

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

Escargots Bourguignonne

Six succulent snails served in our garlic herb butter

\$9.50

Hot Appetizers

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 Caesar Salad Spinach Salad Caesar a la Ritz

\$3.75

\$3.95

\$3.95

\$9.75

Italian Cheese Soup Soup Creation of the Day Soup or Salad (only)

\$3.95

\$3.95

\$6.95

Pasta

All pasta served with garlic bread

Manicotti Al Forno*

Ricotta, mozzarella baked in white baciarella

\$9.95

Cannelloni Veneziana

Veal, spinach, parmigiano, baciarella & tomato

\$10.95

Lasagna Al Forno

Old fashioned Recipe

\$11.95

Fettuccine Alfredo*

Our own special recipe

\$11.95

(with grilled chicken breast \$6 extra)

Penne Mediterranea

Sauteed vegetables & shrimp finished with white wine sauce.

\$11.95

Misto Pasta

Trio of pastas: lasagna, alfredo & spaghetti amalfitana

\$13.95

Garganella Pizziola with Shrimp

Short pasta, shrimp, tomato sauce, garlic & oregano

\$12.95

Spaghetti with Meatballs

Chef's own recipe

\$9.95

Capellini al Salmone

Angel hair pasta, smoked salmon, ham, capers

\$10.95

Spaghetti Amalfitana

Fresh chopped tomato, garlic, mozzarella, basil & parmigiano

\$9.95

Ravioli Valdostana

Stuffed ravioli in cream sauce

\$10.95

Linguine with Shrimp & Clams

\$12.95

Linguine Milano

Scampi style shrimp in light cream sauce & parmigiano

\$12.95

Linguine alla Checca*

Olive oil, chopped tomato, basil & garlic

\$ 8.95

*vegetarian

Dinner Menu

Special Appetizer

Butterfly Crab Legs

Market Price

Smoked Salmon

\$12.95

Prosciutto Melone

\$8.95

Crab Cakes

\$11.95

Fresh Cut Meat from the Grill

Tenderloin Au Poivre

\$32.95

Ribeye Fiorentina

\$32.95

Frenched Baby Rack of Lamb

\$32.95

Grilled Quail

\$27.95

Entrees

Entrees served with imported pasta & fresh vegetable

Green Peppercorn Chicken

Chef's own recipe

\$17.95

Venezia Chicken

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

\$17.95

Chicken Tuscany

Complimented by Chardonnay wine sauce, sundried tomatoes & artichoke hearts

\$18.95

Chicken Mediterranea

Breast of chicken topped with grilled eggplant, fresh tomatoes & Provolone cheese

\$18.95

Chicken Fiorentina

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

\$18.95

Chicken Parmigiana

Dipped in whipped eggs & parmigiano then baked with tomatoe sauce & Mozzarella

\$16.95

Ask about our Daily Specials

Dinner Menu

Entrees

Veal Marsala

Scaloppine veal with mushrooms, marsala wine & demi-glace

\$26.95

Carciofo Veal

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

\$26.95

Veal Positano

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

\$25.95

Veal Polignac

Sauteed in butter, cream, Cognac & shitake mushrooms.

Served with Alfredo

\$26.95

Green Peppercorn Veal

Chef's original recipe

\$25.95

Veal Piccata Lemon

Scaloppine, Chardonnay, butter, lemon & capers

\$25.95

Veal Saltimbocca

Thin sliced veal scaloppine seasoned with sage, topped with Prosciutto & Fontina cheese sauteed in sweet butter. Served with Alfredo

\$27.95

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
Prices Vary

Lunch Menu

Salads

All salads served with choice of soup.

Sorrento Salad

Charbroiled breast of chicken, tossed with fresh corn, Roma tomato, mixed spring salad, original poppyseed dressing and 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 Salad al Dome

Spinach salad topped with eggs, hearts of palm, mushrooms and mozzarella. **\$9.25**

California Seafood Salad

Tossed salad with shrimp, imitation crab and special dressing. **\$10.75**

Baked Pasta

All pasta served with garlic bread

Cannelloni Veneziana

Veal, spinach, parmigiano, baciarella & tomato. **\$9.95**

Manicotti Al Forno*

Ricotta, mozzarella baked in white baciarella. **\$9.95**

Lasagna Al Forno

Old fashioned Recipe **\$10.95**

Pasta

Fettuccine Alfredo*

Our own special recipe **\$10.95**
(with grilled chicken breast \$6 extra)

Penne Pizzaiola with Shrimp

Short pasta, shrimp, tomato sauce, garlic & oregano. **\$11.95**

Spaghetti with Meatballs

Chef's own recipe **\$8.95**

Spaghetti Amalfitana

Fresh chopped tomato, garlic, mozzarella, basil & parmigiano. **\$9.95**

Linguine Milano

Scampi style shrimp in light cream sauce & parmigiano. **\$10.95**

Capellini Chicken Piccata

Chicken breast sauteed in lemon butter sauce served over capellini. **\$10.95**

Penne Mediterranea

Sauteed vegetables & shrimp with white wine sauce. **\$10.95**

Linguine with Shrimp & Clams

Chef's own recipe **\$10.95**

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. **\$8.95**

Check Dinner Menu for Soup Options

Lunch Menu

Entrees

Entrees served with house salad and pasta.

Venezia Chicken

Sauteed in butter, fresh mushrooms, chillies, onions, chopped tomato & topped with Monterrey Jack. **\$12.95**

Chicken Fiorentina

Sauteed with Chardonnay, finished with cream sauce & served over spinach. **\$12.95**

Chicken Parmigiana

Dipped in whipped eggs & parmigiano then baked with tomato sauce & Mozzarella. **\$12.95**

Veal Marsala

Scaloppine veal with mushrooms, marsala wine & demi glace **\$17.95**

Rotisserie Chicken

Served with roasted potatoes. **\$10.95**

Veal Parmigiana

Veal cutlet dipped in whipped eggs & parmigiano then baked with tomato sauce & Mozzarella. **\$15.95**

Ask about our daily specials

Information

Venezia Restaurant
2101 West Wadley Avenue #20
Midland, Texas 79705

www.veneziarestaurant.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

Prices subject to change without notice



To Go Menu

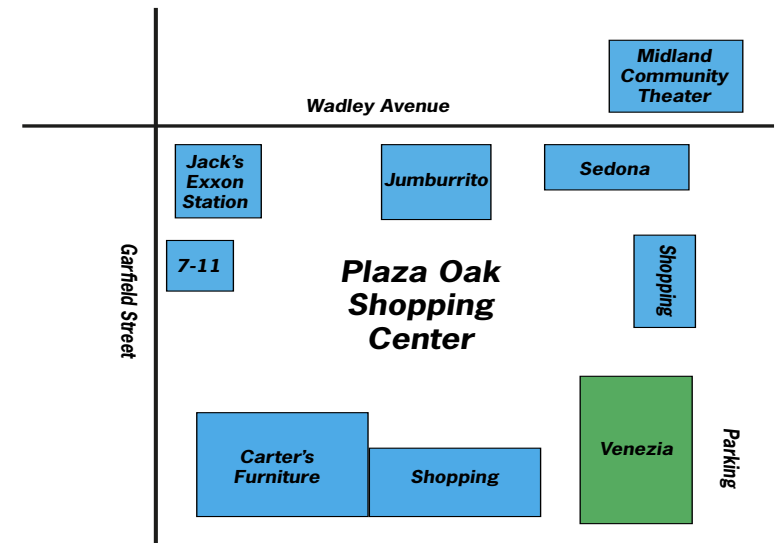
Lunch Tuesday-Friday: 11:00 am to 1:45 pm

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