

## Cicchetti 25

Venetian Sampling 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 23

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

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## LUNCH

### Starters

Baked Goat Cheese, Tomato Sauce, Toasted Baguette	8
Grilled Asparagus, Roasted Mushroom, Slow Poached Egg	13
Buffalo Mozzarella + Tomato, Basil	16
Fried Calamari + Zucchini, Spicy Tomato Sauce	15
Blistered Shishito Peppers, Citrus, Salt	9
Prince Edward Island Mussels, White Wine, Tomato, Basil, Garlic Croutons	13
Rosemary Skewered Gulf Shrimp, Lima Beans	16
Spanish Octopus, Yukon Potato, Oven Dried Tomato, Black Olive Oil	15
Shrimp Cakes, Arugola, Orange Segments, Salsa Rosa	16
Aged Beef Bresaola, Arugola, Roasted Fennel, Cherry Tomato Vinaigrette	17
Chicken Liver Pâté Crostini, Bacon, Mixed Greens, Cornichon Balsamic Glazed Onion, Hard Boiled Egg	9
Eggplant Rollatini, Mozzarella, Prosciutto Cotto, Tomato	14
Beef Carpaccio, Chiodini Mushrooms, Arugola, Shaved Parmigiano	17
Venetian Style Bean Soup, Tubetti	9

### Salads

Cæsar Salad, Garlic Crouton, Anchovy Dressing	10
Market Greens, Tarragon-Mustard Vinaigrette	10
Pear Salad, Feta, Pumpkin Seed Vinaigrette	11
Roasted Beet + Butternut Squash Salad, Goat Cheese, Walnut, Balsamic Vinaigrette	13
Arugula + Feta Salad, Tomato, Cucumber, Black Olives, Dijon Vinaigrette	12
Tricolor Salad, Shiitake Mushrooms, Bacon, Ricotta Salata, Sherry Vinaigrette	13
Tuscan Kale Salad, Honeycrisp Apple, Pecans, Gorgonzola Dolce, White Balsamic Vinaigrette	14
Niçoise Salad Sicilian Tuna, Romaine Lettuce, Haricots Verts, Hard Boiled Egg, Black Olives, Tomatoes, Potatoes, Anchovies	17
Grilled NY Strip Steak, Arugola, Chiodini Mushroom Conserva, Shaved Parmigiano	19

### Sandwiches

Le Zie Burger, Caramelized Onions, Fontina, Truffle Aioli, Arugola, Italian Fries	18
Club Sandwich, Grilled Chicken, Tomato, Lettuce, Bacon, Mayonnaise, Fries	17
Roasted Pork Sandwich, Broccoli Rabe, Provolone, Chili Aioli, Fennel Salad, Orange, Black Olives	18
Italian "Grilled Ham & Cheese", Tom Cat White, Prosciutto Cotto, Fontina, Dijon, Fries	17
BLT on Baguette, Bacon, Romaine, Tomato, Mayo, Fries	14

### Pasta

*Ricotta and Spinach Tortelli, Brown Butter, Asparagus, Crisp Sage	20
Orecchiette, Sausage, Broccoli Rabe, Chili	18
*Lasagna al Forno	22
Penne, Spicy Tomato Sauce, Black Olives, Capers	17
*Yellowfin Tuna Ravioli, Tomato, Crisp Ginger	20
Black Truffle Macaroni + Cheese	22
*Fettuccine, Mushrooms	19
Rigatoni alla Bolognese	19
*Potato Gnocchi, Mozzarella, Tomato, Basil	19
Linguine + Clams, Garlic, Extra Virgin Olive Oil, Parsley, Crushed Red Pepper	22
*Hand Rolled Strigoli, Zucchini, Asparagus, String Beans, Pesto	23
Spaghetti + Meatballs	21

*\*Homemade Pasta*

*Gluten Free Penne or Spaghetti Pasta Available +\$3*

### Mains

Vegetable Frittata, Artichoke, Roasted Red Pepper, Caramelized Onions, Spinach, Fontina Cheese, Crispy Salt Baked Potatoes	18
Egg Benedict, Topped Hollandaise Sauce Choice of: Canadian Ham, Spinach or Smoked Salmon, Crispy Salt Baked Potatoes	17
Thinly Pounded Chicken "Paillard" Sautéed with Rosemary, Mesclun Salad, Fennel, Red Peppers, Shaved Parmigiano	19
Grilled Vegetable Platter, Eggplant, Asparagus, Roasted Red Peppers, Zucchini, Yellow Squash, Radicchio, Potatoes, Balsamic Reduction	20
Grilled Salmon + Spinach	22
Salt Baked Branzino, Escarole, Olive Oil Braised Potatoes	26
Chicken Piccata, Sautéed Spinach, Lemon	22
Barolo Braised Lamb Shank, Roasted Potatoes	26
Venetian Style Liver, Onion, Polenta	23
Chicken Parmigiana, Spaghetti Pomodoro	24

### Sides 8

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



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## PRIX FIXE LUNCH MENU

Monday - Friday | 12:00 noon - 4:00 pm

\$28.00

### APPETIZERS

#### Fried Calamari + Zucchini

Spicy Tomato Sauce

#### Eggplant Parmigiana

Mozzarella, Tomato, Basil

#### Mesclun Salad

Tarragon-Mustard Vinaigrette

#### Caesar

Parmesan Cheese, Anchovy Dressing, Focaccia Croutons

#### Tuscan Kale Salad

Honeycrisp Apple, Pecans, Gorgonzola Dolce

### MAIN COURSE

#### Spaghetti Meatballs

Pork, Veal, Beef, Tomato Sauce

#### Grilled Branzino Fillet

Escarole, Olive Oil Poached Potatoes

#### Grilled Vegetable Platter

Eggplant, Asparagus, Roasted Red Peppers, Zucchini,  
Yellow Squash, Radicchio, Potatoes, Balsamic Reduction

#### Linguini + Clams

Garlic, Extra Virgin Olive Oil, Parsley, Crushed Red Peppers

#### Lasagna al Forno

Veal Ragù, Béchamel

#### Thinly Pounded Chicken Paillard

Sautéed with Rosemary, Mesclun Salad, Fennel, Red Peppers, Shaved Parmigiano

### DESSERT

#### Affogato

Espresso, Vanilla Ice Cream

#### Tiramisu

#### Tartufo

#### Vanilla Panna Cotta

#### Creme Brulée

2 courses - \$25.00

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*any substitution 2.00 per item*

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