

# CAFE VENEZIA

CHEF'S SPECIALS  
TONIGHT'S SELECTION

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P R I M I

FRESH AND COLD GAZPACHO SOUP · 12

BURRATA · 15

HOMEMADE FRESH SOFT MOZZARELLA, OVER MIXED GREENS, ROASTED PEPPERS, TOMATO,  
OLIVE OIL, BALSAMIC, TOUCH OF SALT, PEPPER, OREGANO

BABY STRING BEANS 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

SMOKED SALMON CARPACCIO · 16

RED ONIONS, DICED TOMATOES, BABY ARUGULA, LEMON VINAIGRETTE, SHREDDED PARMEGIANO  
ON TOP

INSALATA DI MANGO PARMEGIANO · 15

BABY ARUGULA TOPPED WITH CARAMELIZED WALNUTS, JULIENNE CUT MANGO, SHAVED  
PARMEGIANO CHEESE, SERVED IN OUR HOMEMADE MANGO DRESSING

STUFFED BUTTERNUT SQUASH BLOSSOMS · 16

FRESH SQUASH BLOSSOMS STUFFED WITH RICOTTA, PARMEGIANO AND PECORINO ROMANO  
CHEESE, SERVED WITH A MELTED GORGONZOLA SAUCE ON THE SIDE

GAMBERETTO ALLA COCONATTA · 16

BUTTERFLIED COCONUT SHRIMP, SERVED OVER MIXED GREENS, HONEY MUSTARD 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

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S E C O N D I

STUFFED RIGATONI SALMONE ALLA RUSSO · 28

FRESH HOMEMADE RIGATONI PASTA STUFFED WITH FRESH RICOTTA CHEESE, SAUTEED WITH  
DICED SALMON, FRESH ASPARAGUS, BACON, IN A VODKA PINK SAUCE

SIGNATURE RAVIOLI DI CARNE · 28

FRESH HOMEMADE RAVIOLI PASTA STUFFED WITH VEAL AND FILET MIGNON, SAUTEED IN A LIGHT  
CHERRY WINE REDUCTION, WITH PANCETTA, LEEKS, DICED TOMATOES, TOUCH OF CREAM

POLLO ROLLATINI · 33

POUNDED THIN CHICKEN BREAST STUFFED WITH SHRIMP, GOUDA CHEESE, ASPARAGUS, SERVED IN  
A RED WINE REDUCTION OVER MASHED POTATO PUREE AND VEGGIES

VITELLO SORRENTINO · 34

POUNDED THIN VEAL SCALLOPINI TOPPED WITH PROSCIUTTO, EGGPLANT, FRESH MOZZARELLA,  
IN A MARSALA WINE DEMI GLAZE SAUCE, FRESH SAGE

NY STRIP STEAK ALLA GIAMBOTTA · 50

PAN ROASTED NY STRIP STEAK, SAUTEED WITH ONIONS, MUSHROOMS, HOT AND SWEET PEPPERS,  
ITALIAN SAUSAGE, GOLDEN POTATO CHIPS, IN ITS OWN NATURAL JUICES

SOFT SHELL CRAB FRANCESE · 40

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

WILD ALASKAN HALIBUT PROVENCALE · 45

FRESH WILD HALIBUT PAN SEARED, SAUTEED WITH WILD TOMATOES, DICED GREEN OLIVES,  
CAPERS, ARTICHOKE HEARTS, SERVED IN A MEUNIÈRE SAUCE, TOUCH OF EVOO

WILD ATLANTIC OCEAN FLOUNDER FLORENTINE · 40

BROILED WILD FLOUNDER TOPPED WITH BABY SPINACH, MELTED MOZZARELLA CHEESE, TWO  
JUMBO SHRIMP, SERVED IN A SCAMPI SAUCE

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B U O N A P P E T I T O