



LUNCH



TO SHARE

Cicchetti 25

Venetian Sampling 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 23

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

APPETIZERS

- 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
- Prince Edward Island Mussels**, White Wine, Tomato, Basil, Garlic Croutons 13
- Rosemary Skewered Gulf Shrimp**, Lima Beans 15
- 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, Balsamic Glazed Onion 9
- Eggplant Rollatini**, Mozzarella, Prosciutto Cotto, Tomato 14
- Beef Carpaccio**, Chiodini Mushrooms, Arugola, Parmigiano Reggiano 17
- Venetian Style Bean Soup** 9

SALADS

- Cæsar Salad**, Garlic Crouton 9
- Mesclun Salad**, Tarragon-Mustard Vinaigrette 9
- Pear Salad**, Feta, Pumpkin Seed Vinaigrette 10
- Marinated Beets Salad**, Fennel, Citrus, Pistachio, Goat Cheese 11
- Arugula + Feta Salad**, Tomato, Cucumber, Black Olives, Dijon Vinaigrette 12
- Tricolor Salad**, Shiitake Mushrooms, Bacon, Ricotta Salata 13

ENTRÉES

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

**Homemade Pasta*

Gluten Free Penne or Spaghetti Pasta Available +\$3

- Horseradish Crusted Salmon**, Snap Peas, Carrots, Sundried Tomato 23
- Bacon Wrapped Monkfish**, Polenta, Brussels Sprouts + Apple Salad 26
- Salt Baked Branzino**, Escarole, Olive Oil Braised Potatoes 28
- Fennel Dusted Tuna**, White Bean Purée, Eggplant Caponata 26
- Chicken Piccata**, Sautéed Spinach, Lemon 22
- Barolo Braised Lamb Shank**, Roasted Potatoes 28
- Venetian Style Liver**, Onion, Polenta 23
- Roasted Free Range Chicken**, Mashed Potatoes, Grilled Asparagus 23
- Grilled NY Strip Steak**, Cannellini Beans, Zucchini, Salsa Verde 29

SIDES 8

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