

**CAFE VENEZIA
TONIGHTS CHEF SPECIALS**

PRIMI

ROASTED GARLIC POTATO SOUP 12

BURRATA 15

HOMEMADE FRESH SOFT MOZZARELLA, OVER MIXED GREENS, ROASTED PEPPERS, TOMATO, OLIVE OIL, BALSAMIC, TOUCH OF SALT, PEPPER, OREGANO

INSALATA ENDIVIA 15

BELGIUM ENDIVE SALAD WITH FUJI APPLES, CRUMBLD GORGONZOLA CHEESE, CARAMELIZED WALNUTS, RADICCHIO, APPLE CIDER VINAIGRETTE

STRING BEAN SALAD 16

STRING BEANS, BEETS, RED ONIONS, DICED TOMATOES, DICED AVOCADO, CRUMBLD BLUE CHEESE, LIGHT MUSTARD DRESSING

BLUE POINT OYSTERS 18

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

ULTIMATE CLAMS CASINO 16

LITTLE NECK CLAMS, STUFFED WITH BACON, PEPPERS, ONIONS, FRESH HERBS, IN A GARLIC WHITE WINE LEMON SAUCE

GOLDEN BRIE CHEESE 15

CRISPY BRIE CHEESE TOPPED WITH CARAMELIZED ONIONS, CRANBERRIES, IN A GRENADINE SAUCE

SEAFOOD CRAPES 18

FRESH HOMEMADE CRAPES, STUFFED WITH BABY SPINACH, RASTED PEPPERS, CRAB MEAT, SHRIMP, WHITE WINE MUSTARD

SECONDI

SQUID INK LINGUINI FRA DIAVOLO 28

FRESH HOMEMADE LINGUINI INK PASTA, SAUTÉED WITH MANILLA CLAMS, DICED SCALLOPS, OCTOPUS, FRESH TOMATO AND BASIL, IN A FRA DIAVOLO SAUCE

WILD MUSHROOM RAVIOLI 27

HOMEMADE MUSHROOM RAVIOLI TOPPED WITH DICED SHRIMP, GREEN PEAS, MUSHROOMS, BRANDY COGNAC CREAMY SAUCE, TOUCH OF TRUFFLE OIL

POLLO ALLBEROBELLO 30

POUNDED CHICKEN BREAST, SAUTÉED WITH JUMBO SHRIMP, TOPPED WITH SMOKED HAM, MELTED PROVOLONE CHEESE, WHITE WINE GARLIC, FRESH TOMATO SAUCE, TOUCH OF PESTO

VITELLO DI PALMA 30

THIN SLICED AND POUNDED VEAL SCALLOPINI SAUTÉED WITH DICED HEART OF PALM, LIGHT CHERRY PEPPERS, FRESH TOMATOES, DICED SHRIMP, IN A LEMON WHITE WINE SAUCE

BRAISED BONELESS SHORT RIBS RISOTTO 38

BRAISED BONELESS SHORT RIBS, COOKED OVERNIGHT IN ITS OWN NATURAL JUICES AND FRESH HERBS, OVER MASHED POTATOES AND SPINACH, IN ITS OWN NATURAL SAUCE

SOFT SHELL CRAB FRANCESE 36

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

BLACKENED RED SNAPPER 38

SERVED CAJUN STYLE OVER VEGGIES AND POTATO PUREE, TOPPED WITH JUMBO SHRIMP IN A WHITE WINE AND LEMON SAUCE, TOUCH OF CREAM

ALASKAN FLOUNDER PICCATA 35

FRESH FILET OF WILD ALASKAN FLOUNDER, SEARED, TOPPED WITH CAPERS, FRESH TOMATOES, SERVED OVER VEGETABLE RISOTTO, IN A LEMON WHITE WINE SAUCE