

## Venetian Cicchetti 28

Minimum for Two

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



## Charcuterie 25

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

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## DINNER

### STARTERS

Baked Goat Cheese, Tomato Sauce, Toasted Baguette	11
Grilled Asparagus, Roasted Mushroom, Slow Poached Egg	16
Buffalo Mozzarella + Tomato, Basil	17
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	16
Rosemary Skewered Gulf Shrimp, Lima Beans	19
Spanish Octopus, Yukon Potato, Oven Dried Tomato, Black Olive Oil	18
Shrimp Cakes, Arugola, Orange Segments, Salsa Rosa	18
Zuarina Prosciutto di Parma Aged 24 Months, Buffalo Mozzarella	23
Aged Beef Bresaola, Arugola, Roasted Fennel, Cherry Tomato Vinaigrette	19
Chicken Liver Pâté Crostini, Bacon, Balsamic Glazed Onion	14
Eggplant Rollatini, Mozzarella, Prosciutto Cotto, Tomato	16
Beef Carpaccio, Chiodini Mushrooms, Arugola, Shaved Parmigiano	19
Venetian Style Bean Soup, Tubetti	13

### SALADS

Cæsar Salad, Garlic Crouton, Anchovy Dressing	12
Mesclun Salad, Tarragon-Mustard Vinaigrette	12
Pear Salad, Feta, Pumpkin Seed Vinaigrette	13
Roasted Beet + Butternut Squash Salad, Goat Cheese, Walnut, Balsamic Vinaigrette	15
Arugula + Feta Salad, Tomato, Cucumber, Black Olives, Dijon Vinaigrette	14
Tricolor Salad, Shiitake Mushrooms, Bacon, Ricotta Salata, Sherry Vinaigrette	15
Tuscan Kale Salad, Honeycrisp Apple, Pecans, Gorgonzola Dolce, White Balsamic Vinaigrette	16

### SIDES 9

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

### ENTRÉES

*Ricotta and Spinach Tortelli, Brown Butter, Asparagus, Crisp Sage	26
Orecchiette, Sausage, Broccoli Rabe, Chili	24
*Lasagna al Forno	26
Penne, Spicy Tomato Sauce, Black Olives, Capers	23
*Yellowfin Tuna Ravioli, Tomato, Crisp Ginger	25
Black Truffle Macaroni + Cheese	27
*Fettuccine, Mushrooms	25
Rigatoni alla Bolognese	24
*Potato Gnocchi, Mozzarella, Tomato, Basil	25
Linguine + Clams, Garlic, Extra Virgin Olive Oil, Parsley, Crushed Red Pepper	26
*Hand Rolled Strigoli, Zucchini, Asparagus, String Beans, Pesto	27
Spaghetti + Meatballs	26
<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	23
Horseradish Crusted Salmon, Caramelized Onion, Snap Peas, Carrots, Sundried Tomato	30
Bacon Wrapped Monkfish, Polenta, Shaved Brussels Sprouts + Apple Salad	32
Salt Baked Branzino, Escarole, Olive Oil Braised Potatoes	34
Fennel Dusted Tuna, White Bean Purée, Eggplant Caponata	34
Chicken Piccata, Sautéed Spinach, Lemon	28
Barolo Braised Lamb Shank, Roasted Potatoes, Caramelized Cipollini Onion	34
Grilled Pork Chop, Mashed Turnips, Crisp Shallots	35
Venetian Style Liver, Onion, Polenta	30
Free Range Roasted Chicken, Mashed Potatoes, Grilled Asparagus	30
Chicken Parmigiana, Spaghetti Pomodoro	34
Grilled NY Strip Steak, Grilled Radicchio, Roasted Delicata Squash	38