CAFE VENEZIA

CHEF'S SPECIALS

TONIGHT'S SELECTION

— ✦ —

P R I M I

FRESH SPLIT PEA 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 · 16
STRING BEANS, BEETS, RED ONIONS, DICED TOMATOES, DICED AVOCADO, CRUMBLED BLUE CHEESE, LIGHT MUSTARD DRESSING

BLUE POINT OYSTERS · 18
BLUE POINT OYSTERS, SMOKED SALMON ON TOP, PICKLED ONIONS, COCKTAIL SAUCE ON THE SIDE

POACHED PEAR SALAD · 15
PORT WINE POACHED PEAR OVER BABY ARUGULA AND ENDIVE, DICED BURRATA CHEESE, PROSCIUTTO DI PARMA, TOASTED ALMONDS, SERVED IN A CHAMPAGNE VINAIGRETTE DRESSING

ARANCINI ALLA GORGONZOLA · 16
ITALIAN RISOTTO STUFFED WITH FOUR CHEESES, TOPPED WITH MELTED GORGONZOLA CHEESE SAUCE

CLAMS ALLA OREGANATA · 17
STUFFED BAKED CLAMS WITH LEMON, GARLIC, HERBS AND BREADCRUMBS, SERVED IN A LEMON WHITE WINE SAUCE

GAMBERETTO ALLA COCONATTA · 16
BUTTERFLIED COCONUT SHRIMP, SERVED OVER MIXED GREENS, HONEY MUSTARD ON THE SIDE

— ✦ —

S E C O N D I

PAPPARDELLE ALLA GAMBERI CARBONARA · 30
FRESH HOMEMADE PAPPARDELLE PASTA SAUTÉED WITH SHRIMP, BACON, ONIONS, GREEN PEAS, A TOUCH OF CREAM

AU GRATIN FILET MIGNON RAVIOLI · 26
HOMEMADE RAVIOLI PASTA STUFFED WITH FILET MIGNON MEAT, BAKED AU GRATIN

POLLO ALLA MARTELLO · 30
POUNDED CHICKEN TENDERLOIN TOPPED WITH MAPLE SMOKED HAM, PROVOLONE CHEESE, GREEN PEAS, SILVER DOLLAR MUSHROOMS, SERVED IN A PANNA SAUCE

VITELLO DI FUNGHI · 34
POUNDED VEAL SCALLOPINI SAUTÉED WITH DICED SHRIMP, MUSHROOMS, SUN DRIED TOMATOES, SERVED IN A MARSALA DEMI GLAZE SAUCE

TOMAHAWK VEAL CHOP ALLA MELANZANA · 50
PAN ROASTED VEAL CHOP TOPPED WITH GRILLED EGGPLANT, SLICED TOMATOES, FRESH MOZZARELLA, SERVED IN A BRANDY COGNAC SAUCE

WILD ATLANTIC SWORDFISH MEUNIÈRE · 42
PAN SEARED SWORDFISH GARNISHED WITH WILD TOMATOES, ARTICHOKE HEARTS, SERVED IN A MEUNIÈRE SAUCE

COMBO SCALLOPS AND SHRIMP BACON WRAPPED · 46
U-10 SEA SCALLOPS AND TIGER SHRIMP WRAPPED IN BACON, OVER PESTO RISOTTO, A TOUCH OF EVOO

WILD ALASKAN FLOUNDER FRANCESE · 40
TWO FRESH FILETS OF WILD FLOUNDER, FRANCESE STYLE, SERVED OVER LINGUINI PASTA, DICED TOMATOES, SCALLIONS, CAPERS, WHITE WINE, GARLIC, LEMON SAUCE

— ✦ —

BUON APPETITO