CAFE VENEZIA

CHEF'S SPECIALS

TONIGHT'S SELECTION

PRIMI

FRESH SHRIMP BISQUE SOUP · 12

BURRATA · 16

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, CRUMBLED BLUE CHEESE, LIGHT MUSTARD DRESSING

BLUE POINT OYSTERS · 18

BLUE POINT OYSTERS, SMOKED SALMON ON TOP, PICKLED ONIONS, COCKTAIL SAUCE ON THE SIDE

FIGS CARPACCIO · 16

THIN SLICED FRESH FIGS, TOPPED WITH DICED BURRATA, PROSCIUTTO, TOASTED ALMONDS, SERVED IN A DRIZZLE OF FIG GLAZE

STUFFED CHAMPIGNON MUSHROOMS · 16

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

SIGNATURE CALAMARI AGRODOLCE · 20

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

GAMBERETTO ALLA COCONATTA · 16

BUTTERFLIED COCONUT SHRIMP, SERVED OVER MIXED GREENS, HONEY MUSTARD ON THE SIDE

SECONDI

PAPPARDELLE LAMB RAGU · 28

SLOW COOKED OVERNIGHT LAMB RAGU IN NATURAL JUICES, FRESH HERBS, OVER PAPPARDELLE PASTA, TOPPED WITH RICOTTA CHEESE

RAVIOLI ALLA VENEZIA · 30

HOMEMADE CRAB AND LOBSTER RAVIOLI TOPPED WITH DICED SCALLOPS, GREEN PEAS, FRESH TOMATOES, SERVED IN AN ALLA VENEZIA PINOT GRIGIO WHITE WINE SAFFRON SAUCE

POLLO ALLA FEDORA · 33

POUNDED CHICKEN BREAST SAUTÉED WITH SHRIMP, FRESH ASPARAGUS, LIGHT CHERRY PEPPERS, DIJON MUSTARD, LIGHT CREAM SAUCE

VITELLO ALLA FORMAGGIO FUSO · 42

POUNDED RACK OF VEAL, BREADED, PAN FRIED, TOPPED WITH MAPLE SMOKED HAM, CREAMY MUSHROOMS, MELTED PROVOLONE CHEESE, SERVED IN A MARSALA DEMI GLAZE SAUCE, TOUCH OF CREAM

FRENCH DUCK LEG CONFIT · 42

FRENCH DUCK LEG, PAN ROASTED, SERVED OVER POTATO PUREE AND BABY SPINACH, TOPPED WITH APRICOTS, DRIED CHERRIES, SLICED APPLES, IN AN ORANGE SAUCE REDUCTION

BRAISED PORK SHANK OSSO BUCCO · 40

MARINATED OVERNIGHT IN ITS OWN NATURAL JUICES AND FRESH HERBS, OVER RISOTTO DI PARMEGIANO

WILD ATLANTIC ORATA ALLA PADELLA · 45

PAN SEARED WILD ORATA SEA BASS, GARNISHED WITH BLACK OLIVES, ARTICHOKE HEARTS, DICED SHRIMP, FRESH WILD TOMATOES AND BASIL, GARLIC, WHITE WINE, TOUCH OF PLUM TOMATO SAUCE

WILD ALASKAN FLOUNDER FRANCESE · 40

TWO FRESH FILET OF FLOUNDER, FRANCESE STYLE, SERVED OVER OUR LINGUINI PASTA, SCALLIONS, FRESH TOMATOES, CAPERS, WHITE WINE LEMON SAUCE, TOUCH OF EXTRA VIRGIN OLIVE OIL

BUON APPETITO