

Lunch & Prix Fixe  
Monday through Friday  
12noon to 4pm  
Saturday and Sunday Brunch  
11am to 4pm



Dedicated to our aunts (zie)  
who inspired so many of these  
old Venetian recipes

Garden room  
"The Galleria" open for lunch

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## BRUNCH

### FAVORITI

<b>Iced East Coast Oyster</b> on the Half Shell (each), Lemon, Mignonette	2
<b>Blueberry Pancakes</b>	13
<b>French Toast,</b> Caramelized Apples	14
<b>Lobster Benedict,</b> Crispy Salt Baked Potatoes, Mixed Greens	19
<b>Vegetable Frittata,</b> Artichoke, Roasted Red Pepper, Spinach, Fontina Cheese, Crispy Salt Baked Potatoes + Caramelized Onions	18
<b>Avocado Toast</b> Fried Egg, Bacon, Mixed Greens	16
<b>Shrimp Cakes,</b> Arugola, Orange Segments, Salsa Rosa	18
<b>Le Zie Burger,</b> Caramelized Onions, Fontina Cheese, Truffle Aioli, Arugola, Italian Fries	18
<b>Italian "Grilled Ham &amp; Cheese",</b> Tom Cat White, Prosciutto Cotto, Fontina, Dijon, Fries	17
<b>Club Sandwich,</b> Grilled Chicken, Tomato, Lettuce, Bacon, Mayo, Fries	18
<b>Grilled Vegetable Platter,</b> Eggplant, Asparagus, Roasted Red Peppers, Zucchini, Yellow Squash, Radicchio, Potatoes, Balsamic Reduction	20
<b>Grilled Salmon + Spinach</b>	23

### INSALATE

<b>Tuscan Kale Salad</b> Honeycrisp Apple, Pecans, Gorgonzola Dolce	14
<b>Mesclun Salad</b> Tarragon-Mustard Vinaigrette	10
<b>Beet + Strawberry Salad,</b> Watercress, Goat Cheese, Walnut, Honey Dressing	13
<b>Grilled NY Strip Steak</b> Arugola, Chiodini Mushroom Conserva, Parmigiano	19
<b>Grilled White Shrimp</b> Caesar Salad, Garlic Croutons, Anchovy Dressing	19
<b>Roasted Chicken</b> Market Greens, Golden Raisins, Walnuts, Rosemary Vinaigrette	18
<b>Niçoise Salad</b> Sicilian Tuna, Romaine Lettuce, Haricots Verts, Hard Boiled Egg, Black Olives, Tomatoes, Potatoes, Anchovies	18

### CONTORNI 8

Two Eggs any Style	Crispy Salt Baked Potatoes
Grilled Parma Cotto	Brussels Sprouts, Sage, Bacon
Fennel Sausage Patties	Sautéed Spinach, Garlic, Pine Nuts
Le Zie Fries	Broccoli Rabe, Garlic

### COCKTAILS 9

<b>Mimosa,</b> Fresh Orange Juice, Prosecco
<b>Mango + Prosecco,</b> Fresh Mango Purée
<b>Spicy Bloody Mary,</b> Horseradish
<b>Kir Royale,</b> Prosecco, Crème de Cassis
<b>Pear + Prosecco,</b> Fresh Pear Purée
<b>Spritz,</b> Aperol, Soda, Prosecco

### Prosecco

### PASTA

<b>Spaghetti + Meatballs</b>	22
<b>Rigatoni, Rosemary Veal Ragù</b>	19
<b>Orecchiette,</b> Sausage, Broccoli Rabe, Chili	18
<b>Pappardelle</b> Roasted Pork, Arugola, Sunny Side Up Egg	22
<b>Spaghetti "Florentine"</b> Pancetta, Spinach, Egg, Parmigiano	21
<b>Linguine + Clams</b> Garlic, Olive Oil, Parsley, Crushed Red Pepper	22
<b>Hand Rolled Strigoli</b> Zucchini, Asparagus, String Beans	23

### DOLCI

<b>Tiramisu</b>	8
<b>Tartufo,</b> Centered with Sliced Nuts and a Cherry	9
<b>Homemade Ice Cream and Sorbet</b> <i>Please ask for our daily selection</i>	8
<b>Panna Cotta,</b> Fresh Strawberries	8
<b>Profiteroles,</b> Vanilla Ice Cream	9
<b>Seasonal Fresh Fruit</b>	10
<b>Flourless Chocolate Cake,</b> Whipped Cream, Fresh Berries	10
<b>Crème Brulée</b>	9
<b>Assortment of Homemade Biscotti,</b> <i>Candied Orange Peel dipped in Chocolate, Almond Brittle</i>	12
<b>Cappuccino Semifreddo</b>	9
<b>Fresh Strawberries,</b> Whipped Cream	8
<b>Ricotta Cheese Cake,</b> Fresh Strawberries	9
<b>"Cioccolatissimo"</b> Vanilla Ice Cream	11

### BEVERAGES

<b>Coffee</b>	3.50
<b>Cappuccino</b>	4.50
<b>Tea Selection</b>	5.00
<i>Ceylon OP, Earl Grey, Peppermint, Chamomile, Zhejiang Green</i>	
<b>Latte</b>	4.50
<b>Espresso</b>	4.00
<b>Ice Tea</b>	3.50
<b>Soda, Coke, Diet Coke, Sprite, Ginger Ale</b>	3.50
<b>Orange Juice</b>	4.50
<b>Mineral Water Still or Sparkling</b>	6.00
<b>Aranciata or Limonata</b>	4.00

any substitution 2.00 per item

consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness