

**CAFE VENEZIA  
CHEF'S SPECIALS**

**PRIMI**

**STRACCIATELLA ALLA ROMA 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**

**RED BEETS 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**

**STUFFED CHAMPIGNON MUSHROOMS 15**

**SILVER DOLLAR MUSHROOMS STUFFED WITH CRAB MEAT AND VEGGIES, MELTED MOZZARELLA CHEESE ON TOP, BRANDY PINK SAUCE**

**GAMBERRETO ALLA COCONATTA 16**

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

**CRISPY FRIED ZUCCHINI STICKS 15**

**SERVED OVER MIXED GREENS, CHIPOTLE AIOLI ON THE SIDE**

**SECONDI**

**AU GRATIN FILET MIGNON RAVIOLI 27**

**FRESH HOMEMADE RAVIOLI STUFFED WITH FILET MIGNON GROUND MEAT, FRESH TOMATO AND BASIL SAUCE, TOPPED**

**SQUID INK LINGUINI SCAMPI 36**

**FRESH HOMEMADE BLACK LINGUINI PASTA TOPPED WITH WILD LOBSTER TAIL, MANILA CLAMS, MUSSELS, DICED TOMATOES, IN A SCAMPI SAUCE**

**POLLO MONTE BIANCO 30**

**POUNDED CHICKEN BREAST, BREADED, PAN FRIED, TOPPED WITH FETTUCCHINE PASTA, ALFREDO SAUCE, LONG HOT PEPPER, TOPPED WITH GOUDA CHEESE IN A MARSALA DEMI GLAZE SAUCE**

**VITELLO MONTE ISOLA 32**

**POUNDED THIN VEAL SCALLOPINI FRANCESE, TOPPED WITH DICED SHRIMP, CAPERS, WILD CHERRY TOMATOES, SERVED IN A LEMON WHITE WINE SAUCE, WITH A TOUCH OF EVOO**

**BRAISED PORK SHANK OSSO BUCO 38**

**MARINATED OVERNIGHT IN NATURAL JUICES AND FRESH HERBS, OVER SAFFRON VEGETABLE RISOTTO**

**WILD ALASKAN SEA BASS AL FORNO 42**

**BAKED STUFFED ALASKAN SEABASS WITH FRESH CRAB MEAT, BABY SPINACH, ROASTED PEPPERS, OVER POTATO PUREE, A TOUCH OF CREAM, FRESH HERBS**

**YELLOWTAIL ATLANTIC WILD FLOUNDER FRANCESE 38**

**FRESH FILET OF FLOUNDER FRANCESE, TOPPED WITH CAPERS, FRESH TOMATOES, SCALLIONS, WHITE WINE GARLIC LEMON SAUCE, OVER LINGUINI PASTA**