



To Go Menu

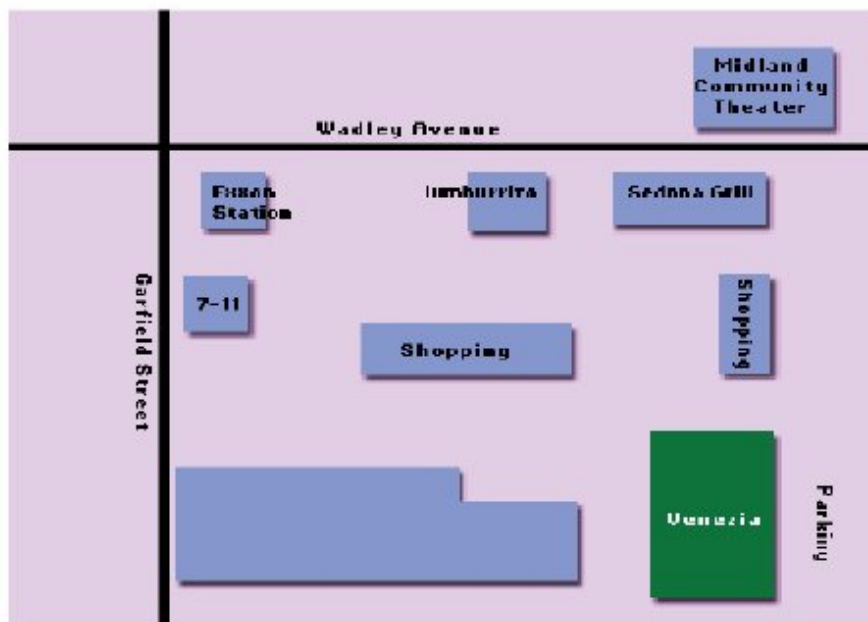
Lunch Tuesday-Friday: 11:00 am to 1:45 pm

Dinner Monday-Friday: 5:00 pm to 10:15 pm

Dinner Saturday: 5:00 pm to 10:30 pm

Closed Sunday

(432)687-0900



*2101 W. Wadley Avenue #20
Plaza Oak Shopping Center*

Dinner Menu

To Start

Cold Appetizers

Mozzarella Caprese

Sliced tomatoes, fresh mozzarella, basil, red onion, oregano, roasted peppers & olive oil

\$11.95

Antipasto Misto

Salami, prosciutto, olives, mozzarella, roasted peppers

\$9.50

Shrimp Cocktail Aurora

European Style

\$9.95

Hot Appetizers

Escargots Bourguignonne

Six succulent snails served in our garlic herb butter

\$9.50

Cajun Shrimp Pasta

Sauteed shrimp in cajun seasoning served over angel hair

\$10.95

Avocado Gamberetti

Baked avocado with shrimp in lobster sauce

\$9.95

Bruschetta Rustica

Grilled bread with fresh tomatoes, basil, garlic & mozzarella

\$6.95

Shrimp Scampi

Sauteed in butter, wine & garlic

\$10.95

Salads & Soups

House Salad \$3.75 Caesar Salad \$3.95 Spinach Salad \$3.95 Caesar a la Ritz \$9.75

Italian Cheese Soup \$3.95 Soup Creation of the Day \$3.95 or Salad (only) \$6.95

Pasta

All pasta served with garlic bread

Manicotti Ai Forno*

Ricotta, mozzarella baked in white baciamezza

\$8.25

Cannelloni Venezianna

Veal, spinach, parmigiano, baciamezza & tomato

\$10.95

Lasagna Ai Forno

Old fashioned Recipe

\$10.95 small \$9.95

Fettuccine Alfredo*

Our own special recipe

\$10.95 small \$9.95

(with grilled chicken breast \$6 extra)

Penne Mediterranea

Sauteed vegetables & shrimp finished with white wine sauce.

\$11.95

Garganelli Pizziola with Shrimp

Short pasta, shrimp, tomato sauce, garlic & oregano

\$11.95

Misto Pasta

Trio of pastas: lasagna, alfredo & spaghetti amalfitana

\$12.95

Spaghetti with Meatballs

Chef's own recipe

\$9.95 small \$8.95

Capellini al Salmone

Angel hair pasta, smoked salmon, ham, capers

\$10.95 small \$9.95

Spaghetti Amalfitana

Fresh chopped tomato, garlic, mozzarella, basil & parmigiano

\$9.95 small \$8.95

Ravioli Valdostana

Stuffed ravioli in cream sauce

\$10.95

Linguine with Shrimp & Clams

\$11.95

small \$9.95

Linguine Milano

Scampi style shrimp in light cream sauce & parmigiano

\$11.95

Linguine alla Checca*

Olive oil, chopped tomato, basil & garlic

\$ 8.95

*vegetarian

Dinner Menu



Special Appetizer



Smoked Salmon
\$12.95

Prosciutto Melone
\$8.95

Crab Cakes
\$11.95

Fresh Cut Meat from the Grill

Tenderloin Au Poivre
\$31.95

Ribeye Fiorentina
\$31.95

Frenched Baby Rack of Lamb
\$31.95

Grilled Quail
\$26.95



Entrees



Entrees served with imported pasta & fresh vegetable

Green Peppercorn Chicken
Chef's own recipe
\$15.99

Venezia Chicken
Sautéed in butter, fresh mushrooms,
chilis, onions, chopped tomato & topped
with Monterrey Jack
\$15.99

Chicken Tuscany
Complimented by Chardonnay wine
sauce, sundried tomatoes &
artichoke hearts
\$16.99

Chicken Mediterranea
Breast of chicken topped with grilled
eggplant, fresh tomatoes &
Provolone cheese
\$16.99

Chicken Fiorentina
Sautéed with Chardonnay,
finished with cream sauce &
served over spinach
\$16.99

Chicken Parmigiana
Dipped in whipped eggs & parmigiano
then baked with tomatoe sauce &
Mozzarella
\$15.99

Dinner Menu

Entrees



Veal Marsala

Scallopine, mushrooms, marsala wine
& secret sauce
\$24.99

Carciofo Veal

Sauteed in artichoke & Chardonnay
demi-glace sauce. Served with Alfredo
\$24.99

Veal Positano

Sauteed in butter with fresh chopped
tomato, garlic, basil, Chardonnay &
tomato sauce
\$23.99

Veal Polignac

Sauteed in butter, cream,
cognac & shitake mushrooms.
Served with Alfredo
\$24.99

Green Peppercorn Veal

Chef's original recipe
\$23.99

Veal Piccata Lemon

Scallopine, Chardonnay, butter,
lemon & capers
\$23.99

Veal Saltimbocca

Thin sliced veal scallopine seasoned with sage, topped with Prosciutto & Fontina
cheese sauteed in sweet butter. Served with Alfredo
\$25.99



Dessert Menu



Check for Availability

Rum Cake

Chocolate Caramel Cake

German Chocolate Cake

Italian Cream Cake

Red Velvet Cake

Strawberry Shortcake

Cheese Cake

Tiramisu

Lemon Zest Cake

Peanut Butter Chocolate Cake

Black Forest Cake

White Chocolate Mousse Cake

Carrot Cake



*We also have cakes to order
please call 48 hours in advance*

Lunch Menu

Salads

Sorrento Salad

Charbroiled breast of chicken,
tossed with fresh corn, Roma tomato, mixed spring salad, original
poppyseed dressing & served on a bed of Romaine lettuce garnished with boiled egg.

\$9.25

Caesar a la Ritz

Caesar salad topped with
charbroiled breast of chicken, with
homemade Caesar dressing.

\$9.25

Sicilian Salad

Chicken breast in Sicilian
seasoning on top of spring mix
with honey mustard dressing.

\$9.25

Spinach le Dome

Spinach salad topped with eggs, hearts
of palm, mushrooms & mozzarella.

\$9.25

California Seafood Salad

Tossed salad with shrimp, imitation
crab & special dressing.

\$10.75

Baked Pasta

All pasta served with garlic bread

Cannelloni Venezianna

Veal, spinach, parmigiano, baciamezza & tomato.

\$9.95

Manicotti al Forno*

Ricotta, mozzarella baked in baciamezza.

\$8.25

Lasagna al Forno

Old fashioned Recipe

\$8.95

Pasta

Fettuccine Alfredo*

Our own special recipe

\$9.95

(with grilled chicken breast \$6 extra)

Penne Pizzaiola with Shrimp

Short pasta, shrimp, tomato sauce,
garlic & oregano.

\$9.75

Spaghetti with Meatballs

Chef's own recipe

\$8.25

Spaghetti Amalfitana

Fresh chopped tomato, garlic,
mozzarella, basil & parmigiano.

\$9.50

Linguine Milano

Scampi style shrimp in light cream
sauce & parmigiano.

\$9.95

Capellini Chicken Picata

Chicken breast sauteed in lemon butter
sauce served over capellini.

\$9.95

Penne Mediterranea

Sauteed vegetables & shrimp finished
with white wine sauce.

\$8.95

Linguine with Shrimp & Clams

Chef's own recipe

\$9.75

Capellini al Salmone

Angel hair pasta, smoked salmon,
ham, capers in a cream sauce.

\$9.95

Linguine alla Checca*

Olive oil, chopped tomato,
basil & garlic.

\$7.95

Lunch Menu



Entrees



Entrees served with houses salad and pasta.

Venezia Chicken

Sauteed in butter, fresh mushrooms,
chilis, onions, chopped tomato & topped
with Monterrey Jack.

\$10.50

Chicken Fiorentina

Sauteed with Chardonnay,
finished with cream sauce &
served over spinach.

\$10.95

Chicken Parmigiana

Dipped in whipped eggs & parmigiano
then baked with tomato
sauce & mozzarella.

\$10.50

Veal Marsala

Scallopine, mushrooms, marsala
wine & secret sauce.

\$14.95

Rotisserie Chicken

Served with roasted potatoes.

\$8.95

Veal Parmigiana

Veal cutlet dipped in whipped eggs &
parmigiano then baked with tomato
sauce & mozzarella.

\$13.95

Ask about our daily specials



Information



Venezia Restaurant
2101 West Wadley Avenue #20
Midland, Texas 79705
www.venziarestaurant.info
(432)687-0900
Fax: (432)682-0594

We Accept All Major Credit Cards

No Checks Please

Private Room
Banquet Facilities
Available for Private Parties