
CAFE VENEZIA

CHEF'S SPECIALS

TONIGHT'S SELECTION



P R I M I

BEEF BARLEY 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

SMOKED SALMON CARPACCIO • 16

SLICED SMOKED SALMON TOPPED WITH RED ONIONS, DICED FRESH TOMATOES, BABY ARUGULA, IN A LEMON VINAIGRETTE, SHREDDED PARMIGIANO ON TOP

BLUEFIN TUNA TARTAR • 16

CHOPPED THIN BLUEFIN TUNA TOSSED WITH SESAME OIL, LEMON JUICE, MIXED WELL WITH AVOCADO, SLICED POTATO CHIPS, MAYO MUSTARD DRESSING

STUFFED CHAMPIGNON MUSHROOMS • 17

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

STUFFED FRESH MOZZARELLA • 16

FRESH MOZZARELLA STUFFED WITH GRILLED ZUCCHINI, EGGPLANT, YELLOW SQUASH, ROASTED PEPPER, FRESH HERBS, IN A ROASTED TOMATO VINAIGRETTE

LONG HOTS AU GRATIN • 16

STUFFED ITALIAN LONG HOTS WITH FRESH SAUSAGE, TOPPED WITH MELTED MOZZARELLA CHEESE, SERVED IN A PLUM TOMATO SAUCE



S E C O N D I

SIGNATURE RAVIOLI DI CARNE • 28

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

STUFFED RIGATONI TAORMINA • 30

FRESH HOMEMADE STUFFED RIGATONI GARNISHED WITH SHRIMP, MUSHROOMS, BACON, GARDEN PEAS, SERVED IN A BRANDY PINK SAUCE

POLLO MONTE BIANCO • 33

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 ALLA SORRENTINO • 35

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

SKILLET SEARED FILET MIGNON FUNGHI • 55

10 OZ ANGUS FILET MIGNON, PAN SEARED, OVER WILD MUSHROOM RISOTTO, SERVED IN A BACON BRANDY CREAM DEMI GLAZE SAUCE

WILD ATLANTIC GROUPER ALLA VENEZIA • 45

PAN SEARED WILD GROUPER TOPPED WITH BAY SCALLOPS, NEW ZEALAND MUSSELS, CLAMS, FRESH TOMATOES, CAPERS, OVER POTATO PUREE AND VEGGIES, SERVED IN A DELLA VENEZIA PINOT GRIGIO WHITE WINE SAFFRON SAUCE, TOUCH OF EVOO

WILD ALASKAN FLOUNDER FRANCESE • 40

TWO FRESH FILETS OF WILD FLOUNDER, FRANCESE STYLE, SERVED OVER LINGUINI PASTA, DICED TOMATOES, SCALLIONS, CAPERS, WHITE WINE, GARLIC, LEMON SAUCE



BUON APPETITO
