

## CAFE VENEZIA CHEF SPECIALS

### PRIMI

#### ITALIAN WEDDING 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

#### YELLOWFIN TUNA TARTAR 15

CHOPPED THIN RAW TUNA, TOASTED SESAME OIL, LIME AND GINGER, AVOCADO, SLICED POTATOES, SERVED IN A LIGHT MUSTARD DRESSING

#### STUFFED LONG HOTS 16

ITALIAN LONG HOTS STUFFED WITH GROUND FRESH SAUSAGE, DICED MOZZARELLA, FRESH TOMATOES, IN A WHITE WINE LEMON HERB SAUCE

### SECONDI

#### PAPPARDELLE DI MONTI 26

HOMEMADE PAPPARDELLE PASTA TOPPED WITH PULLED PORK OSSO BUCCO RAGU MARINATED OVERNIGHT IN NATURAL JUICES, FRESH HERBS, TOPPED WITH PARMEGIANO

#### POLLO LOMBARDIA 30

STUFFED CHICKEN BREAST WITH ITALIAN SAUSAGE, BROCCOLI RABE, SWEET PEPPERS, MOZZARELLA CHEESE, IN A LOMBARDIA SAUCE

#### VITELLO ALLA LIMONE 30

POUNDED THIN VEAL SCALLOPINI SAUTÉED WITH DICED SHRIMP, SUN-DRIED TOMATOES, ASPARAGUS, IN A WHITE WINE GARLIC LEMON SAUCE

#### PORTERHOUSE STEAK GIAMBOTTA 50

SEARED 20 OZ. PORTERHOUSE STEAK SAUTÉED WITH HOT AND SWEET PEPPERS, MUSHROOMS, ONIONS, SLICED POTATO CRISPS, ITALIAN SAUSAGE, IN ITS OWN NATURAL JUICE

#### ALASKAN BLACK SEA BASS RIBERASCO 40

FRESH FILET OF BLACK SEA BASS, GARNISHED WITH SCALLOPS IN A ZESTY WHITE WINE LEMON GARLIC SAUCE

#### YELLOWFIN WILD FLOUNDER FILET ROLLATINI 38

FRESH FILET OF WILD FLOUNDER, STUFFED WITH FRESH CRAB MEAT, BABY SPINACH, ROASTED PEPPERS, TOPPED WITH FRESH TOMATOES, SCALLIONS, CAPERS, SERVED IN A PINOT GRIGIO SAFFRON SAUCE OVER POTATO PUREE