CAFE VENEZIA

CHEF'S SPECIALS

TONIGHT'S SELECTION

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P R I M I

FRESH LOBSTER BISQUE SOUP · 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 · 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

RED BEETS CARPACCIO · 16
THIN SLICED RED BEETS TOPPED WITH BABY ARUGULA, TOASTED ALMONDS, POACHED RED ONIONS, BREADED PAN FRIED GOAT CHEESE, SERVED IN A LIGHT MUSTARD VINAIGRETTE

ARANCINI ALLA GORGONZOLA · 16
ITALIAN RISOTTO STUFFED WITH FOUR CHEESES, TOPPED WITH MELTED GORGONZOLA CHEESE SAUCE

VONGOLE AL FORNO · 16
BAKED TOP NECK CLAMS STUFFED WITH CLAM MEAT, RED BELL PEPPERS, ONIONS, BREAD CRUMBS, AU GRATIN, SERVED IN A GARLIC LEMON WHITE WINE, A TOUCH OF CREAM, FRESH HERBS

GAMBERETTO ALLA COCONATTA · 16
BUTTERFLIED COCONUT SHRIMP, SERVED OVER MIXED GREENS, HONEY MUSTARD ON THE SIDE

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S E C O N D I

BRAISED SHORT RIBS RAVIOLI · 30
FRESH HOMEMADE RAVIOLI STUFFED WITH BRAISED RIBS, SERVED IN A LIGHT CHERRY WINE REDUCTION WITH PANCETTA, LEEKS, DICED TOMATOES, A TOUCH OF CREAM, TOPPED WITH ONE PIECE OF BONELESS RIBS

PAPPARDELLE ALLA ARAGOSTA · 30
FRESH HOMEMADE PAPPARDELLE PASTA TOPPED WITH FRESH LOBSTER MEAT, GARDEN SWEET PEAS, DICED FRESH TOMATOES, SERVED IN A BRANDY LOBSTER SAUCE, A TOUCH OF EVOO

POLLO BELLA VISTA · 32
POUNDED CHICKEN BREAST TOPPED WITH ROASTED PEPPERS, PORTOBELLO MUSHROOMS, MELTED MOZZARELLA CHEESE AU GRATIN, SERVED IN A MUNIERE SAUCE

VITELLO ALLA FORMAGGIO AFFUMICATO · 35
POUNDED VEAL SCALLOPINI TOPPED WITH SHRIMP, SLICED TOMATOES, SMOKED MOZZARELLA, SERVED IN A MARSALA DEMI GLAZE SAUCE

TOMAHAWK PORK CHOP GIAMBOTTA · 40
RACK OF PORK, PAN-ROASTED, SAUTÉED WITH ONIONS, MUSHROOMS, HOT AND SWEET PEPPERS, ITALIAN SAUSAGE, GOLDEN POTATO CHIPS, IN ITS OWN NATURAL JUICES

WILD FLORIDA STRAWBERRY GROUPER BLACKENED · 45
PAN SEARED GROUPER, BLACKENED, OVER POTATO PUREE AND VEGGIES, TOPPED WITH TWO JUMBO SHRIMP, FRESH TOMATOES, IN A LEMON WHITE WINE SAUCE

WILD ALASKAN FLOUNDER PUTTANESCA · 40
BROILED WILD FLOUNDER, TOPPED WITH SAUTEED ONIONS, ANCHOVIES, KALAMATA BLACK OLIVES, CAPERS, FRESH TOMATOES, BASIL, SERVED IN A LIGHT PLUM TOMATO SAUCE, OVER MASHED POTATO PUREE AND FRESH VEGGIES

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BUON APPETITO