

CAFE VENEZIA TONIGHT'S SPECIALS

PRIMI

SHRIMP BISQUE 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

INSALATA ENDIVIA 16

BELGIUM ENDIVE SALAD, FUJI APPLES, CRUMBLER GORGONZOLA CHEESE, CARAMELIZED WALNUTS, RADICCHIO, APPLE CIDER VINAIGRETTE

JERSEY ZUCCHINI BLOSSOMS 18

FRESH ZUCCHINI BLOSSOMS STUFFED WITH RICOTTA, PECORINO AND PARMESANO CHEESE, SERVED WITH A MELTED GORGONZOLA SAUCE ON THE SIDE

ITALIAN LONG HOTS 16

STUFFED LONG HOTS WITH FRESH SAUSAGE, DICED MOZZARELLA CHEESE, TOPPED WITH FRESH TOMATO IN A GARLIC WHITE WINE SAUCE

ESCARGOT SCAMPI 18

LARGE SNAILS, SAUTÉED WITH ARTICHOKES, CAPERS, FRESH TOMATOES, WHITE WINE GARLIC LEMON SAUCE OVER TOASTED BREAD

SECONDI

TROFIE GARIBALDI 28

FRESH HOMEMADE TROFIE PASTA SAUTÉED WITH SHRIMP, ONIONS, BACON, FRESH TOMATOES, GARLIC. GARDEN GREEN PEAS, GARLIC, WHITE WINE OIL SAUCE, FRESH HERBS

NORTH ATLANTIC LOBSTER AND CRAB MEAT RAVIOLI 30

FRESH HOMEMADE STRIPED LOBSTER AND CRAB MEAT RAVIOLI PASTA, TOPPED WITH JUMBO SHRIMP, ASPARAGUS, SUN DRIED TOMATOES, SERVED IN A CHAMPAGNE LIGHT CREAM SAUCE

POLLO SORRENTINO 30

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

VITELLO ALLA PUTTANESCA 32

POUNDED THIN VEAL SCALLOPINI, SAUTÉED WITH ONIONS, TOMATOES, CAPERS, KALAMATA OLIVES, BASIL, ANCHOVIES, FRESH TOMATO SAUCE

BRAISED PORK SHANK OSSO BUCCO 38

MARINATED OVER NIGHT IN NATURAL JUICE AND FRESH HERBS OVER RISOTTO DI PARMESANO

PAN SEARED VEAL CHOP AU POIVRE 45

PAN SEARED VEAL CHOP TOPPED WITH GREEN PEPPERCORN, SERVED OVER BABY SPINACH, MASHED POTATOES, SERVED IN A AU POIVRE SAUCE

SOFT SHELL CRAB FRANCESE 38

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

WILD AUSTRALIAN BARRAMUNDI PROVINCIALE 40

PAN SEARED WILD BARRAMUNDI TOPPED WITH DICED TOMATOES, GREEN OLIVES, CAPERS, ARTICHOKES, SERVED IN A WHITE WINE GARLIC LEMON SAUCE

WILD ALASKAN FLOUNDER INFERNALI 40

FRESH FILET OF WILD FLOUNDER, TOPPED WITH TWO JUMBO SHRIMP, OVER LINGUINI PASTA, SERVED IN A FRA DIAVOLO SAUCE, TOUCH OF OLIVE OIL