

# Happy New Year

## APPETIZERS

### Wild Mushroom Fettuccine Alfredo

Topped with shaved black winter truffles \$16

### Eggplant Bake

A Parmigiana-style eggplant lasagna layered with mozzarella, marinara and fresh basil \$16

### Crespelle al Forno

Baked crepes filled with sausage, spinach and mozzarella, served with Aurora sauce and pesto drops \$18

### Fritto Misto

Pan fried scallops, shrimp and calamari served with hot peppers \$18

### Shrimp Cocktail

Chilled jumbo prawns served with a tangy cocktail sauce \$18

### Clams Casino

Rhode Island littlenecks baked with a classic casino stuffing \$16

## SOUP

**Tortellini Soup** \$10

**King Crab and Lobster Corn Chowder** \$16

## SALAD

### Caesar Salad\*

Rolled Parmesan bread, white anchovies \$12

### Cured Salmon Carpaccio 14

Served with baby kale, blood orange fennels and red quinoa salad \$14

## ENTRÉES

### Risotto al Salto

Asparagus, butternut squash, saffron and four cheese risotto \$25

### Gnocchi in Bianco

Homemade potato gnocchi with sausage, baked quince, gorgonzola cream and spicy pecans \$26

### Breast of Chicken

Stuffed with mushrooms and mozzarella, rolled with smoked bacon and served au jus \$28

### Seafood Stuffed Paccheri

Oversized pasta tubes filled with shrimp, scallop and lobster meat, baked with a cream of tomato and eggplant sauce \$32

### Salmone Ripieno

Atlantic salmon stuffed with shrimp and salsify, served with "end of the year" Beluga lentils minestra \$32

### Caviar Risotto allo Champagne

Shrimp and scallop risotto cooked with champagne, garnished with arugula and caviar \$36

### Chilean Sea Bass Puttanesca

Potato galette, baby carrots, caramelized red onions, puttanesca sauce \$42

### Baked Stuffed Maine Lobster

2½ lb wild caught lobster stuffed with shrimp and scallop stuffing scented with sherry wine \$49

### Pappardelle Lobster Pesto

Wide ribbon pasta tossed with lobster meat in a creamy pesto sauce \$40

### Prime Rib

Slow roasted Black Angus beef crusted with rosemary, garlic and herbs, horseradish mashed potato, vegetable medley \$36

### Filet Mignon

Wellington style, wild mushrooms, potato gratin, red wine sauce \$44

### Rack of Lamb

Roasted center cut rack of lamb paired with minted demi-glace, roasted potatoes and wilted spinach \$40

### Veal Roulade

Roasted loin of veal stuffed with prosciutto and fontina, creamy mushroom sauce and angel hair \$34

*\*Consuming raw or undercooked 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 to parties of six or more.*