

CAFE VENEZIA TONIGHT'S CHEF'S SPECIALS

PRIMI

FRENCH ONION 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

YELLOWFIN TUNA TARTAR 16

CHOPPED THIN TUNA TARTAR, TOASTED SESAME OIL, LEMON JUICE, MIXED WELL WITH AVOCADO, SLICED POTATO CHIPS, MAYO MUSTARD DRESSING

SICILIAN ARANCINI BALLS 15

ITALIAN RISOTTO STUFFED WITH ANGUS MEAT, BREADED, SERVED WITH FRESH TOMATO SAUCE ON THE SIDE

GAMBERETTO ALLA COCONATTA 16

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

SECONDI

VITELLO DI RAVIOLI BOLEGNESE 27

RAVIOLI PASTA STUFFED WITH GROUND VEAL RAGU, VEGGIES, RED WINE, SERVED IN A PORCINI CREAMY SAUCE, TOPPED WITH SUN DRIED TOMATOES, GREEN PEAS, TOUCH OF TRUFFLE OIL

STUFFED RIGATONI TAORMINA 28

HOMEMADE STUFFED RIGATONI PASTA, GARNISHED WITH SHRIMP, FRESH DICED ASPARAGUS, BACON, SERVED IN A PINK SAUCE

POLLO CORDON BLUE 30

POUNDED CHICKEN BREAST STUFFED WITH GOUDA CHEESE, SPINACH, SMOKED HAM, ROLLED, SERVED IN A LIGHT DEMI GLAZE CREAM SAUCE

VITELLO TOSCANA 32

POUNDED VEAL SCALLOPINI, BREADED, PAN FRIED, TOPPED WITH ESCAROLE, DICED ITALIAN SAUSAGE, CANNELLINI BEANS, HOT CHERRY PEPPERS, FRESH TOMATOES, WHITE WINE GARLIC, TOUCH OF LEMON SAUCE

BRAISED PORK SHANK OSSO BUCCO 38

MARINATED OVERNIGHT IN ITS OWN NATURAL JUICE AND FRESH HERBS, OVER RISOTTO DI PARMEGIANO

AUSTRALIAN WILD BARRAMUNDI PORZIA 40

FRESH FILET OF BARRAMUNDI, PAN SEARED, TOPPED WITH SHRIMP, FRESH TOMATOES, DICED ASPARAGUS, SERVED IN A MUNITIERE SAUCE

YELLOWTAIL ALASKAN FLOUNDER FRANCESE 38

TWO FRESH FILET OF WILD FLOUNDER, FRANCESE STYLE, SERVED OVER LINGUINI PASTA, DICED TOMATOES, SCALLIONS, CAPERS, WHITE WINE GARLIC LEMON SAUCE