

CAFE VENEZIA TONIGHT'S SPECIALS

PRIMI

BEEF AND 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, CRUMBLER BLUE CHEESE, LIGHT MUSTARD DRESSING

BLUE POINT OYSTERS 18

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

GOLD AND RED BEETS TOWER 16

ROASTED BEETS SLICED TOPPED WITH FOUR CHEESE MOUSSE, IN A CREAMY AND DELICATE PREPARED CARAMELIZED WALNUTS, FUJI PEARS, DRIZZLE FIG BALSAMIC GLAZED

CRISPY FRIED ZUCHINI STICKS 15

FRIED ZUCHINI STICKS, CHIPOTLE AIOLI ON THE SIDE

GAMBERRETO ALLA COCONATTA 16

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

MANILLA CLAMS ALLA LUCIANO 16

SAUTÉED MANILLA CLAMS WITH GARLIC SWEET ITALIAN SAUSAGE, CANNELLINI BEANS, CHEERY PEPPERS, OLIVE OIL BASIL GARLIC SAUCE

SECONDI

AU GRATIN FILET MIGNON RAVIOLI 26

FRESH HOMEMADE RAVIOLI PASTA STUFFED WITH FILET MIGNON MEAT, FRESH TOMATO AND BASIL SAUCE, TOPPED WITH BAKED PARMESANO AU GRATIN

CAVATELLI ALLA NONNA 28

FRESH HOMEMADE RICOTTA CAVATELLI PASTA SAUTÉED WITH JUMBO SHRIMP, GRILLED FRESH VEGGIES, EGGPLANT, YELLOW SQUASH ZUCHINI MUSHROOMS, ROASTED PEPPERS, GARLIC OLIVE OIL BASIL

POLLO ALLA VENEZIA 30

POUNDED CHICKEN BREAST WRAPPED WITH TWO JUMBO SHRIMP AND SMOKED HAM, MELTED MOZZARELLA SERVED IN A LIGHT PINK SAUCE WITH GREEN PEAS ON TOP

VITELLO COSTOLETTA ALLA MURPHY 40

POUNDED THIN VEAL BACK, BREADED PAN FRIED, TOPPED WITH DICED ROASTED POTATOES, SAUSAGE, ONIONS, HOT AND SWEET PEPPERS, MUSHROOMS, IN A MARSALA DEMI GLAZE

BRAISED LAMB SHANK FUNGHI RISOTTO 40

MARINATED OVERNIGHT IN ITS OWN NATURAL JUICE AND FRESH HERBS, SERVED OVER MUSHROOMS RISOTTO

MAINE ARAGOSTA RIPIENA 45

BAKED ATLANTIC WHOLE LOBSTER STUFFED WITH BREADCRUMBS, DICED SHRIMP, DRY SCALLOPS, HERBS, OVER FRESH HOMEMADE, PAPPARDELLE PASTA, SERVED IN A WHITE WINE GARLIC LEMON SAUCE TOUCH OF CREAM, TOPPED WITH WILD CHERRY TOMATOES

WILD ATLANTIC COD PUTTANESCA 38

PAN SEARED WILD COD, FISH TOPPED WITH CAPERS, BLACK KALAMATA OLIVES, ANCHOVIES, ONIONS, DICED TOMATO, BASIL IN A LIGHT TOMATOES SAUCE, OVER POTATO PUREE AND VEGGIES

WILD ALASKAN FLOUNDER FRANCESE 38

TWO FRESH FILET OF FLOUNDER, FRANCESE STYLE, SERVED OVER OUR LINGUINI PASTA, SCALLIONS, FRESH TOMATOES, CAPERS, WHITE WINE LEMON SAUCE, TOUCH OF EXTRA VIRGIN OLIVE OIL