

HAPPY VALENTINE'S DAY FROM CAFE VENEZIA

PRIMI

MAINE 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 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 DI PARMA 15

BABY AURUGULA TOPPED WITH MANDARIN FRESH FIGS, FUJI APPLES, CARAMELIZED WALNUTS, CRUMBLED FETA CHEESE, SERVED IN A CHAMPAGNE VINAIGRETTE AND SLICED PROSCIUTTO DI PARMA

VENEZIA CRAB CAKE 18

FRESH CRAB MEAT, MIXED WITH VEGGIES, PAN FRIED, SERVED IN OUR BABY GREEN CHIPOTLE AIOLI SAUCE ON THE SIDE

GAMBERRETO ALLA COCONATTA 16

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

CRISPY FRIED ZUCCHINI STICKS 15

FRIED ZUCCHINI STICKS, CHIPOTLE AIOLI ON THE SIDE

SECONDI

RAVIOLI DI GRANCHIO ARRAGOSTA PIAZZA 28

FRESH HOME-MADE STRIPED RAVIOLI, STUFFED WITH CRAB MEAT AND LOBSTER, SAUTED WITH PANCETTA, LEEKS, FRESH TOMATOES, IN A LIGHT CHERRY WINE REDUCTION, TOUCH OF CREAM

SQUID INK LINGUINI FRA DIAVOLO 32

FRESH HOME-MADE LINGUINI SQUID INK, TOPPED WITH HALF A LOBSTER TAIL, MANILLA CLAMS, SCUNGILLI IN A FRA DIAVOLO FRESH TOMATO AND BASIL SAUCE

POLLO CAPESENTE 30

POUNDED CHICKEN TENDERLOIN, PAN-SEARED, TOPPED WITH DICED DIVER SEA SCALLOPS, SUN DRIED TOMATOS, GREEN PEAS, BACON, IN A BRANDY PINK SAUCE

VITELLO ALLA FEDORA 35

POUNDED THIN VEAL SCALLOPINI SAUTEED WITH FRESH ASPARAGUS, TWO JUMBO BLACK TIGER SHRIMP, LIGHT CHERRY PEPPERS, LIGHT MUSTARD CREAM SAUCE

BRAISED PORK SHANK OSSO BUCCO 38

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

WILD CHILEAN SEA BASS ALFORNO 45

PAN SEARED WILD CHILEAN SEA BASS, BAKED, OVER BABY SPINACH AND POTATO PUREE, SERVED IN A BRANDY LOBSTER SAUCE, TOUCH OF EVOO

WILD ALASKAN FLOUNDER MUNIERE 40

PAN SEARED WILD FLOUNDER, TOPPED WITH CAPERS, FRESH TOMATOES, DICED SHRIMP, OVER VEGGIES AND POTATO PUREE, IN A MUNIERE SAUCE