

Menu

Three and Four Course

Penne Marinara or Clam Chowder

Caesar Salad or Romaine Salad

Choice Of:

Chicken Piccata- Breast of chicken sautéed in a white wine lemon caper sauce

Chicken Parmigiana- Chicken breast baked with fresh mozzarella cheese and tomato sauce

Capellini ai Scampi- Wild harvested black tiger shrimp, garlic, lemon, parsley and evoo, tossed with Angel hair pasta

Veal Marsala- Sautéed with wild mushrooms in a Marsala wine glaze

NY Sirloin- Pan roasted strip with caramelized onions mustard and brandy sauce, roasted potatoes and vegetable medley

Halibut- West coast wild catch served with a pear tomato scampi sauce, warm salad of potatoes, spinach, cured tomatoes and artichokes

Risotto al Salto- Saffron asparagus, butternut squash and four cheeses

Merluzzo- Haddock filet oven roasted with sherry crumbs and butter, served with daily vegetable and potato

Salmone- Grilled and stuffed with salsify and shrimp served with a beluga lentils and barley minestra

Dessert:

Assorted Dessert Platter

Venezia's special blend coffee, Decaffeinated coffee & Tea

\$42.00/\$46.00 per Person

Please add 18% gratuity and a 7% sales tax

*Menu Items Subject to change without Notice

Available for dining room reservations of groups of 20 or more