

**CAFE VENEZIA
CHEF'S SPECIALS**

PRIMI

CREAM AND BROCCOLI 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 15

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

ARTICHOKE SALAD 15

SHAVED ARTICHOKE HEART AND GOLDEN BEETS, DICED TOMATOES, RED ONIONS, TOPPED WITH CRUMBLD 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 HOMEMADE 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 HOMEMADE 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 FICHI 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