

**CAFE VENEZIA
TONIGHTS CHEF SPECIALS**

PRIMI

ANGUS BEEF AND BARLEY SOUP 12

BURRATA 15

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, 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 FETA 15

BABY ARUGULA IN A HOUSE LIGHT LEMON AND TRUFFLE OIL DRESSING, TOPPED WITH FRESH FETA CHEESE, YELLOW WATERMELON AND MANGO

STUFFED ZUCCHINI BLOSSOMS 16

FRESH ZUCCHINI BLOSSOMS, STUFFED WITH RICOTTA, PARMEGIANO AND PECORINO ROMANO CHEESE, SERVED WITH A MELTED GORGONZOLA SAUCE ON THE SIDE

MELENZANE ALL FORNO 15

EGGPLANT ROLLATINI STUFFED WITH MOZZARELLA AND PROSCIUTTO, ENCRUSTED PARMEGIANO, SERVED IN A PINK SAUCE

SECONDI

“MAINE” LOBSTER RAVIOLI 28

FRESH HOME MADE RAVIOLI PASTA STUFFED WITH LOBSTER MEAT, TOPPED WITH DICED SHRIMP, FRESH ASPARAGUS, SERVED IN A VODKA SAUCE

POLLO CASTELLO 28

POUNDED CHICKEN BREAST, SAUTÉED WITH JUMBO SHRIMP, CANNELLINI BEANS, CHERRY PEPPERS, BABY ARUGULA ON TOP, EXTRA VIRGIN OLIVE OIL AND GARLIC SAUCE

VITELLO ROMANO 30

POUNDED THIN VEAL SCALLOPINI SAUTÉED WITH MIXED WILD MUSHROOMS, PROSCIUTTO, TOPPED WITH MELTED MOZZARELLA CHEESE, FRESH SAGE, MARSALA DEMI GLAZE

“OSSO BUCCO” DI VITELLO 45

VEAL SHANK OSSO BUCCO, COOKED OVER NIGHT IN ITS OWN NATURAL JUICES WITH FRESH HERBS, SERVED OVER RISOTTO DI PARMEGIANO

“FLORIDA” BLACK GROUPEL PORZIA STYLE 40

FRESH FILET OF WILD BLACK GROUPEL, PAN SEARED WITH DICED TOMATOES, ASPARAGUS, SHRIMP, GARLIC, SCALLIONS, SERVED IN A MUNIERE SAUCE

FLOUNDER FRANCESE 35

FRESH FILET OF WILD FLOUNDER, FRANCESE STYLE, SERVED OVER OUR FRESH LINGUINI PASTA, SCALLIONS, DICED TOMATOES, CAPERS, WHITE WINE AND GARLIC, TOUCH OF EXTRA VIRGIN OLIVE OIL