

Venetian Cicchetti 29

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 27

Zuarina Prosciutto di Parma
Aged 24 Months,
Tuscan Finocchiona, Cacciatolino 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	19
Zuarina Prosciutto di Parma Aged 24 Months, Buffalo Mozzarella	23
Aged Beef Bresaola, Arugola, Roasted Fennel, Cherry Tomato Vinaigrette	20
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 10

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	27
Orecchiette, Sausage, Broccoli Rabe, Chili	25
*Lasagna al Forno	28
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
*Homemade Pasta	
Gluten Free Penne or Spaghetti Pasta Available +\$3	
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	31
Bacon Wrapped Monkfish, Polenta, Shaved Brussels Sprouts + Apple Salad	32
Salt Baked Branzino, Escarole, Olive Oil Braised Potatoes	35
Fennel Dusted Tuna, White Bean Purée, Eggplant Caponata	34
Chicken Piccata, Sautéed Spinach, Lemon	29
Barolo Braised Lamb Shank, Roasted Potatoes, Caramelized Cipollini Onion	35
Grilled Pork Chop, Baked Potatoes, Broccoli Rabe, 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