

CAFE VENEZIA CHEF'S SPECIALS

PRIMI

ANGUS BEEF AND BARLEY SOUP 12

BURRATA 16

HOMEMADE FRESH SOFT MOZZARELLA, OVER MIXED GREENS, ROASTED PEPPERS, TOMATO, OLIVE OIL, BALSAMIC, TOUCH OF SALT, PEPPER, OREGANO

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

ZESTY LIME AND AVOCADO SALAD 16

BED OF BABY ARUGULA TOPPED WITH DICED SHRIMP, AVOCADO, RED ONIONS, TOMATOES, IN A LIME AND EXTRA VIRGIN OLIVE OIL VINAIGRETTE DRESSING

STUFFED CHAMPIGNON MUSHROOMS 16

SILVER DOLLAR MUSHROOMS, STUFFED WITH CRAB MEAT AND VEGGIES, MELTED MOZZARELLA CHEESE ON TOP, IN A BRANDY PINK SAUCE

ARANCINI ALLA GORGONZOLA 15

ITALIAN RISOTTO BALLS STUFFED WITH FOUR CHEESES, TOPPED WITH MELTED GORGONZOLA SAUCE

GOLDEN CRISPY FRIED ZUCCHINI STICKS 15

FRIED ZUCCHINI STICKS, CHIPOTLE AIOLI ON THE SIDE

SECONDI

SQUID INK LINGUINI FRA DIAVOLO 30

FRESH HOME-MADE LINGUINI SQUID INK TOPPED WITH LOBSTER TAIL, MANILLA CLAMS, MUSSELS, SERVED IN A FRA DIAVOLO SAUCE

RAVIOLI PASTA DI CARNE 28

RAVIOLI PASTA STUFFED WITH VEAL AND FILET MIGNON, SAUTÉED IN A LIGHT CHERRY WINE REDUCTION WITH PANCETTA, LEEKS, FRESH TOMATO, TOUCH OF CREAM

POLLO ALLA VENEZIA 33

POUNDED CHICKEN TENDERLOIN ROLLED WITH FRESH CRAB MEAT, FRESH ASPARAGUS, MOZZARELLA CHEESE, SERVED IN A BRANDY PINK SAUCE

VITELLO SAN REMO 34

POUNDED THIN VEAL SCALLOPINI, SAUTÉED WITH FIGS, APRICOTS, GRAPES, FRESH PLUMS, IN A PORT WINE SAUCE, WITH A TOUCH OF CREAM

SIGNATURE PRIME RIBEYE STEAK AU POIVRE 55

PAN ROASTED ANGUS RIB EYE STEAK OVER FRESH ASPARAGUS AND MASHED POTATOES, SERVED IN A PEPPERCORN AU POIVRE SAUCE

ATLANTIC YELLOWTAIL SNAPPER PROVINICIALE 45

FRESH WHOLE BUTTERFLIED YELLOWTAIL SNAPPER, PAN SEARED, TOPPED WITH WILD CHERRY TOMATOES, CAPERS, GREEN OLIVES, ARTICHOKE HEARTS, SCALLIONS, GARLIC, WHITE WINE LEMON SAUCE OVER POTATO PUREE AND BABY SPINACH

WILD ALASKAN FLOUNDER INFERNALI 42

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