
CAFE VENEZIA

CHEF'S SPECIALS

TONIGHT'S SELECTION



PRIMI

FRESH LOBSTER 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

RED BEET CARPACCIO • 16

THIN SLICED RED BEETS TOPPED WITH BABY ARUGULA, TOASTED ALMONDS, POACHED RED ONIONS, BREADED PAN FRIED GOAT CHEESE, SERVED IN A LIGHT MUSTARD VINAIGRETTE

BLUE POINT OYSTERS • 18

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

ARANCINI ALLA GORGONZOLA • 16

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

LONG HOTS AU GRATIN • 16

STUFFED LONG HOTS WITH FRESH SAUSAGE, TOPPED WITH MELTED MOZZARELLA CHEESE, SERVED IN A PLUM TOMATO SAUCE

GOLDEN CRISPY BRIE CHEESE • 16

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



SECONDI

PAPPARDELLE ALLA ARAGOSTA • 30

FRESH HOMEMADE PAPPARDELLE PASTA, SAUTÉED WITH DICED SHRIMP, GREEN PEAS AND LOBSTER MEAT, SERVED IN A RICH BRANDY LOBSTER SAUCE, TOPPED WITH SHAVED PARMIGIANO CHEESE

SIGNATURE RAVIOLI DI CARNE • 27

FRESH HOMEMADE RAVIOLI PASTA STUFFED WITH VEAL AND FILET MIGNON, SAUTÉED IN A LIGHT CHERRY WINE REDUCTION, WITH PANCETTA, LEEKS, DICED TOMATOES, TOUCH OF CREAM

POLLO ALLA BELLAGIO • 34

POUNDED CHICKEN BREAST, BREADED, PAN FRIED, TOPPED WITH TWO JUMBO SHRIMP AND SLICED BURRATA CHEESE, OVER SACCHETTI PASTA, SERVED IN A LIGHT PESTO CREAM SAUCE

VITELLO SCALLOPINI ALLA CAMPAGNOLA • 35

POUNDED THIN VEAL SCALLOPINI, TOPPED WITH EGGPLANT, ROASTED PEPPERS, MELTED HOMEMADE MOZZARELLA, FRESH SAGE, SERVED IN A MARSALA DEMI GLAZE, TOUCH OF PLUM TOMATO SAUCE, OVER MASHED POTATOES AND FRESH VEGGIES

OSSO BUCO DI VITELLO • 48

VEAL SHANK OSSO BUCO, BRAISED SLOWLY IN ITS OWN NATURAL JUICES, FRESH HERBS AND RED WINE REDUCTION, SERVED OVER RISOTTO DI PARMIGIANO

WILD ATLANTIC HALIBUT ROCKEFELLER • 46

FRESH FILET OF WILD HALIBUT, PAN SEARED, TOPPED WITH SPINACH, BACON, LIGHT BREADCRUMBS AND SHREDDED PARMIGIANO REGGIANO, OVER POTATO PUREE AND FRESH ASPARAGUS, SERVED IN A WHITE WINE GARLIC LEMON SAUCE, TOUCH OF CREAM

WILD ALASKAN FLOUNDER ALLA GREMOLATA • 42

BROILED WILD FILET OF FLOUNDER, TOPPED WITH GREMOLATA ITALIAN HERBS, TWO JUMBO SHRIMP, FRESH WILD TOMATOES, CAPERS, SERVED IN A MUNIERE SAUCE, OVER POTATO AND VEGGIES



BUON APPETITO
