

# Dinner Menu

## ANTIPASTI

**Shrimp Cocktail**  
Chilled jumbo shrimp served with cocktail sauce \$18

**Calamari Fritti**  
Crispy fried with pickled cherry peppers,  
garlic and Sriracha sauce \$17

**Mussels**  
Simmered in a lemon cream saffron sauce \$17

**Nonna's Meatballs**  
Baked with mozzarella and marinara \$16

**Crab Cakes**  
Pan-fried Maryland blue crab patties, preserved  
lemon aioli, organic micro green \$20

**Local Oysters**  
Oysters on the half shell,  
trio of mignonette \$20

**Eggplant Rollatini**  
Thinly sliced eggplant rolled with  
veal, risotto and peas, baked with  
marinara sauce and parmigiana cheese \$15

**Arancini**  
Classic risotto rolled and filled with meat ragu, peas and  
mozzarella, crispy fried, served with marinara sauce \$16

**Stuffed Mushrooms**  
Spinach, provolone cheese and  
roasted red pepper sauce \$17

**Antipasto Misto**  
An array of charcuterie, Parma prosciutto, artichoke hearts,  
sweet sopressata, aged capicola and Auricchio provolone cheese \$18

## INSALATE & ZUPPE

**Caprese**  
Heirloom tomatoes and avocado topped with  
Dolce Latte mozzarella, EVOO and balsamic vinegar \$15

**Classic Caesar Salad\***  
Hearts of romaine, croutons and shaved parmesan \$12

**Iceberg Wedge Salad**  
Crispy bacon, tomato, red onions,  
crumbled bleu cheese dressing \$14

**Onion Soup**  
Traditional onion soup with sherry and gruyere cheese \$10

**New England Clam Chowder**  
New England's own, cooked with smoked pancetta, potatoes, celery,  
in a creamy clam broth. Served with oyster crackers \$14

## PASTA & RISOTTO

**Risotto Venezia**  
Long-standing favorite, pairing of shrimp, scallops,  
shiitake mushrooms and parsley \$31

**Chicken Risotto**  
Tender chicken, sautéed with porcini mushrooms  
and parmesan \$31

**Tortellini Pesto**  
Four cheese Tortellini tossed with  
roasted red pepper pesto \$26

**Cheese Ravioli**  
Sautéed with fresh spinach, cherry tomatoes  
and a touch of cream \$26

**Shrimp Carbonara**  
Sautéed shrimp with pancetta and peas over  
angel hair pasta (available scampi style) \$32

**Pappardelle Alla Vodka**  
Wide ribbon pasta tossed with lobster, shrimp, scallops,  
vodka and creamy marinara sauce \$38

**Bolognese**  
Traditional slow cooked meat ragu, touch of cream  
and basil over homemade fettuccine \$26

**Linguine Frutti di Mare**  
Shrimp, calamari, scallops and mussels tossed with cherry  
tomato, garlic and white wine, touch of chili flakes \$40

## ENTRÉES

**Chicken Valdostano**  
Sautéed with mushrooms and white wine,  
pan-baked with prosciutto and mozzarella,  
finished with roasted red peppers over penne \$31

**Chicken Carrozzella**  
Tender scallopini topped with puffs of fresh mozzarella and  
a delicate lemon garlic sauce served with linguini \$30

**Chicken Parmigiana**  
Cutlet baked with marinara and mozzarella  
cheese served with penne marinara \$28

**Roasted Salmon**  
Roasted and topped with lemon aioli and  
served with root vegetable quinoa \$32

**Capesante**  
Pan-seared scallops drizzled with bacon aioli, served  
with butter whipped potatoes and asparagus \$32

**Swordfish**  
Pan-seared with lobster cognac cream sauce, served  
with spinach and whipped potatoes \$42

**Filet au Poivre\***  
10 oz. filet served with twice baked potato and asparagus, finished with  
a brandy, green peppercorn demi-glace sauce \$52

**Merluzzo**  
Haddock filet oven roasted with sherry crumbs  
and butter, served with daily vegetable and potato \$28

**Veal Porcini**  
Thinly pounded veal, porcini mushrooms, Marsala wine  
and a touch of cream served with angel hair pasta \$34

**Veal Osso Bucco**  
Veal shanks cooked in a rich broth that includes  
vegetables and wine served with risotto Milanese \$38

**Veal Parmigiana**  
Cutlet baked with marinara and mozzarella  
cheese served with penne marinara \$30

**Braised Short Rib**  
Braised in a bourbon beef stock, served with  
mashed potatoes and Brussels sprouts sautéed  
with bacon \$34

**Prime New York Strip Steak\***  
14 oz. prime strip steak, grilled to your liking, served  
with mushroom demi glaze and whipped potatoes \$50

## SIDES

Whipped Garlic Mashed Potatoes 9  
Sautéed Wild Mushrooms 10

Truffle Fries 10  
Sautéed Spinach 8

Asparagus Parmesan Gratin 9  
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.*