

**CAFE VENEZIA
TONIGHTS CHEF SPECIALS**

PRIMI

FRESH HOMEMADE SHRIMP AND CORN CHOWDER 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

SMOKED SALMON CARPACCIO 16

THIN SLICED SMOKED SALMON IN A BED OF BABY ARUGULA, SHREDDED PARMIGIANO CHEESE, LEMON DRESSING, TOUCH OF TRUFFLE OIL, TOMATO AND RED ONIONS ON TOP

VENEZIA CRAB CAKE 16

FRESH CRAB MEAT WITH MIXED VEGGIES, PAN FRIED, SERVED OVER BABY GREENS, CHIPOTLE IOLI ON THE SIDE

SECONDI

CRAB AND LOBSTER RAVIOLI TAORMINA 28

FRESH HOMEMADE PASTA RAVIOLI STUFFED WITH CRAB AND LOBSTER MEAT, TOPPED WITH SHRIMP, PANCETTA, SWEET PEAS, SERVED IN A BRANDY PINK SAUCE

POLLO CONTESSA 30

POUNDED CHICKEN BREAST, SAUTÉED WITH JUMBO SHRIMP, ONIONS, HOT AND SWEET PEPPERS, IN A LIGHT PLUM TOMATO SAUCE

VITELLO SAN REMO 30

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

BRAISED SHORT RIBS RISOTTO 40

BONELESS BRAISED SHORT RIBS, MARINATED OVERNIGHT IN NATURAL JUICES, FRESH HERBS, OVER RISOTTO DI PARMIGIANO

ATLANTIC HALIBUT PICCATA 40

PAN SEARED ATLANTIC HALIBUT, SAUTÉED WITH FRESH TOMATOES, CAPERS, SCALLIONS, PARSLEY, IN A GARLIC WHITE WINE LEMON SAUCE

ALASKAN WILD FLOUNDER FRANCESE 35

FRESH FILET OF WILD FLOUNDER, FRANCESE STYLE, SERVED OVER LINGUINI PASTA, DICED TOMATOES, CAPERS, SCALLIONS, WHITE WINE GARLIC, TOUCH OF OLIVE OIL