

CAFE VENEZIA TONIGHT'S SPECIALS

PRIMI

FRESH LOBSTER BISQUE 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

INSALATA ENDIVIA 15

BELGIUM ENDIVE SALAD, FUJI APPLES, CRUMBLER GORGONZOLA CHEESE, TOASTED ALMONDS, RADICCHIO, APPLE CIDER VINAIGRETTE

ITALIAN LONG HOTS 15

STUFFED LONG HOTS WITH FRESH SAUSAGE, DICED MOZZARELLA CHEESE, TOPPED WITH FRESH TOMATOES, IN A GARLIC WHITE WINE SAUCE

SIGNATURE CALAMARI AGRODOLCE 18

GOLDEN DIPPED FRIED CALAMARI, TOSSED WITH SWEET AND SPICY SAUCE, TOPPED WITH DICED TOMATOES, FRESH SCALLIONS, IN A FIGS GLAZE

FUNGI GRANDI RELLENATO 15

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

SECONDI

RAVIOLI ALLA GRANCHIO DI ARRAGOSTA 28

FRESH HOMEMADE RAVIOLI PASTA STUFFED WITH CRAB MEAT AND LOBSTER TOPPED WITH GARDEN GREEN PEAS, SHAVED PARMIGIANO, SERVED IN A BRANDY LOBSTER SAUCE

LASAGNA ALLA NONNA 28

HOMEMADE LASAGNA PASTA SHEETS STUFFED WITH GROUND FILET MIGNON MEAT, FRESH RICOTTA, MOZZARELLA, PARMIGIANO REGGIANO CHEESE, IN A OUR TRADITIONAL TOMATO SAUCE

POLLO ALLA FEDORA 32

POUNDED CHICKEN TENDERLOINS TOPPED WITH JUMBO SHRIMP, FRESH CALIFORNIA ASPARAGUS, LIGHT CHERRY PEPPERS IN A LIGHT MUSTARD SAUCE

VITELLO NERO BIANCO 40

RACK OF VEAL, POUNDED THIN, BREADED, PAN FRIED, TOPPED WITH DICED SHRIMP, SUN DRIED TOMATOES, WILD MUSHROOMS, GREEN PEAS, IN A LIGHT GORGONZOLA SAUCE, TOUCH OF CREAM

SURF AND TURF ALLA VENEZIA 60

8 OZ PRIME FILET MIGNON AND 6 OZ WILD LOBSTER TAIL, TWO JUMBO BUTTERFLY SHRIMP, SERVED OVER POTATO PUREE, BABY SPINACH, MELTED BUTTER ON THE SIDE IN A COGNAC CREAM SAUCE

SOFT SHELL CRAB FRANCESE 40

LIGHTLY FLOURED SOFT SHELL CRAB DIPPED IN EGGS, FRANCESE STYLE, TOPPED WITH CAPERS, FRESH TOMATOES, IN A LEMON WHITE WINE SAUCE OVER LINGUINI PASTA

WILD CHILEAN SEABASS ALLA GREMOLATTA 50

8 OZ OF CHILEAN SEA BASS, BROILED, TOPPED WITH JUMBO SHRIMP, MASHED ITALIAN HERBS, CAPERS, FRESH TOMATOES, OVER POTATO PUREE AND FRESH VEGGIES, SERVED IN A MUIERE SAUCE

ALASKAN WILD FLOUNDER INFERNALI 40

FRESH FILET OF WILD FLOUNDER, TOPPED WITH TWO JUMBO SHRIMP, OVER LINGUINI PASTA, SERVED IN A FRA DIAVOLO SAUCE, FRESH BASIL, TOUCH OF OLIVE OIL