

**CAFE VENEZIA  
CHEF'S SPECIALS**

**PRIMI**

**LOBSTER BISQUE SOUP SPECIAL 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**

**CLASSIC WEDGE SALAD 15**

**LARGE WEDGE OF CRISP ICEBERG LETTUCE TOPPED WITH BLUE CHEESE DRESSING, BACON CRUMBLES, CHOPPED FRESH TOMATOES, RED ONIONS**

**CRISPY FRIED ZUCCHINI STICKS 15**

**SERVED OVER MIXED GREENS, CHIPOTLE AIOLI ON THE SIDE**

**SICILIAN ARANCINI BALLS 15**

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

**GOLDEN CRISPY BRIE CHEESE 15**

**CRISPY BREE CHEESE TOPPED WITH CARAMELIZED ONIONS, SUN DRIED CRANBERRIES IN A GRENADINE SAUCE**

**SECONDI**

**PAPARDELLE LAMB RAGU 26**

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

**RAVIOLI DI GRANCHIO ARRAGOSTA 30**

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

**POLLO ALLA VALDOSTANA 30**

**POUNDED CHICKEN TENDERLOIN STUFFED WITH PROSCIUTTO, MOZZARELLA CHEESE, FRESH SAGE, BAKED IN A MARSALA DEMI GLAZE, TOPPED WITH WILD MUSHROOMS, A TOUCH OF CREAM**

**VITELLO ALLA JULIANA 40**

**RACK OF VEAL, POUNDED THIN, BREADED, PAN-FRIED, TOPPED WITH HOT AND SWEET PEPPERS, ONIONS, DICED SHRIMP, LIGHT BALSAMIC DEMI GLAZE SAUCE**

**TOMAHAWK PORK CHOP GIAMBOTTA 45**

**RACK OF PORK, PAN-ROASTED, SAUTÉED WITH ONIONS, MUSHROOMS, HOT AND SWEET PEPPERS, ITALIAN SAUSAGE, GOLDEN POTATO CHIPS, IN ITS OWN NATURAL JUICES**

**WILD NORTH ATLANTIC MAINE LOBSTER FRANCESE 45**

**FRESH LOBSTER FRANCESE STYLE, OVER ASPARAGUS, RISOTTO, TOPPED WITH CAPERS, WILD FRESH TOMATOES, IN A LEMON WHITE WINE, TOUCH OF EVOO**

**WILD ALASKAN FLOUNDER ROLLATINI ALLA VENEZIA 42**

**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**