

**CAFE VENEZIA TONIGHT'S SPECIALS**

**PRIMI**

**ROASTED GARLIC POTATO SOUP 12**

**BURRATA 15**

**HOMEMADE FRESH SOFT MOZZARELLA, OVER MIXED GREENS, ROASTED PEPPERS, TOMATO, OLIVE OIL, BALSAMIC, TOUCH OF SALT, PEPPER, OREGANO**

**STRING BEAN SALAD 16**

**STRING BEANS, BEETS, RED ONIONS, DICED TOMATOES, DICED AVOCADO, CRUMBLER BLUE CHEESE, LIGHT MUSTARD DRESSING**

**BLUE POINT OYSTERS 18**

**BLUE POINT OYSTERS, SMOKED SALMON ON TOP, PICKLED ONIONS, COCKTAIL SAUCE ON THE SIDE**

**INSALATA ENDIVIA 16**

**BELGIUM ENDIVE SALAD, FUJI APPLES, CRUMBLER GORGONZOLA CHEESE, CARAMELIZED WALNUTS, RADICCHIO, APPLE CIDER VINAIGRETTE**

**STUFFED CHAMPIGNON MUSHROOMS 16**

**SILVER DOLLAR MUSHROOMS, STUFFED WITH CRAB MEAT AND VEGGIES, METED MOZZARELLA CHEESE ON TOP, BRANDY PINK SAUCE**

**SIGNATURE CALAMARI AGRODOLCE 18**

**GOLDEN DIPPED FRIED CALAMARI, TOSSED WITH SWEET AND SPICY SAUCE, TOPPED WITH DICED TOMATOES, FRESH SCALLIONS IN A FIGS GLAZE**

**ARTICHOKE HEART FRANCESE 18**

**LIGHTLY FLOURED DIPPED IN EGGS, FRANCESE STYLE, TOPPED WITH CAPERS, WILD TOMATOES, WHITE WINE LEMON SAUCE**

**SECONDI**

**PACCHERI ALLA NAPLES 26**

**FRESH HOMEMADE PACCHERI PASTA, TOPPED WITH DICED TIGER SHRIMP, ASPARAGUS, SOFT BURRATA CHEESE, PISTACHIO ON TOP, SERVED IN A ROMESCO SAUCE**

**LASAGNA ALLA NONNA 28**

**FRESH HOMEMADE LASAGNA SHEETS STUFFED WITH GROUND FILET MIGNON MEAT, RICOTTA CHEESE, MOZZARELLA AND PARMIGIANO CHEESE, IN OUR TRADITIONAL HEARTY TOMATO SAUCE**

**POLLO FEDORA 30**

**POUNDED CHICKEN TENDERLOIN SAUTÉED WITH SHRIMP, FRESH ASPARAGUS, LIGHT CHERRY PEPPERS, DIJON MUSTARD, LIGHT CREAM SAUCE**

**VITELLO ALLA JULIANA 40**

**RACK OF VEAL, POUNDED THIN, BREADED, PAN FRIED, TOPPED WITH SAUTÉED SWEET AND HOT PEPPERS, ONIONS, DICED SHRIMP, LIGHT BALSAMIC DEMI GLAZE SAUCE**

**OSSO BUCO DI VITELLO BRAISED 45**

**VEAL SHANK OSSO BUCO, BRAISED SLOWLY OVER RISOTTO DI PARMIGIANO AND FRESH HERBS, IN ITS OWN NATURAL JUICES AND RED WINE REDUCTION**

**SOFT SHELL CRAB FRANCESE 40**

**LIGHTLY FLOURED SOFT SHELL CRABS, FRANCESE STYLE, TOPPED WITH CAPERS, FRESH TOMATOES, IN A LEMON WHITE WINE SAUCE OVER LINGUINI PASTA**

**MONKFISH FUNGHI 40**

**FRESH FILET OF MONKFISH, SAUTÉED WITH CHAMPIGNON AND WILD PORCINI MUSHROOMS, FRESH HERBS, IN A GARLIC OLIVE OIL, TOUCH OF TRUFFLE OIL, JUMBO SHRIMP ON TOP**

**WILD FLOUNDER ROLLATINI 40**

**FRESH FILET OF FLOUNDER, STUFFED WITH CRAB MEAT, BABY SPINACH, DICED SHRIMP, FRESH TOMATOES, SCALLIONS, CAPERS, SERVED IN A PINO GRIGIO DELLA VENEZIA SAFFRON SAUCE, OVER POTATO PUREE**