

# Lunch 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

Add to any salad: Chicken \$8 Steak Tips \$10 Shrimp (3) \$12

**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 \$24

**Chicken Risotto**  
Tender chicken, sautéed with porcini mushrooms  
and parmesan \$22

**Cheese Ravioli**  
Sautéed with fresh spinach, cherry tomatoes  
and a touch of cream \$20

**Tortellini Pesto**  
Four cheese Tortellini tossed with  
roasted red pepper pesto \$20

**Shrimp Carbonara**  
Sautéed shrimp with pancetta and peas over  
angel hair pasta (available scampi style) \$25

**Pappardelle Alla Vodka**  
Wide ribbon pasta tossed with lobster, shrimp, scallops,  
vodka and creamy marinara sauce \$26

## PANINI

**Chicken Sandwich**  
Grilled marinated chicken breast  
with tangy fire roasted red peppers and  
imported provolone cheese. Served with  
French fries and romaine salad \$17

**Short Rib Sandwich**  
Tender short rib, Vermont cheddar topped with creamy  
slaw on ciabatta bread, served with French fries \$18

**Boston's Lobster Roll**  
Handpicked fresh Maine lobster meat classically dressed with lemon and mayo  
presented in a sweet brioche bun with house fries and salad market price

**Venezia Burger**  
Prime ground short rib burger, crispy applewood  
smoked bacon, lettuce, tomato and tempura fried  
onion rings topped with Vermont cheddar.  
Served with cherry mayo and truffle fries. \$22

**Reuben**  
Pastrami, sauerkraut, Swiss cheese,  
thousand island dressing on rye bread \$15

## ENTRÉES

**Chicken Parmigiana**  
Cutlet baked with marinara and mozzarella cheese  
served with penne marinara \$22

**Capesante**  
Pan-seared scallops drizzled with bacon aioli, served  
with butter whipped potatoes and asparagus \$25

**Chicken Carrozzella**  
Tender scallopini topped with puffs of fresh mozzarella and  
a delicate lemon garlic sauce served with linguine \$22

**Salmon Tampico\***  
Pan-seared Atlantic salmon served over  
crisp greens, fresh orange slices, Bermuda onion,  
cucumber and avocado \$23

**Merluzzo**  
Haddock filet oven roasted with sherry crumbs  
and butter, served with daily vegetable and potato \$22

**Steak Tips\***  
Angus beef sirloin tips sautéed with red peppers  
and onions, served with parmesan risotto \$22

**Veal Parmigiana**  
Cutlet baked with marinara and mozzarella cheese  
served with penne marinara \$23

**Veal Porcini**  
Thinly pounded veal, porcini mushrooms,  
Marsala wine and a touch of cream served  
with angel hair pasta \$24

## 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.*