

## **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, 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

##### **INSALATA ENDIVIA 16**

BELGIUM ENDIVE SALAD, FUJI APPLES, CRUMBLER 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, BABY 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, WHITE 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