

CAFE VENEZIA CHEF'S SPECIALS

PRIMI

CREAMY SHRIMP BISQUE SOUP 12

BURRATA 16

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, BEATS, 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

INSALATA ENDIVIA 16

BELGIUM ENDIVE SALAD, FUJI APPLES, CRUMBLED GORGONZOLA CHEESE, CARAMELIZED WALNUTS, RADICCHIO, IN AN APPLE CIDER VINAIGRETTE DRESSING

STUFFED FRESH MOZZARELLA 16

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

SIGNATURE CALAMARI AGRODOLCE 18

GOLDEN DIPPED FRIED CALAMARI, TOSSED WITH SWEET AND SPICY SAUCE, TOPPED WITH DICED TOMATOES, SCALLIONS IN A FIG GLAZE

FRESH ASPARAGUS AU GRATIN 15

FRESH BAKED ASPARAGUS, CHEESE ON TOP, SERVED IN A LEMON WHITE WINE GARLIC SAUCE, FRESH TOMATOES

SECONDI

LOBSTER AND CRAB MEAT RAVIOLI 30

FRESH RAVIOLI PASTA, STUFFED WITH LOBSTER AND CRAB MEAT, TOPPED WITH SUN DRIED TOMATOES, BABAY SPINACH, SERVED IN A BECHAMEL SAUCE

OXTAIL RAGU PAPPARDELLE 28

SLOW BRAISED OXTAIL RAGU, OVER FRESH PAPPARDELLE PASTA, TOPPED WITH A DRIZZLE OF PARMESAN CHEESE

POLLO ALLA FIORENTINA 30

POUNDED CHICKEN BREAST TOPPED WITH BABY SPINACH AND MELTED MOZZARELLA CHEESE SERVED IN A WHITE WINE GARLIC LEMON SAUCE, TOUCH OF TOMATO SAUCE

VITELLO AL FORNO 33

POUNDED THIN VEAL SCALLOPINI STUFFED WITH PROSCIUTTO, ASPARAGUS, MOZZARELLA CHEESE, BAKED, SERVED IN A MARSALA DEMI GLAZE SAUCE TOPPED WITH WILD MUSHROOMS AND GREEN PEAS

BEEF ANGUS BONELESS RIBEYE GIAMBOTTA 55

PAN ROASTED RIB EYE STEAK SAUTEED WITH ONIONS, MUSHROOMS, HOT AND SWEET PEPPERS, ITALIAN SAUSAGE, GOLDEN POTATO CHIPS, IN ITS OWN NATURAL JUICES

ATLANTIC RED PORGY FISH RIBERASCO 42

FRESH WHOLE BUTTERFLIED RED PORGY PAN SEARED, TOPPED WITH BLACK TIGER SHRIMP, SAUTEED WITH FRESH TOMATOES, WHINE WINE, GARLIC, A TOUCH OF TOMATO SAUCE AND BASIL, OVER POTATO PUREE AND FRESH VEGGIES, DRIZZLED WITH EVOO

WILD ALASKAN FLOUNDER FRANCese 40

TWO FRESH FILETS OF FLOUNDER, FRANCese STYLE, SERVED WITH DICED TOMATOES, CAPERS, SCALLIONS, WHITE WINE LEMON SAUCE, OVER LINGUINI PASTA