

D I N N E R

SOUPS & SALADS

PASTA E FAGIOLI	cup	\$3.95	bowl	\$5.50
Traditional Italian bean and pasta soup				
ESCAROLE	cup	3.95	bowl	5.50
Greens in chicken broth with little meatballs				
GARDEN SALAD				4.95
Mixed greens, tomatoes, onions and carrots with house vinaigrette				
CLASSIC CAESAR SALAD	small	5.95	large	10.95
Crisp romaine lettuce tossed with our special Caesar dressing, homemade croutons and Parmesan cheese				
COLD BACCALA SALAD				10.95
Salt codfish in olive oil, lemon, garlic, vinegar peppers and olives				
COLD CALAMARI SALAD				10.95
Marinated squid with spicy vinegar peppers				
COLD SCUNGILI SALAD				9.95
Marinated New England sea conch				
CAPRESE SALAD				8.50
Sliced tomato with fresh Mozzarella cheese, basil, and extra virgin olive oil pesto dressing				
ANTIPASTO	small	10.95	large	15.95
Imported Italian prosciutto, cheese, marinated and grilled vegetables				
GARDEN SALAD ANTIPASTO	small	10.95	large	15.95
Mixed greens, tomatoes, carrots, onions, Italian meats and cheese with house vinaigrette				

HOT APPETIZERS

GARLIC BREAD	With melted Mozzarella cheese	\$4.95
FRIED CALAMARI	Lightly fried fresh squid served with Marinara sauce	10.95
ARANCINI	Golden rice balls with beef, peas and Provolone cheese	8.95
SAUTÉED SHRIMP	Served with an herb Risotto cake and a spicy red pepper sauce	11.95
MUSSELS	Steamed in spicy Marinara and onion sauce or garlic & oil	10.95
SAUTÉED MUSHROOMS	Porcini, shiitake and portabella mushrooms served over grilled polenta with sage butter and Fontina cheese	9.95
FRIED MOZZARELLA STICKS	Served with Marinara sauce	7.95
HOT ITALIAN SAMPLER	small large	16.95 24.95
A sampling of our fried calamari, sautéed shrimp, Mozzarella sticks and garlic bread served with Marinara sauce		

PASTA

SPAGHETTI, ZITI, LINGUINE OR POLENTA	\$9.95 13.95
With choice of Marinara or meat sauce With choice of meatballs or sweet Italian sausages	
FETTUCCHINE ALFREDO	14.95
Egg noodles tossed with cream and Parmesan cheese sauce	
TORTELLINI PESTO	14.95
Meat filled pasta in an herb basil sauce	
GNOCCCHI	14.95
Homemade potato dumplings with Marinara sauce	
RAVIOLI	12.95
Cheese filled ravioli served with Marinara sauce	
SPAGHETTI CARBONARA	15.95
Italian bacon, egg and Parmesan cheese sauce	
FETTUCCHINE PRIMAVERA	15.95
Fettuccine topped with broccoli, peppers, mushrooms, onions and tomatoes in a garlic and oil sauce	
ORECCHIETTE	15.95
Ear shaped pasta sautéed with sweet Italian sausage and broccoli rabe in a garlic and oil sauce	
PENNE AMATRICIANA	13.95
Penne sautéed with Italian bacon, tomatoes and onions in a spicy Marinara sauce	
ZITI BROCCOLI GARLIC & OIL	12.95
BAKED ZITI	13.95
Baked with Ricotta cheese and topped with melted Mozzarella cheese and Marinara sauce	
BAKED LASAGNA	15.95
Pasta layered with Ricotta cheese and ground beef, topped with melted Mozzarella cheese and Marinara sauce	

SEAFOOD

CALAMARI	\$17.95
CLAMS	19.95
MUSSELS	19.95
SHRIMP	20.95
FRUTTI DI MARE	23.95
Shrimp, clams, mussels and calamari combination	
<i>- All of the above served over linguine, with your choice of Marinara, Fra Diavolo, Scampi or garlic and oil sauce -</i>	
BACCALA MARINARA	18.95
Salt codfish simmered in tomato sauce with onions and green peppers served over linguine	
BACCALA BIANCO	18.95
Salt codfish pan fried with peppers, onions, olives, Balsamic vinegar in a garlic and olive oil sauce, served with roasted potatoes	
FRIED CALAMARI	17.95
Lightly fried squid with Marinara sauce and a side order of linguine with Marinara sauce	
ATLANTIC SALMON	19.95
Pan-seared and oven-roasted, topped with a caper lemon butter sauce, served with spinach risotto	
SHRIMP ZITI BROCCOLI	22.95
Shrimp sautéed with broccoli florets in a garlic & oil sauce with Romano cheese	
SCALLOPS FRA DIAVLO	22.95
Sea scallops sautéed in a spicy Marinara sauce with plum tomatoes, served over linguine	

HOUSE SPECIALTIES

EGGPLANT PARMIGIANA	\$14.95
Breaded and pan fried, topped with Marinara sauce and Mozzarella cheese	
EGGPLANT ROLATINI	16.95
Rolled and stuffed with Ricotta cheese and spinach, topped with Marinara sauce and melted Mozzarella cheese	
THE GODFATHER PLATTER	24.95
For a hearty appetite, a combination of veal and chicken cutlets, eggplant parmigiana, meatball, sausage, peppers and pasta	
<i>- Above House Specialties served over linguine with Marinara sauce -</i>	
BEEF TRIPE	14.95
Tripe stewed in Marinara sauce with onions & fresh basil served with a side of linguine with Marinara sauce	
SHRIMP SCAMPI VENEZIA	22.95
With artichoke hearts and black olives, served over linguine	
LOBSTER RAVIOLI	21.95
Homemade ravioli stuffed with Maine lobster meat, topped with shrimp in a cream plum tomato sauce	

STEAKS & CHOPS

STEAK PIZZAIOLA	\$25.95
Grilled 16 oz. choice New York sirloin steak, topped with a sauce of tomatoes, onions, black olives and capers	
STEAK TUSCAN STYLE	25.95
Grilled 16 oz. choice New York sirloin steak, glazed with a bronze garlic sauce	
STEAK PESCATORE	27.95
Grilled 16 oz. choice New York sirloin steak, topped with sautéed shrimp, peppers and onions	
PORK CHOPS	18.95
Two half-pound center cut chops grilled to perfection, served with a Balsamic vinegar sauce and vinegar peppers	
<i>- Steaks & chops served with grilled vegetables and choice of one: garlic mashed potatoes, oven roasted rosemary potatoes or linguine with Marinara sauce - Consuming raw or undercooked meats may increase risk of foodborne illness</i>	

CHICKEN

CHICKEN CUTLET PARMIGIANA	\$16.95
Breaded cutlet topped with Mozzarella cheese and Marinara sauce	
CHICKEN MARSALA	17.95
Sautéed with mushrooms, prosciutto and shallots in a Marsala wine sauce	
CHICKEN AL GIOVANNI	17.95
Sautéed with mushrooms in a lemon and white wine butter sauce	
CHICKEN CUTLET & EGGPLANT PARMIGIANA COMBINATION	18.95
CHICKEN CACCIATORE	18.95
Simmered with mushrooms, peppers, onions in Marinara sauce	
CHICKEN SALTIMBOCCA ALLA ROMANA	18.95
Sautéed with shallots, sage and fresh mushrooms in a white wine sauce and topped with prosciutto and melted Mozzarella cheese	
CHICKEN VITTORIO	18.95
Boneless breast of chicken dipped in egg batter, sautéed in a white wine lemon sauce; topped with asparagus and melted Mozzarella cheese	
<i>- All above entrees served with linguine with Marinara sauce -</i>	
CHICKEN CAMPAGNA	18.95
Boneless breast of chicken sautéed with sweet Italian sausages, vinegar peppers and roasted potatoes in a Balsamic vinegar sauce	
CHICKEN ZITI BROCCOLI	18.95
Boneless breast of chicken sautéed with broccoli florets in a garlic and oil sauce with Romano cheese	

RISOTTO

RISOTTO PRIMAVERA	\$16.95
Italian Arborio rice topped with broccoli, peppers, mushrooms, onions & tomatoes in a garlic and oil sauce	
CHICKEN RISOTTO	19.95
Boneless breast of chicken with diced plum tomatoes and black olives in a white wine and garlic sauce over Italian Arborio rice	
SHRIMP RISOTTO	22.95
Italian Arborio rice topped with shrimp, Italian herbs and fresh asparagus	
SCALLOP RISOTTO	23.95
Sea scallops with tomatoes and onions in a white wine garlic sauce over Italian Arborio rice	

VEAL

VEAL PARMIGIANA	\$17.95
Breaded cutlet, topped with melted Mozzarella cheese and Marinara sauce	
VEAL MARSALA	18.95
Sautéed with mushrooms, prosciutto and shallots in a Marsala wine sauce	
VEAL AL GIOVANNI	18.95
Veal medallions with mushrooms, sautéed in a lemon and white wine butter sauce	
VEAL & EGGPLANT PARMIGIANA COMBINATION	19.95
VEAL SALTIMBOCCA ALLA ROMANA	20.95
Veal medallions sautéed with shallots, sage and fresh mushrooms in a white wine sauce, stuffed with prosciutto & Mozzarella cheese	
VEAL VITTORIO	20.95
Veal medallions dipped in egg batter, sautéed in a white wine lemon sauce, topped with asparagus and melted Mozzarella cheese	
<i>- All above entrees served with linguine with Marinara sauce -</i>	

SIDE DISHES

SAUTÉED BROCCOLI RABE	\$8.95
SAUSAGE	2.00
MEATBALL	2.00
SIDE OF TOMATO SAUCE	1.95
SAUTÉED ESCAROLE IN GARLIC & OIL	7.95
ROASTED POTATOES	4.75
GARLIC MASHED POTATOES	4.75

DESSERTS & COFFEE

OUR FAMOUS HOMEMADE TIRAMISU	\$6.95
Espresso soaked ladyfingers, Mascarpone cheese, brandy and cocoa	
OUR ALMOST AS FAMOUS HOMEMADE POLENTA CHEESECAKE	6.95
Served with an Amaretto caramel sauce and toasted almonds	
CHOCOLATE TRUFFLE DELIGHT	6.95
Moist chocolate cake infused with chocolate cream, topped with chocolate ganache and shaved chocolate	
CANNOLI	4.95
Pastry shell filled with sweet Ricotta cheese, topped with chocolate chips	
ESPRESSO COFFEE	2.75
A dark, rich steam brewed coffee	
DOUBLE ESPRESSO	3.75
CAPPUCCINO	3.75
Espresso with frothed milk, topped with cocoa	
CAFÉ LATTE	3.75
Espresso with steamed milk	

Piccola Venezia



AUTHENTIC ITALIAN CUISINE

LUNCH & DINNER MENU

— Piccola Venezia is a non-smoking facility —

18% gratuity added to parties of 6 or more

Piccola Venezia



263 Hanover Street
Boston, Massachusetts 02113
Telephone 617-523-3888 / FAX 617-742-2960

Join us in our private Function Room
available for 25 to 50 people — call for more information
Piccola Venezia Gift Certificates are available

263 Hanover Street
Boston, Massachusetts 02113
Telephone 617-523-3888 / FAX 617-742-2960
www.PiccolaVeneziaBoston.com

LUNCH

SOUPS & SALADS

PASTA E FAGIOLI Traditional Italian bean and pasta soup	cup \$3.95	owl \$5.50
ESCAROLE Greens in chicken broth with little meatballs	cup 3.95	owl 5.50
GARDEN SALAD Mixed greens, tomatoes, onions and carrots with house vinaigrette		4.95
CLASSIC CAESAR SALAD Crisp romaine lettuce tossed with our special Caesar dressing, homemade croutons and Parmesan cheese	small 5.95	large 10.95
CLASSIC CAESAR SALAD WITH GRILLED CHICKEN		10.95
CLASSIC CAESAR SALAD WITH GRILLED SHRIMP		12.95
COLD BACCALA SALAD Salt codfish in olive oil, lemon, garlic, vinegar peppers and olives		10.95
COLD CALAMARI SALAD Marinated squid, with spicy vinegar peppers		10.95
COLD SCUNGILI SALAD Marinated New England sea conch		9.95
CAPRESE SALAD Sliced tomato with fresh Mozzarella cheese, basil and extra virgin olive oil pesto dressing		8.50
ANTIPASTO Imported Italian prosciutto, cheese, marinated and grilled vegetables	small 10.95	large 15.95
GARDEN SALAD ANTIPASTO Mixed greens, tomatoes, carrots, onions, Italian meats and cheese with house vinaigrette	small 10.95	large 15.95

HOT APPETIZERS

- See Dinner Menu on back for Hot Appetizer selections -

SANDWICHES

VEAL CUTLET PARMIGIANA	\$8.95
EGGPLANT PARMIGIANA	6.95
CHICKEN PARMIGIANA	7.95
MEATBALL PARMIGIANA	6.75
<i>- All of the above are topped with Marinara sauce and melted Mozzarella cheese -</i>	
GRILLED BREAST OF CHICKEN With grilled vegetables, roasted red peppers and aoli sauce	8.95
PROSCIUTTO With fresh Mozzarella cheese, tomato, leaf lettuce, basil and olive oil	9.50
ITALIAN COLDCUT Italian meats, Provolone cheese with tomato, leaf lettuce, basil and olive oil	8.50
SWEET ITALIAN SAUSAGE With sautéed peppers and onions	7.50

- All sandwiches are served on Italian bread -

LUNCHEON SPECIALTIES

SPAGHETTI, ZITI, LINGUINE OR POLENTA	\$5.95
TORTELLINI Meat filled	7.50
BAKED ZITI Baked with Ricotta cheese, Marinara sauce, topped with Mozzarella cheese	7.50
CHEESE RAVIOLI	7.50
GNOCCHI	8.50
<i>- All above served with a choice of Marinara or meat sauce -</i>	
ZITI BROCCOLI	6.95
SHRIMP ZITI BROCCOLI	11.95
CHICKEN ZITI BROCCOLI	8.50
SAUSAGE ZITI BROCCOLI	8.50

- All Ziti Broccoli dishes are sautéed in a garlic and oil sauce -

LINGUINE WITH CLAM SAUCE Pasta with red or white clam sauce	\$10.95
LINGUINE CARBONARA Pasta with Italian bacon, egg and Parmesan cheese sauce	8.95
LINGUINE CALAMARI Pasta and squid in red or white sauce	10.95
LINGUINE PESTO Pasta in an herb basil sauce	7.95
FETTUCCINE ALFREDO Egg noodles tossed with cream and Parmesan cheese sauce	8.50
BEEF TRIPE Stewed in Marinara sauce with onion and basil served with a side of linguine with Marinara sauce	10.95
FRIED CALAMARI Lightly fried squid with Marinara sauce and a side order of linguine with Marinara sauce	10.95
VEAL PARMIGIANA	9.50
CHICKEN PARMIGIANA	8.50
EGGPLANT PARMIGIANA <i>- All Parmigiana dishes served with Marinara sauce, and melted Mozzarella cheese served over linguine-</i>	7.50
SAUSAGE CACCIATORE	7.95
CHICKEN CACCIATORE	8.95
CHICKEN MARSALA Sautéed with mushrooms, prosciutto and shallots in a Marsala wine sauce	8.95
CHICKEN AL GIOVANNI Sautéed with mushrooms in a lemon and white wine butter sauce	8.95
VEAL MARSALA Sautéed with mushrooms, prosciutto and shallots in a Marsala wine sauce	9.95
VEAL AL GIOVANNI Sautéed with mushrooms in a lemon and white wine butter sauce	9.95

- All Cacciatore, Marsala and Giovanni dishes served over linguine -

SIDE DISHES

SAUTÉED BROCCOLI RABE	\$8.95
MEATBALL	2.00
ROASTED POTATOES	4.75
GARLIC MASHED POTATOES	4.75
SAUSAGE	2.00
SIDE OF TOMATO SAUCE	1.95
SAUTÉED ESCAROLE IN GARLIC AND OIL	7.95

DESSERTS & COFFEE

OUR FAMOUS HOMEMADE TIRAMISU Espresso soaked ladyfingers, Mascarpone cheese, brandy and cocoa	\$6.95
OUR ALMOST AS FAMOUS HOMEMADE POLENTA CHEESECAKE Served with an Amaretto caramel sauce and toasted almonds	6.95
CHOCOLATE TRUFFLE DELIGHT Moist chocolate cake infused with chocolate cream Topped with chocolate ganache and shaved chocolate	6.95
CANNOLI Pastry shell filled with sweet Ricotta cheese, topped with chocolate chips	4.50
ESPRESSO COFFEE A dark, rich steam brewed coffee	2.75
DOUBLE ESPRESSO	3.75
CAPPUCCINO Espresso with frothed milk topped with cocoa	3.75
CAFÉ LATTE Espresso with steamed milk	3.75