

# Happy New Year

## Appetizers

### Wild Mushroom Fettuccini Alfredo 16

Topped with Shaved black Winter Truffles

### Eggplant Bake 16

A Parmigiana-style eggplant lasagna layered with Mozzarella, Marinara and fresh basil

### Crespelle al Forno 18

Baked Crepes filled with Sausage, Spinach and Mozzarella, served with Aurora Sauce & Pesto Drops

### fritto Misto 18

Pan Fried Scallops, Shrimp & Calamari served with Hot Peppers

### Shrimp Cocktail 18

Chilled Jumbo Prawns served with a Tangy Cocktail Sauce

### Clams Casino 16

Rhode island littlenecks baked with a Classic Casino Stuffing

## Soup

### Tortellini Soup 10

### King Crab and Lobster Corn Chowder 16

## Salad

### \*Caesar Salad 12

Rolled Parmesan Bread, White Anchovies

### Cured Salmon Carpaccio 14

Served with Baby Kale, Blood Orange fennels and Red Quinoa Salad

## Entrées

### Risotto al Salto 25

Asparagus, Butternut Squash, Saffron and Four Cheese Risotto

### Gnocchi in Bianco 26

Homemade Potato gnocchi with Sausage, baked quince, Gorgonzola cream and spicy Pecans

### Breast Of Chicken

Stuffed with Mushrooms and Mozzarella, rolled with smoked Bacon and served au jus

### Seafood Stuffed Paccheri 32

Oversized pasta tubes filled with Shrimp, Scallop and lobster Meat, baked with a Cream of Tomato and Eggplant sauce

### Salmone Ripieno 32

Atlantic Salmon stuffed with Shrimp and Salsify, served with "end of the year" Beluga Lentils Minestra

### Caviar Risotto allo Champagne 36

Shrimp and Scallop risotto cooked with Champagne, garnished with Arugula and Caviar

### Chilean Sea Bass Puttanesca 42

Potato Gallette, Baby carrots, Caramelized red onions, Puttanesca sauce

### Baked Stuffed Maine Lobster 49

2 1/2 Lb wild caught lobster stuffed with shrimp and scallop stuffing scented with sherry wine

### Pappardelle Lobster Pesto 40

Wide ribbon Pasta tossed with Lobster Meat in a Creamy Pesto Sauce

### Prime Rib 36

Slow Roasted Black Angus Beef Crusted with Rosemary & Garlic and Herbs, horseradish mashed potato, Vegetable medley

### filet Mignon 44

Wellington style, Wild Mushrooms, Potato Gratin, Red Wine Sauce

### Rack of Lamb 40

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

### Veal Roulade

Roasted loin of Veal stuffed with Prosciutto and Fontina, creamy Mushrooms sauce and Angel hair

\* 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.