
CAFE VENEZIA

CHEF'S SPECIALS TONIGHT'S SELECTION

PRIMI

CREAMY 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 · 16

STRING BEANS, BEETS, 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

CLASSIC WEDGE SALAD · 16

LARGE WEDGE OF CRISP ICEBERG LETTUCE TOPPED WITH BLUE CHEESE DRESSING, BACON CRUMBLES, CHOPPED FRESH TOMATOES, RED ONIONS

STUFFED BUTTERNUT SQUASH BLOSSOMS · 16

FRESH SQUASH BLOSSOMS STUFFED WITH RICOTTA, PARMEGIANO AND PECORINO ROMANO CHEESE, SERVED WITH A MELTED GORGONZOLA SAUCE ON THE SIDE

FRIED BURRATA ROMESCO · 16

FRIED BURRATA OVER BABY GREENS IN A ROMESCO LIGHT SPICY SAUCE

STUFFED CHAMPIGNON MUSHROOMS · 16

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



SECONDI

TROFIE GARIBALDI · 30

FRESH HOMEMADE TROFIE PASTA, SAUTEED WITH SHRIMP, ONIONS, BACON, FRESH TOMATOES, GARDEN SWEET PEAS, GARLIC, WHITE WINE OLIVE OIL, FRESH HERBS

AU GRATIN FILET MIGNON RAVIOLI · 26

FRESH HOMEMADE RAVIOLI PASTA STUFFED WITH FILET MIGNON MEAT, FRESH TOMATO AND BASIL SAUCE, TOPPED WITH BAKED PARMEGIANO AU GRATIN

POLLO MAREMONTI · 32

POUNDED CHICKEN BREAST, TOPPED WITH CRAB MEAT, BACON, MELTED MOZZARELLA CHEESE IN A BRANDY PINK SAUCE

VITELLO FUNGHI · 34

POUNDED THIN VEAL SCALLOPINI, SAUTEED WITH MIXED WILD MUSHROOMS IN A MARSALA WINE DEMI GLAZE SAUCE, TOUCH OF TRUFFLE OIL

BRAISED SHORT RIBS BONE-IN RISOTTO · 45

BONE IN RIBS, BRAISED, MARINATED OVER NIGHT IN NATURAL JUICES, FRESH HERBS, SERVED OVER RISOTTO DE PARMEGIANO

SOFT SHELL CRAB INFERNALI · 40

LIGHTLY FLOURED SOFT SHELL CRAB, TOPPED WITH TWO JUMBO SHRIMP, OVER LINGUINI PASTA SERVED IN A FRA DIAVOLO SAUCE, FRESH BASIL, TOUCH OF OLIVE OIL

PISTACHIO CRUSTED CHILEAN SEA BASS · 50

WILD CHILEAN SEA BASS TOPPED WITH A PISTACHIO CRUST, OVER HOMEMADE GONDOLA RAVIOLI, SERVED IN A WHITE WINE GARLIC LEMON SAUCE, A TOUCH OF CREAM, TOUCH OF EVOO

WILD ALASKAN FLOUNDER FRANCESE · 38

FRESH FILET OF FLOUNDER FRANCESE STYLE, TOPPED WITH CAPERS, FRESH TOMATOES, SCALLIONS, WHITE WINE GARLIC LEMON SAUCE, OVER LINGUINI PASTA

BUON APPETITO
