

**CAFE VENEZIA
CHEF'S SPECIALS**

PRIMI

WILD MUSHROOM SOUP 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 15

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 DI MANGO PARMEGIANO 15

BABY ARUGULA TOPPED WITH CARAMELIZED WALNUTS, JULIANNE CUT MANGO SHAVED, PARMEGIANO CHEESE, SERVED IN OUR HOMEMADE MANGO DRESSING

SIGNATURE CALAMARI AGRODOLCE 19

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

FRESH STUFFED ARTICHOKE 18

FRESH ARTICHOKE, TRIMMED AND STUFFED WITH GARLIC, BREAD CRUMBS, BAKED IN A BUTTERY LEMON WHITE WINE SAUCE

ARANCINI ALLA GORGONZOLA 15

ITALIAN RISOTTO STUFFED WITH FOUR CHEESES, TOPPED WITH MELTED GORGONZOLA CHEESE SAUCE

SECONDI

PAPARDELLE RAGU DI MAILE 26

BRAISED PORK OSSO BUCO RAGU, PULLED, SERVED OVER FRESH HOMEMADE PAPPARDELLE PASTA, TOPPED WITH SHREDDED CHEESE

RAVIOLI ALLA ARRAGOSTA 30

STUFFED LOBSTER RAVIOLI PASTA TOPPED WITH DICED DIVER SEA SCALLOPS, GREEN PEAS, SERVED IN A RICH BRANDY LOBSTER SAUCE

POLLO ALLA GORGONZOLA 30

POUNDED THIN CHICKEN, SAUTÉED WITH MUSHROOMS, SUN DRIED TOMATOES, DICED FRESH ASPARAGUS, IN A LIGHT GORGONZOLA CREAM SAUCE

VITELLO FUNGHI 32

SLICED VEAL, POUNDED THIN, SAUTÉED WITH WILD MUSHROOMS, SAGE, PORCINI MUSHROOMS, SERVED IN A MARSALA SAUCE, TOUCH OF WHITE TRUFFLE OIL

COSTOLLETE DI AGNELLO DI PARMA 45

PAN ROASTED RACK OF LAMB, OVER ASPARAGUS, RISOTTO DI PARMEGIANO, SERVED WITH A FRESH FIG AND RED WINE REDUCTION SAUCE

TRIO DI PESCE PARMEGIANO ENCRUSTED 42

BAKED STRIPE BASS, CHLEAN SEA BASS, BACK ALSAKAN COD, PARMEGIANO ENCRUSTED, OVER POTATO PUREE AND FRESH VEGGIES, WILD CERRY TOMATOS, SERVED IN A WHITE WINE GARLIC LEMON SAUCE, TOUCH OF CREAM, FRESH HERBS

WILD FLOUNDER ROLLATINI ALLA VENEZIA 40

FRESH FILET OF WILD FLOUNDER, LIGHTLY POUNDED, ROLLED WITH FRESH CRAB MEAT, BABY SPINACH, TOPPED WITH FRESH TOMATOES, CAPERS, OVER POTATO PUREE, SERVED IN A PINO GRIGIO DELLA VENEZIA SAFFRON SAUCE, TOUCH OF EVOO