

CAFE VENEZIA CHEF'S SPECIALS

PRIMI

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 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

SMOKED SALMON CARPACCIO 15

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

FRIED ZUCCHINI STICKS 15

FRIED ZUCCHINI STICKS, CHIPOTLE AIOLI ON THE SIDE

ESCARGOT SCAMPI 16

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

SICILIAN ARANCINI BALLS 15

ITALIAN RISOTTO STUFFED WITH ANGUS MEAT, BREADED, SERVED WITH FRESH TOMATO SAUCE ON THE SIDE

SECONDI

RAVIOLI TAORMINA 30

HOMEMADE RAVIOLI PASTA STUFFED WITH SHRIMP, LOBSTER AND CRAB MEAT GARNISHED WITH PANCETTA. GREEN PEAS, MIXED WILD MUSHROOMS, SERVED IN PINK BRANDY SAUCE

AU GRATIN FILET MIGNON RAVIOLI 28

HOMEMADE RAVIOLI PASTA STUFFED WITH GROUND FILET MIGNON, FRESH TOMATO SAUCE, BASIL, TOPPED WITH BAKED PARMESANO AU GRATIN

POLLO GIAMBOTTA 30

PAN SEARED CHICKEN TENDERLOINS SAUTÉED WITH ONIONS, HOT AND SWEET PEPPERS, MUSHROOMS, ITALIAN SAUSAGE, GOLDEN POTATO CHIPS, IN A DEMI GLAZE SAUCE

VITELLO ALLA FIORI 32

POUNDED THIN VEAL SCALLOPINI SAUTÉED WITH SLICED TOMATOES, BABY SPINACH, MELTED FRESH MOZZARELLA CHEESE, IN A WHITE WINE GARLIC LIGHT TOMATO SAUCE

BONELESS SHORT RIBS 45

BRAISED BONELESS SHORT RIBS, MARINATED OVER NIGHT IN NATURAL JUICES AND FRESH HERBS, OVER RISOTTO DI PARMESANO

ATLANTIC HALIBUT AND SCALLOPS 45

PAN SEARED HALIBUT AND NEW BEDFORD SEA SCALLOPS, OVER POTATO AND VEGGIES, SERVED IN A BRANDY LOBSTER SAUCE

WILD ALASKAN FLOUNDER FRANCESE 37

TWO FRESH FILET OF FLOUNDER FRANCESE, DICED TOMATOES, CAPERS, SCALLIONS, WHITE WINE LEMON SAUCE, LINGUINI PASTA