

CAFE VENEZIA

CHEF'S SPECIALS

TONIGHT'S SELECTION

PRIMI

STRACCIATELLA 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, CRUMBLED BLUE CHEESE, LIGHT MUSTARD DRESSING

BLUE POINT OYSTERS • \$18

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

INSALATA ENDIVIA • \$16

BELGIUM ENDIVE SALAD, FUJI APPLES, CRUMBLED GORGONZOLA CHEESE, CARAMELIZED WALNUTS, RADICCHIO, IN AN APPLE CIDER VINAIGRETTE DRESSING

STUFFED BUTTERNUT SQUASH BLOSSOMS • \$17

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

VENEZIA CRAB CAKE • \$18

FRESH CRAB MEAT, MIXED WITH VEGGIES, PAN FRIED, SERVED OVER BABY GREENS, CHIPOTLE AIOLI ON THE SIDE



SECONDI

CLASSIC ROMANA PAPPARDELLE CARBONARA • \$26

FRESH HOMEMADE PAPPARDELLE PASTA SAUTÉED WITH BACON, ONIONS, EGGS, GRATED PARMESAN ROMANO, GREEN PEAS, SERVED IN A RICH CREAMY SAUCE

LOBSTER AND CRAB MEAT RAVIOLI ALLA VENEZIA • \$30

HOMEMADE LOBSTER AND CRAB MEAT RAVIOLI PASTA, TOPPED WITH DICED SHRIMP, FRESH ASPARAGUS, FRESH TOMATOES, IN A PINOT GRIGIO DELLA VENEZIA SAFFRON SAUCE, TOUCH OF EVOO

POLLO CASTELLO • \$34

POUNDED CHICKEN BREAST SAUTÉED WITH SHRIMP, HOT CHERRY PEPPERS, CANNELLINI BEANS, BABY ARUGULA, SCAMPI SAUCE

VITELLO SINATRA • \$35

POUNDED VEAL SCALLOPINI TOPPED WITH PROSCIUTTO, MELTED MOZZARELLA CHEESE, ROASTED PEPPERS, MUSHROOMS, SERVED IN A MARSALA DEMI GLAZE, TOUCH OF CREAM

TOMAHAWK PORK CHOP GIAMBOTTA • \$42

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 • \$40

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

TRIO DI PESCE OREGANATA • \$42

BAKED WILD CHILEAN SEA BASS, BLACK ALASKAN COD, STRIPED BASS, TOPPED WITH CRISPY BREAD CRUMBS AND FRESH HERBS, SERVED MUNIERE SAUCE OVER POTATO AND VEGGIES AND FRESH TOMATOES

WILD ATLANTIC FLOUNDER PICCATA • \$40

TWO FRESH FILETS OF FLOUNDER, PAN SEARED, TOPPED WITH CAPERS, WILD CHERRY TOMATOES, SERVED OVER VEGETABLE RISOTTO, IN A LEMON GARLIC WHITE WINE SAUCE

BUON APPETITO