

CAFE VENEZIA

CHEF'S SPECIALS

— PRIMI —

ITALIAN WEDDING SOUP SPECIAL 12

BURRATA 15

Homemade fresh soft mozzarella, over mixed greens, roasted peppers, tomato, olive oil, balsamic, touch of salt, pepper, oregano

BABY STRING BEAN SALAD 16

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

INSALATA ENDIVIA 16

Belgium endive salad, Fuji apples, crumbled Gorgonzola cheese, caramelized walnuts, radicchio, in an apple cider vinaigrette dressing

COCKTAIL PLATTER ALLA VENEZIA 22

Fresh lobster tail accompanied with jumbo shrimp, smoked salmon, and cocktail sauce on the side

CHAMPIGNON ALLA BOLOGNESE 16

Stuffed silver dollar mushrooms with Bolognese sauce, au gratin

GAMBERETTO ALLA COCONATTA 16

Butterflied coconut shrimp, served over mixed greens, honey mustard on the side

— SECONDI —

PAPARDELLE ALLA ARAGOSTA 31

Fresh homemade pappardelle pasta sauteed with lobster meat, green peas, diced shrimp, in a lobster brandy sauce, topped with shaved Parmegiano

SIGNATURE RAVIOLI DI CARNE 27

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 PALMA 33

Pounded chicken tenderloin, sauteed with diced shrimp, heart of palm, light cherry peppers, fresh tomatoes, in a white wine lemon sauce, touch of EVOO

VITELLO CACCIATORE 35

Pounded veal scallopini sauteed with sweet peppers, onions, Kalamata black olives, mushrooms, in a light plum tomato sauce and basil, a touch of EVOO

BISTECCA MARE DI MONTI 60

Seared boneless prime ribeye steak, topped with half a lobster tail, shrimp, over fresh asparagus, potato puree, served in a sweet and spicy chilli sauce on the side

SOFT SHELL CRAB FRANCESE 38

Fresh soft-shell crabs Francese style, served over linguini pasta, scallions, diced tomatoes, capers, white wine, lemon garlic, a touch of olive oil

WILD CAUGHT ATLANTIC HALIBUT ALLA GREMOLATA 45

Pan seared fresh halibut topped with Italian mashed herbs, shrimp, wild tomatoes, capers, over potato puree and veggies, served in a Muniere sauce

WILD ALASKAN FLOUNDER OREGANATA 39

Baked fresh flounder topped with crispy bread, crumbs, over linguini pasta, fresh tomatoes, artichoke hearts, served in a scampi sauce

