CAFE VENEZIA
CHEF'S SPECIALS

PRIMI

ZUPPA DI GIORNO FRESH CREAM AND BROCCOLI SOUP 12

BURRATA 15
HOMEMADE FRESH SOFT MOZZARELLA, OVER MIXED GREENS, ROASTED PEPPERS, TOMATO, OLIVE OIL, BALSAMIC, TOUCH OF SALT, PEPPER, OREGANO

BABY STRING BEAN SALAD 15
STRING BEANS, BEATS, RED ONIONS, DICED TOMATOES, DICED AVOCADO, CRUMBLED BLUE CHEESE, LIGHT MUSTARD DRESSING

BLUE POINT OYSTERS 18
BLUE POINT OYSTERS, SMOKED SALMON ON TOP, PICKLED ONIONS, COCKTAIL SAUCE ON THE SIDE

ZESTY LIME SHRIMP AVOCADO SALAD 16
BED OF BABY ARUGULA TOPPED WITH DICED SHRIMP, AVOCADO, RED ONIONS, TOMATOES, IN A LIME AND EXTRA VIRGIN OLIVE OIL VINAIGRETTE DRESSING

AU GRATIN ITALIAN LONG HOTS 16
STUFFED LONG HOTS WITH FRESH SAUSAGE, TOPPED WITH MELTED MOZZARELLA CHEESE, SERVED IN A PLUM TOMATO SAUCE

ARANCINI ALLA GORGONZOLA 15
ITALIAN RISOTTO STUFFED WITH FOUR CHEESES, TOPPED WITH MELTED GORGONZOLA SAUCE

CRISPY FRIED ZUCCHINI STICKS 15
SERVED OVER MIXED GREENS, CHIPOTLE AIOLI ON THE SIDE

SECONDI

RAVIOLI DI CARNE 26
RAVIOLI PASTA STUFFED WITH VEAL AND FILET MIGNON, SAUTÉED IN A LIGHT CHERRY WINE REDUCTION WITH PANCETTA, LEEKS, FRESH TOMATO, TOUCH OF CREAM

HOME-MADE STUFFED RIGATONI TAORMINA 28
FRESH HOMEMADE STUFFED RIGATONI GARNISHED WITH SHRIMP, MUSHROOMS, BACON, GARDEN PEAS, SERVED IN A BRANDY PINK SAUCE

POLLO SORRENTINO 30
POUNDED CHICKEN TENDERLOINS TOPPED WITH PROSCIUTTO, EGGPLANT, FRESH MOZZARELLA, IN A MARSALA WINE DEMI GLAZE SAUCE, FRESH SAGE

VITELLO SCALLOPINI ALLA GOUDA 35
SLICED VEAL, POUNDED THIN, TOPPED WITH IMPORTED GOUDA CHEESE, SUN DRIED TOMATOES, TWO JUMBO SHRIMP, IN A LIGHT PESTO CREAM SAUCE

COMBINATION FILET MIGNON AND RACK OF LAMB 50
PAN ROASTED RACK OF LAMB AND FILET MIGNON OVER WILD MUSHROOM RISOTTO, SERVED IN A BRANDY COGNAC CREAM SAUCE

STUFFED WILD ATLANTIC HALIBUT 45
BAKED STUFFED FRESH HALIBUT WITH CRAB MEAT, ASPARAGUS, OVER POTATO PUREE, SERVED IN A WHITE WINE GARLIC LEMON SAUCE, A TOUCH OF CREAM, FRESH HERBS

WILD ALSAKAN FLOUNDER INFERNALI 38
FRESH FILET OF WILD FOUNDER, TOPPED WITH TWO JUMBO SHRIMP, OVER LINGUINI PASTA, SERVED IN A FRA DIAVOLO SAUCE, FRESH BASIL, A TOUCH OF EVOO