

CAFE VENEZIA TONIGHT'S CHEF SPECIALS

PRIMI

FRESH HOMEMADE LOBSTER BISQUE SOUP 11

BURRATA 15

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

STRING BEAN SALAD 15

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

INSALATA ENDIVIA 15

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

BLUE POINT OYSTERS 16

HALF A DOZEN BLUE POINT OYSTERS, RAW, SMOKED SALMON ON TOP, PICKLED ONIONS, COCKTAIL SAUCE ON THE SIDE

STUFFED FRESH HOMEMADE MOZZARELLA 15

GRILLED GREEN ZUCCHINI, YELLOW SQUASH, EGGPLANT, ROSTED PEPPERS, SERVED IN A ROASTED TOMATO VINAIGRETTE

SECONDI

LOBSTER AND SHRIMP AGNOLOTTI 30

FRESH HOMEMADE LOBSTER AND SHRIMP PASTA TOPPED WITH DICED SCALLOPS, CHERRY TOMATOES, FRESH ASPARAGUS, PINOT GRIGIO DELLA VENEZIA SAFFRON SAUCE

STUFFED RIGATONI TAORMINA 28

FRESH HOMEMADE STUFFED RIGATONI PASTA WITH RICOTTA CHEESE, TOPPED WITH SHRIMP, PANCETTA, GARDEN GREEN PEAS, BRANDY PINK SAUCE

POLLO ALLA ARRAGOSTA 30

POUNDED CHICKEN BREAST, SAUTÉED WITH CHOPPED LOBSTER MEAT, FRESH ASPARAGUS, ROASTED PEPPERS, IN A BEURRE DE BLANC SAUCE

VITELLO SAN REMO 30

POUNDED THIN VEAL SCALLOPINI, SAUTÉED WITH FRESH FIGS, APRICOTS, GRAPES, PLUMS, IN A PORT WINE SAUCE, TOUCH OF CREAM

BRAISED SHORT RIBS RISOTTO 38

BONELESS BRAISED SHORT RIBS, MARINATED OVERNIGHT IN NATURAL JUICES AND FRESH HERBS, SERVED OVER RISOTTO DI PARMEGGIANO

BLACK ALASKAN SEA BASS GREMOLATA 38

PAN SEARED FRESH FILET OF BLACK SEA BASS, TOPPED WITH MASHED ITALIAN HERBS, CAPERS, FRESH TOMATOES, TIGER SHRIMP, OVER POTATO PUREE AND VEGGIES, MUNIERE SAUCE

YELLOWFIN WILD FLOUNDER LIVORNESE 34

TWO FRESH FILET OF FLOUNDER, BROILED, TOPPED WITH ONIONS, KALAMATA OLIVES, SCALLIONS, DICED TOMATOES, CAPERS, FRESH BASIL, WHITE WINE GARLIC AND FRESH TOMATO SAUCE