

VENETIAN CICCHETTI 30

for two

Lobster Deviled Egg,
Tomato Braised Squid,
Eggplant Caponata, Octopus Salad,
Cod Mousse, Shrimp Cakes, Meatballs,
Sardines in "Saor", White Bait Ceviche,
Chicken Liver Pâté, Stuffed Fried Olives,
White and Yellow Grilled Polenta



CUTTING BOARD 27

Zuarina Prosciutto di Parma
Aged 24 Months,
Tuscan Finocchiona, Cacciatore Salami,
Mortadella, Coppa,
Grilled Polenta,
Parmesan Wafers

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DINNER

ANTIPASTI

Baked Goat Cheese , Tomato Sauce, Toasted Baguette	11
Grilled Asparagus , Roasted Mushroom, Slow Poached Egg	17
Buffalo Mozzarella + Tomato , Basil	18
Fried Calamari + Zucchini , Spicy Tomato Sauce	18
Blistered Shishito Peppers , Citrus, Salt	12
½ Dozen Chilled East Coast Oysters , Lemon, Mignonette	20
Prince Edward Island Mussels , White Wine, Tomato, Basil, Garlic Croutons	17
Rosemary Skewered Gulf Shrimp , Lima Beans	19
Spanish Octopus , Yukon Potato, Oven Dried Tomato, Black Olive Oil	19
Shrimp Cakes , Arugola, Orange Segments, Salsa Rosa	20
Zuarina Prosciutto di Parma Aged 24 Months , Buffalo Mozzarella	23
Aged Beef Bresaola , Frisée, Celery, Apple	21
Chicken Liver Pâté Crostini , Bacon, Cornichons, Balsamic Glazed Onion	16
Eggplant Rollatini , Mozzarella, Prosciutto Cotto, Tomato	18
Beef Carpaccio , Chiodini Mushrooms, Arugola, Shaved Parmigiano	22
Venetian Style Bean Soup , Tubetti	14

INSALATE

Cæsar Salad , Garlic Crouton, Anchovy Dressing	14
Mesclun Salad , Tarragon-Mustard Vinaigrette	14
Pear Salad , Feta, Pumpkin Seed Vinaigrette	15
Beet + Butternut Squash , Watercress, Goat Cheese, Walnut, Honey Dressing	16
Arugula + Feta Salad , Tomato, Cucumber, Black Olives, Dijon Vinaigrette	15
Tricolor Salad , Shiitake Mushrooms, Bacon, Ricotta Salata, Sherry Vinaigrette	15
Tuscan Kale Salad , Honeycrisp Apple, Pecans, Gorgonzola Dolce, White Balsamic Vinaigrette	16

CONTORNI 11

Le Zie Fries	
Mashed Potatoes	
Broccoli Rabe, Garlic	
White and Yellow Polenta	
Crispy Salt Baked Potatoes	
Brussels Sprouts, Bacon, Sage	
Sautéed Spinach, Garlic, Pine Nuts	

SECONDI PIATTI

*Ricotta and Spinach Tortelli , Brown Butter, Asparagus, Crisp Sage	27
Mezzemaniche , Sausage, Broccoli Rabe, Chili	25
*Lasagna al Forno	27
Penne , Spicy Tomato Sauce, Black Olives, Capers	24
*Yellowfin Tuna Ravioli , Tomato, Crisp Ginger	27
Black Truffle Macaroni + Cheese	28
*Fettuccine, Mushrooms	26
Rigatoni alla Bolognese	26
*Potato Gnocchi , Mozzarella, Tomato, Basil	27
Linguine + Clams , Garlic, Extra Virgin Olive Oil, Parsley, Crushed Red Pepper	27
*Hand Rolled Strigoli , Zucchini, Asparagus, String Beans, Pesto	28
Spaghetti + Meatballs	27
<i>*Homemade Pasta</i>	
<i>Gluten Free Penne or Spaghetti Pasta Available +\$3</i>	
Grilled Vegetable Platter , Eggplant, Asparagus, Roasted Red Peppers, Zucchini, Yellow Squash, Radicchio, Potatoes, Balsamic Reduction	24
Horseradish Crusted Salmon , Caramelized Onion, Snap Peas, Carrots, Sundried Tomato	32
Bacon Wrapped Monkfish , Polenta, Shaved Brussels Sprouts + Apple Salad	32
Salt Baked Branzino , Escarole, Olive Oil Braised Potatoes	35
Spicy Tuna , White Bean Purée, Eggplant Caponata	34
Chicken Piccata , Sautéed Spinach, Lemon	30
Barolo Braised Lamb Shank , Roasted Potatoes, Caramelized Cipollini Onion	35
Venetian Style Liver , Onion, Polenta	30
Free Range Roasted Chicken , Mashed Potatoes, Grilled Asparagus	31
Chicken Parmigiana , Spaghetti Pomodoro	34
14oz Grilled NY Strip , Salt Baked Potatoes, Broccoli Rabe, Crispy Shallots	40