

Dinner Menu

ANTIPASTI

Shrimp Scampi

U8 jumbo shrimp, white wine, lemon, garlic and fresh parsley \$16

Calamari Fritti

Crispy fried with pickled cherry peppers, garlic and sriracha sauce \$14

Mussels

Nova scotia mussels steamed in white wine, garlic lemon and black pepper, marinara sauce upon request \$14

Antipasto Misto

Cold array of charcuterie, Parma prosciutto, salami, artisanal cheeses and vegetable Napoleon \$14

Cocktail di Gamberi

Jumbo shrimp with lemon wedge and cocktail sauce \$16

Coccio Tradizionale

Fried rice arancini with peas and Bolognese, potato croquette with prosciutto and scamorza, cheese polenta \$16

Tuna & Salmon Tartare

Knife-diced fresh ahi tuna and Norwegian salmon layered with avocado, sesame ginger dressing, wasabi aioli \$16

Polpette Ripiene

Traditional meatballs baked with tomato sauce and mozzarella cheese \$13

Fiori di Zucchini

Organic blossoms filled with bufala ricotta, and truffle aioli, served with grilled vegetables \$14

Eggplant Rollatini

Thinly sliced eggplant rolled with veal risotto and peas, baked with marinara and parmesan sauce \$12

Pan Seared Crab Cakes

Pan seared peekytoe crab dressed with peppers, cucumbers celery, spicy mayo and chives, served with arugula and smoked paprika aioli \$16

INSALATE & ZUPPE

Classic Caesar Salad

Romaine hearts, croutons, shaved parmesan \$10

Caprese

Homemade mozzarella, heirloom tomato and avocado salad \$13

Misticanza Con Noci e Formaggio

Baby mesclun greens, sangria poached pears, spicy pecans, gorgonzola \$11

Sicilian Seafood Salad

Sicilian tuna, chilled shrimp, lobster and crisp greens with lemon, olive oil and capers garnished with white anchovies \$17

Minestrone

Vegetable and legumes soup garnished with small cut pasta \$10

Seafood Chowder

New England white fish and clams cooked with smoked pancetta and potato cup \$7, bowl \$14

PRIMI PIATTI

Orecchiette Pugliesi

Homemade sausage, broccoli rabe, semidried tomato and goat cheese tossed with traditional pasta \$26

Ravioli di Bufala

Homemade ravioli filled with bufala ricotta, wild mushroom ragu, shaved black truffles \$28

Linguini alle Vongole

Homemade linguine tossed with Manila clams, garlic, parsley and white wine with a touch of hot pepper, fresh grape tomatoes upon request \$26

Linguine ai Frutti di Mare

Homemade linguine, shrimp, scallops, calamari, clams, and mussels sautéed with pear tomatoes, crustacean sauce \$32

Capellini ai Scampi

Wild harvested black tiger shrimp, garlic, lemon, parsley and evoo, tossed with angel hair pasta \$30

Risotto Venezia

Long standing favorite, pairing of shrimp, scallops, cipollini onions, shiitake mushrooms parsley \$31

Porcini & Chicken Risotto

Wild forest mushrooms, tender chicken, white wine and parmesan risotto \$28

Gnocchi al Forno

Hand-rolled potato dumplings baked with cherry tomato sauce and bufala mozzarella \$24

Fettuccine Bolognese

A classic Sunday's slow cooked ragu of beef, pork and lamb served with homemade fettuccine \$24

Ravioli all'Astice

Lobster ravioli in lobster sauce with clams, zucchini and fresh tomatoes \$30

Pappardelle all'Aragosta

wide ribbon pasta sautéed with scallop, shrimp and lobster meat in a creamy pesto sauce \$38

FRUTTI DI MARE

Capesante

Pan seared scallops drizzled with bacon and scallion aioli, served with butter whipped potatoes and asparagus tips \$30

Merluzzo

Haddock filet oven roasted with sherry crumbs and butter, served with daily vegetable and potato \$24

Pesce Spada

Grilled swordfish served with tapenade and Sicilian caponata vegetables \$30

Cioppino

Classic seafood stew with swordfish, scallops, calamari, shrimp, mussels, clams, lightly spicy tomato broth and served with toasted focaccia \$34

Salmone Ripieno

Atlantic salmon stuffed with crab, potatoes and scallions, scented with fennel pollen, grilled vegetables \$32

Astice del Maine

Two and half pound Maine lobster, prepared scampi, diavolo, baked stuffed or pan seared Venezia style \$ market price

POLLO & CARNE

Chicken Parmigiana

Chicken breast baked with fresh mozzarella cheese and tomato sauce \$26

Chicken Piccata

Breast of chicken sautéed in a white wine lemon caper sauce \$27

Kurabuto Pork Tenderloin

Fennel crusted, served with sunchoke, apples and walnuts compote, apple cider glaze \$24

Chicken Carrozzella

Sautéed boneless breast of chicken topped with puffs of fresh mozzarella and a delicate lemon garlic sauce \$28

Veal Saltimbocca

Scallopini of veal sautéed with mushrooms, white wine demi glaze topped with prosciutto and mozzarella \$30

Veal Parmigiana

Baked with marinara sauce and mozzarella cheese \$30

Veal Marsala

Sautéed with wild mushrooms in a Marsala wine glaze \$30

Rack of Lamb

Grass fed domestic lamb oven roasted with grain mustard and panko crust, marble potatoes, vegetable medley \$38

Bourbon Glazed Short Rib

Slow braised boneless beef ribs with a bourbon glazed barbecue sauce, creamed potatoes, sprouts \$32

Veal Osso Buco

Traditional delicacy from Milan, served with saffron marrow risotto, sautéed spinach \$36

Filet Mignon

Grilled to perfection, served with brandy peppercorn sauce, duchess potatoes, cauliflower gratin \$38

NY Sirloin

Venezia's classic center cut steak served with melted gorgonzola, red wine demi, vegetables and roasted potatoes \$36

**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. Ask your server for our gluten-free and vegetarian options. Venezia reserves the right to add 18% gratuity to parties of six or more.*

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