

# Happy Mother's Day

• 2024 •

## ANTIPASTA & INSALATA

### Mozzarella di Bufalo Caprese for Two 14

*Tomatoes, mozzarella, basil, olive oil*

### Avocado Gamberetti 14

*Avocado, shrimp, lobster sauce, fontina cheese*

### Escargot 15

*Snails, garlic herb butter sauce, garlic bread*

### Shrimp Cocktail 15

*10 peeled shrimp with house made cocktail sauce*

### Crab Cake 18

*Crab meat, breading, lobster brandy cream sauce*

### Fried Calamari 18

*Breaded, tossed in parmegiano, served with house marinara and lemon*

### Venezia Wedge Salad 8

*Half baby romaine, bacon, cherry tomatoes, shredded egg, olives, barbecue blue cheese*

### Goat Cheese Salad 10

*Spring mix, seasonal fruit, honey toasted pecans*

### House Salad 6

### Spinach Salad 7

### Caesar Salad 7

### Seafood Platter 200

*1 lb. Alaskan King Crab Legs, butterflied | 6 Jumbo Fried Shrimp | 6 Grilled Shrimp*

## ENTREÉS

Add 1 lb. of Alaskan King Crab Legs to any entrée +130

### Black Angus Grilled Tenderloin 75

*Hand trimmed 9 oz center cut certified Black Angus tenderloin grilled with Montreal seasonings, finished in the oven with a touch of butter, accompanied by two jumbo shrimp  
Served with mashed potatoes and bacon wrapped asparagus*

### Blackened Redfish Étouffée 59

*Redfish fillet, pan-seared with Cajun spices and served on a bed of rice-topped off with crawfish and shrimp étouffée*

### European Branzino-Sea Bass 45

*Lightly floured sautéed fillet topped with fresh, diced medley of Roma tomatoes, basil, garlic and olive oil  
Served with bacon wrapped asparagus*

### Scallops in Champagne Sauce 48

*Filleted jumbo scallops, pan-seared with olive oil and butter in champagne sauce, garnished with fresh strawberries  
Served with wild mushroom angel hair pasta*

### Salmon Portofino 42

*Fresh salmon sautéed in white wine and butter, topped with fresh diced tomatoes, basil, garlic  
Served with tortellini & bacon wrapped asparagus*

### Prime Cut Rib-Eye Montreal 62

*16 oz grilled boneless rib-eye, Montreal seasonings oven finished with a touch of butter  
Served with mashed potatoes & bacon wrapped asparagus*

### Baby Rack of Lamb 49

*Fresh New Zealand baby rack of lamb grilled then baked with demi-glacé  
Served with mashed potatoes & bacon wrapped asparagus*

### Duck Medallions 38

*Breast medallions in demi-glacé reduction with shallots and wild mushrooms  
Served with mashed potatoes & bacon wrapped asparagus*

### Chicken Milano 35

*Breast of chicken lightly breaded, sautéed with olive oil, topped with Mozzarella, diced Roma tomatoes, garlic, fresh basil  
Served with tortellini & bacon wrapped asparagus*

### Carmine's Famous Lasagna 29

*Artichoke and zucchini between thin layers of freshly made pasta light tomato sauce and baciamezza*

### Spaghetti Amalfitana 17

*Roma tomato, garlic, olive oil, basil, mozzarella, parmigiano*

### Fettuccine Alfredo 18

*add shrimp or chicken +8  
Double cream, butter, parmigiano*

### Penne with Lobster Brandy Cream Sauce 34

*Served with six jumbo shrimp*

Save room and don't miss out on our special dessert: *Crème brûlée!* Order ahead and skip the wait.

VENEZIA RESTAURANT

2101 W. Wadley Ave. #20 | (432) 687-0900 | veneziamidland.com | veneziamidland@gmail.com | @veneziamidland

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## KIDS

Spaghetti & Meatballs 7

Fettuccine Alfredo 7

Chicken Fingers 7

Buttered Pasta Noodles 6

## COCKTAIL SPECIALS

### Mama Mia Mimosas

by the glass 11 by the liter 30

Perfect celebration of Italian Freixenet Prosecco & orange juice!

### Strawberry Lemon Drop 16

Tito's vodka, limoncello, agave,  
and strawberry puree drizzled rim

### Spicy Mama Bloody Mary 14

Clamato Bloody Mary with Tito's Vodka

### Espresso Martini 20

Fresh brewed espresso, Grey Goose, and Kahlúa

*Ask your server to see a wine list for ports and dessert wines*

## DESSERTS

### Crème Brûlée 11

Classic baked custard with caramelized  
sugar finish, topped with fresh fruit

### Bread Pudding 12

Traditional bread pudding  
with peaches and blueberries

Ask your server for our daily assortment of homemade dessert specials:  
layered cakes, classic tiramisu, and our famous Rum Cake!

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