



DINNER



TO SHARE

Venetian Cicchetti 28

Minimum for Two

Lobster Deviled Egg, Stuffed Fried Olives,
Stewed Squid, Cod Mousse,
Eggplant Caponata,
Shrimp Cakes, Sardines in "Saor",
Octopus with Celery,
White Bait Ceviche, Meat Balls,
Chicken Liver Pâté,
Served with White and Yellow Grilled Polenta

Cutting Board 25

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

APPETIZERS

- Baked Goat Cheese**, Tomato Sauce, Toasted Baguette 10
Grilled Asparagus, Roasted Mushroom, Slow Poached Egg 15
Buffalo Mozzarella + Tomato, Basil 17
Fried Calamari + Zucchini, Spicy Tomato Sauce 16
Prince Edward Island Mussels, White Wine, Tomato, Basil, Garlic Croutons 15
Rosemary Skewered Gulf Shrimp, Lima Beans 17
Spanish Octopus, Yukon Potato, Oven Dried Tomato, Black Olive Oil 17
Shrimp Cakes, Arugola, Orange Segments, Salsa Rosa 17
Aged Beef Bresaola, Arugola, Roasted Fennel, Cherry Tomato Vinaigrette 18
Chicken Liver Pâté Crostini, Bacon, Balsamic Glazed Onion 13
Eggplant Rollatini, Mozzarella, Prosciutto Cotto, Tomato 14
Beef Carpaccio, Chiodini Mushrooms, Arugola, Parmigiano Reggiano 19
Venetian Style Bean Soup 10

SALADS

- Cæsar Salad**, Garlic Crouton 11
Mesclun Salad, Tarragon-Mustard Vinaigrette 10
Pear Salad, Feta, Pumpkin Seed Vinaigrette 12
Marinated Beets Salad, Fennel, Citrus, Pistachio, Goat Cheese 13
Arugula + Feta Salad, Tomato, Cucumber, Black Olives, Dijon Vinaigrette 13
Tricolor Salad, Shiitake Mushrooms, Bacon, Ricotta Salata 14

ENTREES

- ***Ricotta and Spinach Tortelli**, Brown Butter, Asparagus, Crispy Sage 22
Orecchiette, Sausage, Broccoli Rabe, Chili 21
***Lasagna al Forno** 24
Penne, Spicy Tomato Sauce, Black Olives, Capers 19
***Yellowfin Tuna Ravioli**, Tomato, Crisp Ginger 23
Black Truffle Macaroni + Cheese 24
***Fettuccine, Mushrooms** 21
Rigatoni alla Bolognese 21
***Potato Gnocchi**, Mozzarella, Tomato, Basil 21
Linguine + Clams, Garlic, Extra Virgin Olive Oil, Parsley, Crushed Red Peppers 23
***Hand Rolled Strigoli**, Zucchini, Asparagus, String Beans, Pesto 24
Spaghetti+Meatballs 23

**Homemade Pasta*

Gluten Free Penne or Spaghetti Pasta Available + \$3

- Horseradish Crusted Salmon**, Snap Peas, Carrots, Sundried Tomato 27
Bacon Wrapped Monkfish, Polenta, Brussels Sprouts + Apple Salad 29
Salt Baked Branzino, Escarole, Olive Oil Braised Potatoes 32
Fennel Dusted Tuna, White Bean Purée, Eggplant Caponata 30
Chicken Piccata, Sautéed Spinach, Lemon 25
Barolo Braised Lamb Shank, Roasted Potatoes 29
Venetian Style Liver, Onion, Polenta 26
Roasted Free Range Chicken, Mashed Potatoes, Grilled Asparagus 26
Grilled NY Strip Steak, Cannellini Beans, Zucchini, Salsa Verde 35

Sides 9

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