

## CICCHETTI 36

*Venetian Sampling for Two*

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



## CUTTING BOARD 27

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

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## DINNER

### FAVORITI

Chilled Shrimp, Cocktail Sauce 21  
Blistered Shishito Peppers, Citrus, Salt 20  
½ Dozen East Coast Oysters, Mignonette, Lemon 21  
Arancini, Saffron, Fontina Risotto Balls, Tomato Sauce 20  
Italian Meatballs, Tomato Sauce 20

### ANTIPASTI

Baked Goat Cheese 12  
Tomato Sauce, Toasted Baguette  
Grilled Asparagus, 17  
Roasted Mushroom, Slow Poached Egg  
Imported Buffalo Milk Mozzarella 18  
Vine Ripened Tomato, Basil  
Fried Calamari + Zucchini 18  
Spicy Tomato Sauce  
Prince Edward Island Mussels 17  
White Wine, Tomato, Basil, Garlic Croutons  
Rosemary Skewered Gulf Shrimp 19  
Lima Beans  
Spanish Octopus 19  
Yukon Potato, Oven Dried Tomato, Black Olive Oil  
Shrimp Cakes 20  
Arugola, Orange Segments, Salsa Rosa  
Chicken Liver Pâté Crostini 16  
Greens, Bacon, Cornichons, Balsamic Glazed Onion  
Eggplant Rollatini 18  
Mozzarella, Prosciutto Parma Cotto, Tomato  
Beef Carpaccio 22  
Marinated Chiodini Mushrooms, Arugola, Parmigiano  
Venetian Style Bean Soup 14  
Tubetti Pasta

### INSALATE

Cæsar Salad 15  
Garlic Crouton, Anchovy Dressing  
Mixed Greens 14  
Cherry Tomatoes, Tarragon-Mustard Vinaigrette  
Pear Salad 15  
Bibb Lettuce, Feta, Pumpkin Seed Vinaigrette  
Beet + Strawberry 16  
Watercress, Goat Cheese, Walnut, Honey Dressing  
Arugula + Feta Salad 15  
Tomato, Cucumber, Onion, Peppers, Black Olives,  
Dijon Vinaigrette  
Tricolor Salad 15  
Shiitake Mushrooms, Bacon, Ricotta Salata,  
Sherry Vinaigrette  
Tuscan Kale Salad 16  
Honeycrisp Apple, Pecans, Gorgonzola Dolce,  
White Balsamic Vinaigrette

### SECONDI PIATTI

\*Ricotta and Spinach Tortelli 27  
Brown Butter, Asparagus, Crispy Sage  
Mezzemaniche, 25  
Sausage, Fennel  
\*Classic Lasagna Al Forno 27  
Penne, 24  
Spicy Tomato Sauce, Black Olives, Capers  
\*Yellowfin Tuna Ravioli 27  
Tomato, Crisp Ginger  
Black Truffle Macaroni + Cheese 28  
\*Fettuccine Mushrooms 26  
Rigatoni Alla Bolognese 26  
\*Potato Gnocchi 27  
Mozzarella, Tomato, Basil  
Linguine + Clams 27  
Garlic, Evoo, Parsley, Crushed Red Pepper  
\*Hand Rolled Ricotta Strigoli 28  
Zucchini, Asparagus, String Beans  
Spaghetti + Meatballs 27

*\*homemade pasta*

*gluten free penne or spaghetti pasta available +\$3*

Grilled Vegetable Platter 24  
Eggplant, Asparagus, Red Peppers, Yellow Squash,  
Zucchini, Radicchio, Potatoes, Balsamic Reduction  
Horseradish Crusted Salmon 32  
Corn, English Peas, Caramelized Onion, Red Pepper  
Bacon Wrapped Monkfish 33  
Polenta, Shaved Brussels Sprouts + Apple Salad  
Salt Baked Branzino 36  
Escarole, Olive Oil Braised Potatoes  
Spicy Tuna 35  
White Bean Purée, Eggplant Caponata  
Chicken Piccata 30  
Sautéed Spinach, Lemon  
Barolo Braised Lamb Shank 36  
Roasted Potatoes, Caramelized Cipollini Onion  
Venetian Style Liver 30  
Onion, White + Yellow Polenta  
Free Range Roasted Chicken 32  
Mashed Potatoes, Grilled Asparagus  
Chicken Parmigiana 34  
Spaghetti Pomodoro  
14oz Grilled NY Strip 42  
Salt Baked Potatoes, Broccoli Rabe, Crispy Shallots

### CONTORNI 11

le zie fries  
mashed potatoes  
broccoli rabe, garlic  
crispy salt baked potatoes  
brussels sprouts, bacon, sage  
white and yellow polenta  
sautéed spinach, garlic, pine nuts