



Happy Easter



STARTERS

Traditional Caesar Salad \$10

Chilled Prawns

Jumbo shrimps with lemon and tangy cocktail sauce \$18

Eggplant Bake

A Parmigiana-style eggplant lasagna layered with mozzarella, marinara and fresh basil \$15

Clams Casino

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

Antipasto Platter

An assortment of imported cheese, cured meats and marinated olives \$16

Scallops and Bacon

Grilled U10 scallops wrapped with apple smoked bacon, lemon cream, bacon aioli \$18

Burrata Caprese

A napoleon of organic tomatoes ripened on the vine and Thai basil topped with a decadently sweet creamy locally produced burrata \$15

Lobster Bisque

With tender Maine lobster meat and a touch of cognac \$14

ENTRÉES

Chicken Risotto

Tender chicken, carnaroli rice, wild mushrooms and parmesan \$28

Chicken Parmigiana Al Forno

Chicken cutlet baked with marinara and mozzarella cheese served with baked cavatelli \$26

Glazed Chicken Breast

Roasted with espellette honey and lemon, served with a warm potato string bean and tomato salad \$26

Glazed Honey Ham

Maple syrup and mustard ham, whipped potatoes, vegetable medley \$19

Roasted Prime Rib

Black Angus beef, slow roasted with rosemary and garlic served with vegetables and roasted potatoes \$36

Grilled Filet Mignon

Tender filet, truffle-porcini cream, parmesan creamed potato, roasted asparagus \$38

Center Cut Rack of Lamb

Roasted with balsamic and herbs served with roasted potato and asparagus tips \$35

Roasted Salmon

Crusted with fennel pollen and pink peppercorn, roasted potatoes and asparagus \$30

Fettuccine ai Porcini e Tartufo

Tossed with wild mushroom ragu, touch of cream, shaved fresh black truffle \$24

Saltimbocca alla Romana

Tender veal scallopini topped with prosciutto and fontina, sautéed in a sage and white wine sauce, served with angel hair \$32

Sole Frachito

Fresh Boston filets rolled with lobster stuffing and steamed with spiced chardonnay, whipped potatoes and asparagus \$34

Linguine Seafood

Homemade pasta tossed with shrimp, scallops, mussels, clams and calamari, pea tendrils, pear tomatoes \$32

Saffron Gnocchi alla Pescatora

Homemade potato dumplings enriched with saffron strands, tossed with shrimp, scallops, zucchini and grape tomatoes \$32

Mezze Maniche Fra Diavolo

Short rigatoni tossed with lobster meat in a spicy tomato and lobster sauce \$38

Baked Stuffed Lobster

A traditional favorite, 1½ lbs Maine's pick stuffed with shrimp and scallops, herbed drawn butter \$49

CHILDREN'S MENU

Pasta with Meatballs \$13

Chicken Fingers with Fries \$13

Maple Glazed Ham served with Mac & Cheese \$13

**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.*