

## **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, 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

#### **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 PROVINCIALE 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