

Menu

Three and Four Course

Penne Marinara or Minestrone Soup

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- Venezia's classic center cut steak served with melted gorgonzola, red wine demi, vegetables and roasted potatoes

Pesce Spada- Grilled swordfish served with tapenade and Sicilian caponata vegetables

Gnocchi al Forno- Hand-rolled potato dumplings baked with cherry tomato sauce and Bufala mozzarella

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

Salmone Ripieno- Atlantic salmon stuffed with crab, potatoes and scallions, scented with fennel pollen. Grilled vegetables

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