



Primi Appetizers

Hot Antipasto "Piccola Venezia" 12.95
Shrimp Scampi, Stuffed Mushroom Caps and Baked Clams Oreganata

Crisp Fried Calamari 10.95
With a spicy marinara sauce

Salmon Tartare 10.95
Capers, celery and a basil/mustard vinaigrette

Insalata Frutti di Mare 9.95
Chilled calamari, & scungili served in a balsamic vinaigrette

Grilled Polipo 10.95
Grilled octopus served with olive oil and garlic

Mussels 9.95
Steamed in a garlic and herb brodetto; Red or White

Mozzarella "fatt'in casa" 10.95
home-made with roast peppers or tomato

Prosciutto di Parma 12.95
Sliced paper thin, served with seasonal melon or figs and shaved Parmigiano reggiano

Insalate Salads

Mixed Greens 7.95

Tricolore 8.50
Rucola, radicchio & endive

Insalata "Piccola" 8.50
Hearts of iceberg lettuce, garlic & parmigiano

Classic Caesar 8.50
With focaccia croutons

Warm Spinach Salad 8.50
Mushrooms and crispy bacon

Insalata del Maître d' p.a.
Limited only by your imagination

Zuppe Soups

Minestrone della Nonna 7.50
A thick vegetable soup with pastina

Tortellini in Brodo 8.50
Clear chicken broth with fresh tortellini

Stracciatella Romana 8.50
Chicken stock with spinach and a fresh egg

Pasta e Fagioli 7.50
The classic, hearty soup of pasta and beans

Yota 8.50
An Istrian soup of beans and cabbage

Onion Soup Au Gratin 7.95

Pasta Fresca Fresh Pasta

All pasta is made fresh daily on-premise. All pasta is also available as a half-order

Fuši alla Grappa (Our signature pasta) 20.95
Istrian bowtie-shaped pasta with mushrooms, grappa and parmigiano

Conchiglie con Broccoli Rape 19.95
Shells with broccoli rabe and sausage

Maltagliati 'Dania' 19.95
Hand-cut pappardelle with roasted garlic whole peeled tomatoes, basil and a dash of cream

Ravioli ai Tre Formaggi 21.95
Stuffed with Pamigiano, Ricotta and Fontina served in a delicate veal sauce.

Ravioli di Zucca 21.95
Stuffed with aromatic pumpkin puree served in a brandy cream sauce

"Buco"lloni 24.95
Tortelloni filled with Veal Shank (Osso Buco) meat, served in our osso buco sauce

Taglierini Integrali alla Norma 19.95
Whole Wheat taglierini in a light tomato and eggplant sauce.

Gnocchi Piemontese 21.95
"Light as air" potato dumplings in a creamy gorgonzola cheese sauce

Risotto ai Porcini 24.95
Classic slow-cooked arborio rice with imported dried porcini mushrooms

Quadretti al Salmone Affumicato 19.95
Flat, square-shaped, spinach pasta in a smoked salmon sauce with onions and capers

Pasta tasting (2 person min.)
Choose 2 or 3 different pastas

Appetizer \$14.95 per person
Entrée \$24.95 per person

EST. 1973



Secondi 🍷 Entrées

(All Entrees are served with a vegetable of the day, unless otherwise noted)

<i>Scaloppine di Vitella Piccola Venezia</i> 25.95 Sautéed with eggplant and melted mozzarella <i>also... Francese, Piccata, Marsala & Parmigiana</i>	<i>Beef Braciola</i> 25.95 Beef paillard rolled and stuffed with chopped beef and pinoli nuts, then stewed in a tomato sauce
<i>Osso Buco</i> 28.95 Shank of veal braised in the traditional brown sauce served with rice or gnocchi	<i>Fegato alla Veneziana</i> 23.95 Calf liver sautéed with onions & white wine
<i>Vitello in Umido</i> 22.95 Veal stew with peas & fresh sage	<i>Trippa alla Triestina</i> 22.95 Tripe stew with potatoes & vegetables
<i>Veal Chop 'Sorrentina'</i> 31.95 Prosciutto, eggplant and melted mozzarella	<i>Petto di Pollo 'Ezio'</i> 23.95 Boneless chicken breast with prosciutto & cheese
<i>Arrosto d'Anatra</i> 24.95 Roasted L.I. duck in a rich Grand Marnier sauce	<i>Pollo alla Campagnola</i> 25.95 Boneless chicken breast sauté with pepper, sausage and roasted potatoes

Dalla Griglia 🍷 From the Grill

<i>Tagliata alla Fiorentina</i> 35.95 Prime sirloin steak sliced and served on a bed of Rucola	<i>Veal Chop Paillard</i> 32.95 Seasoned with herbs and olive oil
<i>Lombata di Vitella</i> 35.95 Porterhouse of veal, seasoned and grilled	<i>Calf Liver Steak</i> 28.95 With crisp bacon & fried onions
<i>Rack of Colorado Lamb</i> 35.95 Seasoned with garlic and rosemary	<i>Chateau-Briand (serves 2)</i> 62.95 Double Prime Filet Mignon With Béarnaise sauce & potato gratin

Pesce 🍷 Fish

"In Venice, seafood of great variety & quality is a religion, an obsession"

The following seafood is generally available fresh daily & can be prepared any way you like.

<i>Atlantic Salmon</i>	<i>L.I. Flounder</i>	<i>Red Snapper</i>	<i>Orata (Mediterranean)</i>
<i>Swordfish</i>	<i>Filet of Sole</i>	<i>Sea Bass (local)</i>	<i>Idaho Trout</i>
<i>Yellowfin Tuna</i>	<i>Sea Scallops</i>	<i>Dover Sole</i>	<i>Langostine</i>

Lo Chef consiglia "The chef suggests".....

<i>Scampi Adriatico</i> 26.95 Gulf shrimp with white wine, garlic & lemon	<i>Sogliola alla Piccola Venezia</i> 24.95 Broiled filet of sole topped with diced shrimp and a light cream sauce
<i>Pesce Spada in Bianco</i> 28.95 Swordfish steak sautéed with lemon-butter and caper	<i>Lobster Tail 'Riccardo'</i> 33.95 With calamari, clams, mussels & shrimp over linguine
<i>Red Snapper 'Livornese'</i> 25.95 Snapper filet with olives capers & tomatoes	<i>Langostine alla Buzara</i> 44.95 A traditional Istrian preparation. Imported Mediterranean Prawns, split & sautéed in a delicate red sauce with onions and white wine.
<i>Salmone dello Chef</i> 24.95 Crisp filet of Salmon served in a thyme scented beurre-blanc sauce	

Contorni 🍷 Side Dishes

<i>Potatoes 'LaPook'</i> 8.95	<i>Zucchini Fritti</i> 5.95
<i>Cottage Fries</i> 5.95	<i>Tuscan Beans 'all'uccelletto'</i> 5.95
<i>Polenta</i> 5.95	<i>Creamed Spinach</i> 5.95