

# Lunch 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

### Fiori di Zucchini

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

### 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 \$15

### Cocktail di Gamberi

Jumbo shrimp with lemon wedge and cocktail sauce \$16

### Polpette Ripiene

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

### Eggplant Rollatini

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

### Antipasto Misto

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

### Pan Seared Crab Cakes

Pan seared peekytoe crab dressed with peppers, cucumbers celery, spicy mayo and chives, served with arugula and smoked paprika aioli \$15

## 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

### Gnocchi al Forno

Hand-rolled potato dumplings baked with cherry tomato sauce and bufala mozzarella \$18

### Fettuccine Bolognese

A classic Sunday's slow cooked ragu of beef, pork and lamb served with homemade fettuccine \$17

### Ravioli all'Astice

Lobster ravioli in lobster sauce with clams, zucchini and fresh tomatoes \$25

### Orecchiette Pugliesi

Homemade sausage, broccoli rabe, semidried tomato and goat cheese tossed with traditional pasta \$18

### Ravioli di Bufala

Homemade ravioli filled with bufala ricotta, wild mushroom ragu, shaved black truffles \$22

### Linguine ai Frutti di Mare

Homemade linguine, shrimp, scallops, calamari, clams, and mussels sautéed with pear tomatoes, crustacean sauce \$25

### Capellini ai Scampi

Wild harvested black tiger shrimp, garlic, lemon, parsley and evoo, tossed with Angel hair pasta \$24

### Risotto Venezia

Long standing favorite, pairing of shrimp, scallops, cipollini onions, shiitake mushrooms parsley \$24

### Porcini & Chicken Risotto

Wild forest mushrooms, tender chicken, white wine and parmesan risotto \$19

## FRUTTI DI MARE

### Capesante

Pan seared scallops drizzled with bacon and scallion aioli, served with butter whipped potatoes and asparagus tips \$22

### Pesce Spada

Grilled swordfish served with tapenade and Sicilian caponata vegetables \$22

### Merluzzo

Haddock filet oven roasted with sherry crumbs and butter, served with daily vegetable and potato \$18

### Salmone

Pan seared Atlantic salmon, scented with fennel pollen bay leaf sauce, grilled vegetables \$21

### 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 \$17

### Chicken Piccata

Breast of chicken sautéed in a white wine lemon caper sauce \$18

### Veal Parmigiana

Baked with marinara sauce and mozzarella cheese \$22

### Agnello Scottadito

Chargrilled lamb chops drizzled with balsamic reduction, roasted potato and vegetables \$21

### Steak Tips

Angus beef sirloin tips sautéed with red peppers and onions, served with parmesan risotto \$20

### Tagliata di Manzo

Grilled flat iron steak, sliced and served with arugula salad and truffled seak fries \$20

## PANINI

### Prosciutto

Parma prosciutto, mozzarella, tomato and basil sandwich pressed with focaccia bread \$15

### Polpette Panino

All beef meatballs "sub", marinara sauce, shaved parmesan \$14

### Grilled Vegetable Pressed Sandwich

Peppers, zucchini eggplant and provolone, evoo and basil in sesame scali bread \$12

*\*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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