

**CAFE VENEZIA TONIGHT'S SPECIALS**

**PRIMI**

**OUR CLAM CHOWDER BREAD BOWL 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, CRUMBLD BLUE CHEESE, LIGHT MUSTARD DRESSING

**BLUE POINT OYSTERS 18**

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

**RED BEET CARPACCIO 15**

THIN SLICED RED BEETS, TOPPED WITH BABY ARUGULA, TOASTED ALMONDS, POACHED RED ONIONS, BREADED, PAN FRIED GOAT CHEESE, SERVED IN A LIGHT MUSTARD VINAIGRETTE

**GOLDEN BRIE CHEESE 15**

CRISPY BLOOMING BRIE CHEESE TOPPED WITH CARAMELIZED ONIONS, CRANBERRIES IN A GRENADINE SAUCE

**STUFFED LONG HOTS 15**

STUFFED LONG HOTS WITH FRESH SAUSAGE, DICED MOZZARELLA CHEESE, TOPPED WITH FRESH TOMATO IN A GARLIC WHITE WINE SAUCE

**FRIED FILET MIGNON MEAT BALLS 18**

PAN FRIED FILET MIGNON MEAT BALLS TOPPED WITH DICED ITALIAN LONG HOTS, WHITE ONIONS, CRISPY POTATO CHIPS, SERVED IN A GARLIC OLIVE OIL SAUCE OVER CROSTINI BREAD

**SECONDI**

**PAPARDELLE BRAISED PORK RAGU OSSO BUCO 26**

PULLED PORK RAGU OSSO BUCO, BRAISED OVERNIGHT OVER PAPPARDELLE PASTA, TOPPED WITH SHREDDED PARMESANO REGGIANO CHEESE

**RAVIOLI BIANCHI DI GRANCHIO ARAGOSTA 28**

BIANCHI RAVIOLI PASTA STUFFED WITH CRAB MEAT, LOBSTER IN A WHITE VODKA CREAM SAUCE, TOPPED WITH DICED DIVER SEA SCALLOPS, GARDEN SWEET PEA

**POLLO BALSAMICO 30**

POUNDED CHICKEN TENDERLOINS SAUTÉED WITH ONIONS, SAUSAGE, HOT AND SWEET PEPPERS, IN A LIGHT BALSAMIC DEMI GLAZE

**VITELLO ALLA GOUDA 34**

POUNDED THIN VEAL SCALLOPINI, TOPPED WITH IMPORTED GOUDA CHEESE, SAUTÉED WITH SHRIMP, SUN DRIED TOMATOES, IN A LIGHT PESTO CREAM SAUCE

**FRENCHED PORK RIB RACK GIAMBOTTA 38**

RACK OF PORK, PAN ROASTED, SAUTÉED WITH ONIONS, MUSHROOMS, HOT AND SWEET PEPPERS, ITALIAN SAUSAGE, GOLDEN POTATO CHIPS, IN ITS OWN NATURAL JUICES

**SOFT SHELL CRAB FRANCESE 38**

LIGHTLY FLOURED SOFT SHELL CRABS, FRANCESE STYLE, TOPPED WITH CAPERS, FRESH TOMATOES, IN A LEMON WHITE WINE SAUCE OVER LINGUINI PASTA

**WILD CHILEAN SEA BASS PARMESANO ENCRUSTED 45**

FRESH WILD CHILEAN SEA BASS SERVED OVER POTATO PUREE, MIXED VEGGIES, IN A WHITE WINE GARLIC LEMON SAUCE, TOUCH OF CREAM AND FRESH HERB

**YELLOW TAIL WILD ALASKAN FLOUNDER PICCATA 38**

TWO FRESH FILET OF FLOUNDER, PAN SEARED, TOPPED WITH CAPERS, FRESH TOMATOES, OVER VEGETABLE RISOTTO IN A LEMON WHITE WINE SAUCE