

**CAFE VENEZIA  
45 USD EVENT MENU**

**FAMILY STYLE APPETIZERS**

**FRIED ZUCCHINI STICKS  
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**BRUSCHETA  
BREAD TOAST, DRIZZLED WITH OLIVE OIL, FRESH TOMATOES, BASIL,  
AND ONIONS**

**CHOICE OF SALAD**

**MIXED GREEN  
MIXED ORGANIC GREENS, ONIONS, TOMATOES, BLACK OLIVES,  
ITALIAN DRESSING**

**CESARE  
ROMAINE LETTUCE, HOMEMADE CRISPY CROUTONS, TOPPED WITH  
SHAVED PARMIGIANO.**

**CHOICE OF THREE ENTREES**

**CHICKEN PARMEGIANO  
POUNDED CHICKEN BREAST, BREADED, PAN-FRIED, FRESH TOMATO  
SAUCE, MELTED MOZZARELLA CHEESE**

**CHICKEN PICATTA  
POUNDED CHICKEN BREAST, LEMON WHITE WINE SAUCE, CAPERS**

**MUSHROOM RAVIOLI  
HOMEMADE WILD MUSHROOM RAVIOLI, GREEN PEAS, MUSHROOMS,  
BRANDY COGNAC CREAM SAUCE, AND A TOUCH OF TRUFFLE OIL**

**PENNE VODKA  
PASTA QUILLS IN A PINK VODKA SAUCE WITH FRESH PEAS.**

**VEAL TRE FUNGHI  
SLICED VEAL, POUNDED THIN, SAUTÉED WITH WILD MUSHROOMS,  
SAGE, PORCINI MUSHROOMS, SERVED IN A MARSALA SAUCE, TOUCH  
OF WHITE TRUFFLE OIL**

**VEAL TROPEA  
SLICED VEAL, POUNDED THIN, TOPPED WITH SAUTÉED ONIONS,  
SWEET PEPPERS, CAPERS, BLACK KALAMATA OLIVES, LIGHT PLUM  
TOMATO SAUCE**

**ALASKAN SEA BASS FRANCHESE  
FRESH FILET OF BLACK SEA BASS, FRANCESE STYLE, WHITE WINE,  
LEMON**

**DESSERT**

**CANNOLI TIRAMISU COMBO  
COFFEE, TEA**

**CAPPUCCINO 4.50 USD PER ORDER  
EXPRESSO 3.50 USD PER ORDER**