

CAFE VENEZIA TONIGHT'S SPECIALS

PRIMI

FRESH CHICKEN NOODLE 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

ATLANTIC BLUEFIN TUNA TARTAR 16

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

GAMBERRETI ALLA VENEZIA 20

SAUTÉED JUMBO SHRIMP GREEN NEW ZEALAND MUSSELS, SNOW CRAB LEGS, FRESH TOMATOES, LIGHT CHERRY PEPPERS, OVER TOAST, SERVED IN A VENEZIA PINOT GRIGIO WHITE WINE SAFFRON SAUCE

ARANCINI ALLA GORGONZOLA 15

ITALIAN RISOTTO BALLS STUFFED WITH FOUR CHEESE, TOPPED WITH MELTED GORGONZOLA SAUCE

VENEZIA CRAB CAKE 18

FRESH CRAB MEAT, MIXED WITH VEGGIES, PAN FRIED, SERVED IN OUR BABY GREEN CHIPOTLE AIOLI SAUCE ON THE SIDE

SECONDI

LASAGNA ALLA NONNA 26

HOMEMADE LASAGNA PASTA SHEETS STUFFED WITH GROUND FILET MIGNON MEAT, FRESH RICOTTA, MOZZARELLA AND PARMIGIANO REGGIANO CHEESE, IN A TRADITIONAL TOMATO SAUCE

LOBSTER AND CRAB MEAT RAVIOLI BEURRE DE BLANC 28

FRESH HOMEMADE RAVIOLI PASTA STUFFED WITH LOBSTER AND CRAB MEAT, TOPPED WITH FRESH ASPARAGUS, FRESH TOMATOES, IN A BEURRE DE BLANC SAUCE

POLLO ADRIATICO 30

PAN SEARED CHICKEN BREAST, POUNDED, TOPPED WITH FRESH DICED DRY SCALLOPS, SHRIMP, WILD TOMATOES, CAPERS, IN A MUNIERE SAUCE

VITELLO SAN REMO 32

POUNDED THIN VEAL SCALLOPINI, SAUTÉED WITH FRESH FIGS, APRICOTS, GRAPES, PLUMS, IN A PORT WINE SAUCE TOUCH OF CREAM

BRAISED PORK SHANK OSSO BUCCO 38

MARINATED OVERNIGHT IN NATURAL JUICES AND FRESH HERBS OVER RISOTTO DI PARMIGIANO IN RED WINE REDUCTION GLAZE

TRIO DI PESCE PARMIGIANO ENCRUSTED 43

BAKED BLACK SEA BASS, BARRAMUNDI, MAHI MAHI PARMIGIANO ENCRUSTED, SERVED OVER POTATO PUREE AND FRESH VEGGIES, WILD CHERRY TOMATOES, IN A WHITE WINE GARLIC LEMON SAUCE, TOUCH OF CREAM, FRESH HERBS

WILD ALASKAN FLOUNDER INFERNALI 39

TWO FRESH FILET OF FLOUNDER TOPPED WITH TWO JUMBO SHRIMP, OVER LINGUINI PASTA SERVED IN OUR FRA DIAVOLO SAUCE, BASIL, TOUCH OF OLIVE OIL