

**CAFE VENEZIA  
CHEF'S SPECIALS**

**PRIMI**

**CREAM AND BROCCOLI SOUP 12**

**BURRATA 15**

**HOME MADE 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, CRUMBLED BLUE CHEESE, LIGHT MUSTARD DRESSING**

**BLUE POINT OYSTERS 18**

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

**ARTICHOKE SALAD 15**

**SHAVED ARTICHOKE HEART AND GOLDEN BEETS, DICED TOMATOES, RED ONIONS, TOPPED WITH CRUMBLED GORGONZOLA CHEESE, SERVED IN A BALSAMIC VINAIGRETTE AND A TOUCH OF DRIZZLED EVOO**

**STUFFED SQUID 18**

**STUFFED CALAMARI WITH BREAD CRUMBS, CRAB MEAT, VEGGIES, SERVED IN A SCAMPI SAUCE**

**ARANCINI ALLA GORGONZOLA 16**

**ITALIAN RISOTTO BALLS STUFFED WITH FOUR CHEESES, TOPPED WITH MELTED GORGONZOLA SAUCE**

**SECONDI**

**BLACK LINGUINI SQUID INK CALABRESE 30**

**FRESH HOME MADE SQUID INK LINGUINI PASTA SAUTEED WITH CALAMARI, SCALLIONS, FRESH TOMATOES, CHERRY PEPPERS, BASIL, GARLIC, IN A LIGHT FRESH TOMATO SAUCE**

**BRAISED SHORT RIB RAVIOLI 28**

**FRESH HOME MADE RAVIOLI PASTA STUFFED WITH SHORT RIB MEAT, TOPPED WITH MUSHROOMS, GREEN PEAS, SUN DRIED TOMATOES, SERVED IN A COGNAC BRANDY DEMI GLAZE, WITH A TOUCH OF CREAM**

**POLLO ALLA FIGI 30**

**POUNDED CHICKEN TENDERLOIN, TOPPED WITH PROSCIUTTO, FRESH SLICED FIGS, MELTED FRESH MOZZARELLA CHEESE, SERVED IN A MARSALA WINE SAUCE**

**VITELLO DI PALMA 34**

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

**FILET MIGNON BEEF WELLINGTON 50**

**ANGUS FILET MIGNON WRAPPED WITH SOFT PUFF PASTRY, SPINACH, OVER MASHED POTATO PUREE, SERVED WITH BROCCOLI RABE, RED WINE REDUCTION**

**WILD NORTH ATLANTIC MONKFISH FUNGHI 42**

**FRESH FILET OF MONKFISH, PAN SEARED, SAUTÉED WITH CHAMPIGNON AND PORCINI MUSHROOMS, FRESH HERBS, GARLIC, OLIVE OIL, A TOUCH OF TRUFFLE OIL, OVER POTATO PUREE AND MIXED VEGGIES**

**WILD ALASKAN FLOUNDER FRANCese 40**

**TWO FRESH FILETS OF FLOUNDER, FRANCese STYLE, SERVED WITH DICED TOMATOES, CAPERS, SCALLIONS, WHITE WINE LEMON SAUCE, OVER LINGUINI PASTA**