

**CAFE VENEZIA
CHEF'S SPECIALS**

PRIMI

FRESCA ZUPPA DI GAMBERI 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, 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 DEL GIORNO 16

WATERMELON RINGS TOPPED WITH BABY ARUGULA, TOASTED ALMONDS, MANGO, AND IMPORTED CRUMBLER FETA CHEESE, ZESTY LIME DRESSING

CLAMS OREGANATTA 16

STUFFED BAKED CLAMS WITH LEMON, GARLIC, HERBS, AND BREADCRUMBS SERVED IN A LEMON WHITE WINE SAUCE

SICILIAN ARANCINI BALLS 15

STUFFED WITH ITALIAN RISOTTO AND ANGUS GROUND MEAT, BREADED, SERVED WITH FRESH TOMATO SAUCE ON THE SIDE

SECONDI

STUFFED RIGATONI COSTINA DI MANZO 30

STUFFED RIGATONI PASTA WITH RICOTTA CHEESE, TOPPED WITH SHORT RIB RAGU AND BONELESS CHUNK RIB

CAVATELLI SALMONE ALLA RUSSO 30

FRESH HOMEMADE RICOTTA CAVATELLI SAUTEED WITH DICED SALMON, FRESH ASPARAGUS, BACON, IN A VODKA PINK SAUCE

POLLO ALLA CAPESANTE 34

POUNDED CHICKEN TENDERLONS SAUTEED WITH DIVER SEA SCALLOPS, LIGHT CHERRY PEPPERS, ARTICHOKE, LIGHT PLUM TOMATO SAUCE

VITELLO SORRENTINO 34

POUNDED THIN VEAL SCALLOPINI, TOPPED WITH PROSCIUTTO, EGGPLANT, FRESH MOZZARELLA CHEESE, IN. MARSALA WINE DEMI GLAZE SAUCE, FRESH SAGE

BABY NEW ZEALAND RACK OF LAMB 50

PAN-ROASTED BABY NEW ZEALAND RACK OF LAMB OVER PITTA BREAD, GARNISHED WITH MEDITERRANEAN SALAD, A TOUCH OF EVOO

SOFT SHELL CRAB FRANCESE 40

FRESH SOFT-SHELL CRABS FRANCESE STYLE. SERVED OVER LINGUINI PASTA, SCALLIONS, DICED TOMATOES, CAPERS, WHITE WINE, LEMON GARLIC, A TOUCH OF OLIVE OIL

STRIPED BASS ADRITICO 45

LIGHTLY FLOURED PAN SEARED WILD STRIPED BASS, TOPPED WITH DICED SHRIMP, SCALLOPS, FRESH WILD TOMATOES, CAPERS, SERVED IN. MUNIERE SAUCE

WILD YELLOWTAIL ATLANTIC FLOUNDER INFERNALI 42

FRESH FILET OF YELLOWTAIL FLOUNDER TOPPED WITH TWO JUMBO SHRIMP, OVERLINGUINI PASTA, IN A FRA DIAVOLO SAUCE, WITH A TOUCH OF EVOO