

**CAFE VENEZIA
CHEF'S SPECIALS**

PRIMI

MUSHROOM BISQUE SOUP SPECIAL 13

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, CRUMBLER BLUE CHEESE, LIGHT MUSTARD DRESSING

BLUE POINT OYSTERS 18

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

WATERMELON SALAD MAMA MIA 16

SLICED WATERMELON AND MANGO, OVER BABY ARUGULA, TOPPED WITH TOASTED ALMONDS, IN A CRUMBLER FETA CHEESE, SERVED IN A ZESTY LEMON VINAIGRETTE, WITH A TOUCH OF TRUFFLE OIL

SMOKED SALMON CARPACCIO 16

RED ONIONS, DICED TOMATOES, BABY ARUGULA, LEMON VINAIGRETTE, SHREDDED PARMESANO ON TOP

VENEZIA CRAB CAKE 16

FRESH LUMP CRAB MEAT MIXED WITH VEGGIES, PAN-FRIED, SERVED OVER BABY GREENS, CHIPOTLE AIOLI ON THE SIDE

STUFFED LONG PEPPERS 16

STUFFED PEPPERS WITH GROUND LAMB, TOPPED WITH FRESH MOZZARELLA CHEESE, AU GRATIN WITH POMODORINI SAUCE

SECONDI

STRIPED RAVIOLI PASTA BECHAMEL 30

GOURMET PASTA RAVIOLI STUFFED WITH LOBSTER AND CRAB MEAT, TOPPED WITH DICED ASPARAGUS AND TOASTED ALMONDS, SERVED IN A BECHAMEL SAUCE

LASAGNA ALLA NONNA 28

FRESH HOMEMADE LASAGNA PASTA SHEETS, STUFFED WITH GROUND FILET MIGNON MEAT, FRESH RICOTTA, MOZZARELLA, PARMESANO CHEESE, IN A TRADITIONAL TOMATO SAUCE

POLLO ALLA BELLAGIO 33

POUNDED CHICKEN TENDERLOINS, BREADED, PAN FRIED, TOPPED WITH TWO JUMBO SHRIMP, SLICED BURRATA CHEESE, OVER MINI POTATO GNOCCHI IN A LIGHT PESTO SAUCE

VITELLO ALLA MURPHY 35

POUNDED VEAL SCALLOPINI, SAUTEED WITH ONIONS, HOT AND SWEET PEPPERS, DICED ROASTED POTATOES, MUSHROOMS, SERVED IN A DEMI GLAZE MARSALA SAUCE

SIGNATURE SKIRT STEAK 50

PAN SEARED SKIRT STEAK, HAND-CUT NATURALLY, OVER MASHED POTATOES AND BROCCOLINI, SERVED IN A SWEET AND SPICY CHILLI SAUCE ON THE SIDE

SOFT SHELL CRAB FRANCESE 38

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

ATLANTIC WILD STRIPED BASS RIBERASCO 45

FRESH FILET OF WILD STRIPED BASS, TOPPED WITH DIVER SEA SCALLOPS, IN A WHITE WINE GARLIC, A TOUCH OF FRESH TOMATO AND BASIL, OVER POTATO PUREE AND VEGGIES

YELLOWTAIL WILD ALASKAN FLOUNDER PICATTA 40

TWO FRESH FILETS OF FLOUNDER, PAN SEARED, TOPPED WITH CAPERS. WILD CHERRY TOMATOES, SERVED OVER VEGETABLE RISOTTO IN A LEMON GARLIC WHITE WINE SAUCE