
CAFE VENEZIA

CHEF'S SPECIALS

TONIGHT'S SELECTION

PRIMI

FRESH LOBSTER 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, CRUMBLED BLUE CHEESE, LIGHT MUSTARD DRESSING.

BLUE POINT OYSTERS · \$18

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

SMOKED SALMON CARPACCIO · \$17

SLICED SMOKED SALMON TOPPED WITH RED ONIONS, DICED FRESH TOMATOES, BABY ARUGULA, IN A LEMON VINAIGRETTE, SHREDDED PARMEGIANO ON TOP.

BEETROOT TOWER ALLA BUFALA · \$16

SLICED ROASTED BEETS, TOMATOES, ROASTED PEPPERS AND FRESH BUFFALO MOZZARELLA CHEESE, TOPPED WITH CARAMELIZED WALNUTS, SERVED IN A CHAMPAGNE VINAIGRETTE.

ARANCINI ALLA GORGONZOLA · \$16

ITALIAN RISOTTO BALLS STUFFED WITH FOUR CHEESE, TOPPED WITH MELTED GORGONZOLA SAUCE.

MEATBALLS AU GRATIN OVER CROSTINI · \$16

HOMEMADE MEATBALLS TOPPED WITH MELTED MOZZARELLA AND PARMEGIANO CHEESE, AU GRATIN, SERVED OVER CROSTINI BREAD.

VONGOLE AL FORNO · \$16

BAKED TOP NECK CLAMS STUFFED WITH CLAM MEAT, RED BELL PEPPERS, ONIONS, BREAD CRUMBS, AU GRATIN, SERVED IN A GARLIC LEMON WHITE WINE SAUCE, TOUCH OF CREAM, FRESH HERBS.



SECONDI

RAVIOLI ALLA ARAGOSTA · \$32

FRESH RAVIOLI PASTA STUFFED WITH MAINE LOBSTER MEAT, TOPPED WITH ROASTED PEPPERS, DICED FRESH ASPARAGUS, SERVED IN A BRANDY LOBSTER SAUCE.

PAPPARDELLE BEEF SHANK OSSO BUCO RAGU · \$28

BRAISED BEEF SHANK OSSO BUCO RAGU, PULLED, SERVED OVER FRESH HOMEMADE PAPPARDELLE PASTA, TOPPED WITH SHREDDED CHEESE.

POLLO MONTI CASTELLO · \$33

POUNDED CHICKEN BREAST TOPPED WITH PROSCIUTTO, ASPARAGUS, ROASTED PEPPERS, MELTED GOUDA CHEESE, SERVED IN A MARSALA DEMI-GLAZE.

VITELLO SCALLOPINI ALLA GIALLOS · \$36

POUNDED THIN VEAL, SAUTÉED WITH ARTICHOKE HEARTS, CAPERS, FRESH WILD TOMATO, TWO JUMBO SHRIMP, LIGHT CHERRY PEPPERS, SERVED IN A LIGHT PLUM TOMATO SAUCE.

TOMAHAWK VEAL CHOP GIAMBOTTA STYLE · \$55

MARINATED FRENCHED TOMAHAWK VEAL CHOP, SAUTÉED WITH ONIONS, HOT AND SWEET PEPPERS, MUSHROOMS, FRESH HERBS, GOLDEN POTATOES, SWEET ITALIAN SAUSAGE, IN ITS OWN NATURAL JUICES.

WILD ATLANTIC SWORDFISH NERO · \$45

FRESH WILD SWORDFISH STEAK, PAN SEARED, TOPPED WITH JUMBO TIGER SHRIMP, FRESH ASPARAGUS, ROASTED PEPPERS, OVER POTATO PUREE, IN A BALSAMIC DEMI-GLAZE SAUCE, TOUCH OF EVOO.

ALASKAN WILD FLOUNDER ROLLATINI · \$45

WILD FLOUNDER ROLLATINI STUFFED WITH BABY SPINACH, LOBSTER MEAT, MOZZARELLA CHEESE, OVER PESTO RISOTTO, SERVED IN A WHITE WINE LEMON SAUCE, TOUCH OF CREAM AND HERBS, TOUCH OF EVOO.

BUON APPETITO