

Old Venice

— R E S T A U R A N T W E E K —

\$30

DINNER MENU

- First Course -

BRUSSEL SPROUTS
PROSCIUTTO, BALSAMIC REDUCTION

PESTO BURRATA
FRESH HOUSE PESTO, BURRATA, SAUTÉED CHERRY TOMATOES,
DRIZZLE OF EXTRA VIRGIN OLIVE OIL

ENSALADA VENICIA
WALNUT, YELLOW RAISIN, FETA, CUCUMBER, PINEAPPLE & ROMA TOMATO ON
GOURMET GREENS WITH PINEAPPLE BALSAMIC VINAIGRETTE

CAESAR
ROMAINE, CROUTONS, PARMESAN

- Second Course -

LA REGINA
CLAMS, SHRIMP, SCALLOPS, FRESH FISH, MUSSELS, AND BABY CLAMS, GARLIC, ONIONS, FRESH BASIL,
ROMA TOMATO, WHITE WINE MARINARA SAUCE, BLACK LINGUINI

CHICKEN PICATTA
LEMON, WHITE WINE, CAPER BUTTER SAUCE, SAUTÉED VEGETABLES,
ROASTED RED POTATOES, SPAGHETTI

MEDITERRANEAN SEAFOOD LINGUINI
SHRIMP, SCALLOPS, FISH, ROASTED GARLIC, CHERRY TOMATOES, GREEK OLIVES, AND CAPERS
OVER LINGUINI WITH A SPLASH OF WHITE WINE AND A PESTO MARINARA SAUCE

RIGATONI BOLOGNESE
SPICY ITALIAN SAUSAGE BAKED WITH ONION & MUSHROOM
IN A CREAMY GARLIC MARINARA SAUCE WITH RIGATONI PASTA

- Third Course -

TIRAMISU
TRADITIONAL RUM AND ESPRESSO SOAKED LADY FINGERS LAYERED WITH
MARSCAPONE CHEESE & DARK CHOCOLATE SHAVINGS

GELATO
AUTHENTIC CREAMY VANILLA BEAN GELATO SERVED WITH FRESH BERRIES

LEMONCELLO
ITALIAN LEMON LIQUEUR

*RESTAURANT WEEK MENU NOT VALID WITH ANY OTHER OFFERS
TAX OF 7.75% WILL BE ADDED TO ALL CHECKS*