

CAFE VENEZIA

CHEF'S SPECIALS TONIGHT'S SELECTION

PRIMI

ROASTED GARLIC POTATO 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 • 15

STRING BEANS, BEETS, RED ONIONS, DICED TOMATOES, DICED AVOCADO, CRUMBLIED BLUE CHEESE, LIGHT MUSTARD DRESSING

BLUE POINT OYSTERS • 18

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

FRESH ATLANTIC BLUEFIN TUNA CARPACCIO • 16

GENTLY POUNDED RAW THIN TUNA TOPPED WITH BABY ARUGULA, RED ONIONS, DICED FRESH TOMATOES, BERRY CAPERS, SERVED IN A LIMON VINAIGRETTE DRESSING, TOUCH OF EVOO

STUFFED FRESH FIGS QUATTRO FORMAGGIO • 16

STUFFED FRESH FIGS WITH FOUR CHEESE, RICOTTA, GOAT CHEESE, GORGONZOLA, PARMEGIANO, OVER BABY ARUGULA AND PROSCIUTTO DI PARMA, SERVED IN A DRIZZLE OF FIG DEMI GLAZE

SIGNATURE CALAMARI AGRODOLCE • 20

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

STUFFED CHAMPIGNON MUSHROOMS • 16

SILVER DOLLAR MUSHROOMS STUFFED WITH CRAB MEAT AND VEGGIES, MELTED MOZZARELLA CHEESE ON TOP, BRANDY PINK SAUCE

CRISPY FRIED ZUCCHINI STICKS • 16

SERVED OVER MIXED GREENS, CHIPOTLE AIOLI ON THE SIDE



SECONDI

SIGNATURE RAVIOLI DI CARNE • 28

HOMEMADE RAVIOLI PASTA STUFFED WITH VEAL AND FILET MIGNON, SAUTÉED IN A LIGHT CHERRY WINE REDUCTION WITH PANCETTA, LEEKS, FRESH TOMATOES, TOUCH OF CREAM

STUFFED RIGATONI TAORMINA • 28

FRESH HOMEMADE STUFFED RIGATONI GARNISHED WITH SHRIMP, MUSHROOMS, BACON, GARDEN PEAS, SERVED IN A BRANDY PINK SAUCE

POLLO ALLA FEDORA • 33

POUNDED CHICKEN BREAST, SAUTÉED WITH FRESH ASPARAGUS, JUMBO SHRIMP, IN A LIGHT MUSTARD CREAM SAUCE

VITELLO ALLA SORRENTINO • 35

POUNDED THIN VEAL, TOPPED WITH PROSCIUTTO, EGGPLANT, FRESH MOZZARELLA CHEESE, IN A MARSALA WINE DEMI GLAZE SAUCE, FRESH SAGE

PORK CHOP PAILLARD ALLA PIEMONTE • 38

RACK OF PORK CHOP, POUNDED THIN, GRILLED, TOPPED WITH ROASTED PEPPERS, FRESH ASPARAGUS, PROSCIUTTO, MELTED MOZZARELLA CHEESE, SERVED IN A MARSALA DEMI GLAZE

SOFT SHELL CRAB FRANCESE • 40

LIGHTLY FLOURED SOFT SHELL CRABS, FRANCESE STYLE, TOPPED WITH CAPERS, FRESH TOMATOES, IN A LEMON WHITE WINE SAUCE OVER LINGUINI PASTA

CAJUN SEARED AHI TUNA STEAK • 42

FRESH AHI TUNA STEAK, PAN SEARED, BLACKENED CAJUN STYLE, TOPPED WITH JUMBO SHRIMP, OVER MASHED POTATOES AND VEGGIES, IN A WHITE WINE LEMON SAUCE

WILD JUMBO SCALLOPS WRAPPED IN BACON • 45

WILD JUMBO SCALLOPS WRAPPED WITH BACON, SEARED, OVER SAFFRON RISOTTO, TOUCH OF EVOO

ALASKAN WILD FLOUNDER ALLA MILANESE • 38

WILD FLOUNDER, BREADED, PAN FRIED, TOPPED WITH ARUGULA, RED ONIONS, DICED TOMATOES, AND FRESH DICED HOMEMADE ITALIAN DRESSING, MOZZARELLA CHEESE, TOUCH OF EVOO

BUON APPETITO