

**CAFE VENEZIA
CHEF'S SPECIALS**

PRIMI

FRESH SHRIMP BISQUE SOUP SPECIAL 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, CRUMBLER BLUE CHEESE, LIGHT MUSTARD DRESSING

BLUE POINT OYSTERS 18

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

ZESTY LIME SHRIMP AND AVOCADO SALAD 16

BED OF BABY ARUGULA TOPPED WITH DICED SHRIMP, AVOCADO, RED ONIONS, TOMATOES, IN A LIME AND EXTRA VIRGIN OLIVE OIL VINAIGRETTE DRESSING

JUMBO SHRIMP AND LOBSTER COCKTAIL 20

3 JUMBO SHRIMP AND HALF A LOBSTER TAIL, COCKTAIL SAUCE ON THE SIDE

VONGOLE AL FORNO 16

BAKED TOP NECK CLAMS STUFFED WITH CLAM MEAT, RED BELL PEPPERS, ONIONS, BREAD CRUMBS, AU GRATIN, SERVED IN A GARLIC LEMON WHITE WINE, A TOUCH OF CREAM, FRESH HERBS

SPIEDINI ALLA ROMANA 16

SLICES OF MOZZARELLA AND ITALIAN BREAD, ROLLED IN PARMIGIANO CHEESE AND PAN FRIED, TOPPED WITH ANCHOVIES, FRESH TOMATOES, GARLIC, CAPERS, IN A LEMON WHITE WINE SAUCE

GAMBERETTO ALLA COCONATTA 16

BUTTERFLIED COCONUT SHRIMP, SERVED OVER MIXED GREENS, HONEY MUSTARD ON THE SIDE

SECONDI

PAPPARDELLE BRAISED LAMB SHANK 28

FRESH PAPPARDELLE PASTA TOPPED WITH BRAISED LAMB SHANK, BONELESS, PULLED, TOPPED WITH SHAVED PARMIGIANO CHEESE, IN A RAGU SAUCE

CRAB MEAT AND LOBSTER RAVIOLI SCAMPI 32

FRESH HOME-MADE RAVIOLI PASTA STUFFED WITH CRAB MEAT AND LOBSTER, TOPPED WITH FRESH DICED ASPARAGUS, TOMATOES, SERVED IN A SCAMPI SAUCE

POLLO ALLA ARAGOSTA 32

POUNDED CHICKEN BREAST, SAUTEED, TOPPED WITH CHOPPED LOBSTER MEAT, ASPARAGUS, ROASTED PEPPERS, BEURRE BLANC SAUCE

VITELLO AL FORNO 35

POUNDED THIN VEAL SCALLOPINI STUFFED WITH PROSCIUTTO, ASPARAGUS, MOZZARELLA CHEESE, BAKED, SERVED IN A MARSALA DEMI GLAZE SAUCE, TOPPED WITH WILD MUSHROOMS AND GREEN PEAS

DOUBLE CUT PRIME RIB STEAK FOR TWO 80

PAN ROASTED 38 OZ PRIME RIB STEAK OVER BROCCOLI RABE AND POTATO PUREE, SERVED WITH A SWEET CHILI SAUCE ON THE SIDE

SOFT SHELL CRAB FRANCESE 38

FRESH SOFT-SHELL CRABS FRANCESE STYLE. SERVED OVER LINGUINI PASTA, SCALLIONS, DICED TOMATOES, CAPERS, WHITE WINE, LEMON GARLIC, A TOUCH OF OLIVE OIL

ATLANTIC STRIPED BASS RIBERASCO 40

FRESH FILET OF WILD STRIPED BASS, TOPPED WITH TWO JUMBO SHRIMP, IN A GARLIC WHITE WINE TOUCH OF PLUM TOMATO SAUCE, OVER POTATO PUREE AND VEGGIES, TOUCH OF EVOO

WILD ALASKAN FLOUNDER LIVORNESE 38

TWO FILETS OF BROILED FLOUNDER, SAUTÉED ONIONS, CAPERS, BLACK KALAMATA OLIVES, FRESH TOMATO BASIL, WHITE WINE GARLIC, SERVED IN A FRESH TOMATO SAUCE, TOUCH OF EVOO