast. served with Wild Rice and Sausage Stuffing drizzled with Jus Lie

Chicken Rigatoni 28
Tender Bite size breast of Chicken sautéed with Broccolini, Heirloom Grape Tomatoes, Garlic, Shallots and Prosciutto

Rack of Lamb 40
Roasted Center Cut Rack of Lamb paired with minted demi-glace, roasted Potatoes and Wilted Spinach

Veal @ Lobster Cardinale 36
Scaloppine of Tender Milk Fed Veal accompanied with Lobster, Whipped Potatoes, Asparagus Tips and Pernod

filet Mignon 44
Grilled to Perfection, served with Brandy Peppercorn sauce, Duchess Potatoes, Cauliflower Gratin

Prime Rib 36
Slow Roasted Black Angus Beef Crusted with Rosemary & Garlic

Linguini Seafood 36
Shrimps, Scallops and Lobster Sautéed with Garlic, Roasted Tomatoes tossed with Homemade Linguini

Chilean Sea Bass Puttanesca 42
Sautéed with Puttanesca Sauce, served with Herbed Potato Galette and Broccoli Rabe

Baked Stuffed Lobster 49
Maine lobster stuffed with Shrimp and Scallop Stuffing

Seafood Risotto 34
Calamari, Swordfish, Shrimp, Scallops and Peas with Saffron Risotto

Pappardelle Lobster Pesto 40
Homemade Pasta tossed with Lobster Meat in a Pesto Cream Sauce

Salmone Ripieno 32
Atlantic Salmon stuffed with Crab, Potatoes and Scallions, scented with Fennel Pollen, Grilled Vegetables

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