

**CAFE VENEZIA
CHEF'S SPECIALS**

PRIMI

FRESH ROASTED GARLIC POTATO 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 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

RED BEETS ROLLATINI 16

ROASTED RED BEET ROOT ROLLED WITH RICOTTA, GOAT CHEESE, GORGONZOLA, PARMEGIANO REGGIANO, AND APRICOT MOUSSE, TOPPED WITH JULIANE ENDIVE, TOASTED ALMONDS, SERVED IN A CHAMPAGNE VINAIGRETTE DRESSING

CRISPY FRIED ZUCCHINI STICKS 15

SERVED OVER MIXED GREENS, CHIPOTLE AIOLI ON THE SIDE

STUFFED CHAMPIGNON MUSHROOMS 16

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

STUFFED FRESH MOZZARELLA 16

FRESH MOZZARELLA STUFFED WITH GRILLED ZUCCHINI, EGGPLANT, YELLOW SQUASH, ROASTED PEPPER, FRESH HERBS, IN A ROASTED TOMATO VINAIGRETTE

SECONDI

BRAISED SHORT RIBS RAVIOLI 30

FRESH HOMEMADE RAVIOLI STUFFED WITH BRAISED SHORT RIBS, SERVED IN A RAGU RED WINE REDUCTION, AND CHUNKS OF RIBS, TOPPED WITH SHAVED PARMEGIANO CHEESE

SQUID INK LINGUINI FRA DIAVOLO 35

FRESH HOMEMADE BLACK SQUID INK LINGUINI PASTA, TOPPED WITH HALF A LOBSTER TAIL, MANILA CLAMS, BLACK MUSSELS, SERVED IN A FRA DIAVOLO SAUCE

POLLO ALLA BAROLO 33

POUNDED CHICKEN TENDERLOIN TOPPED WITH SLICED PEAR, CARAMELIZED ONIONS, TWO JUMBO SHRIMP, SUN-DRIED CRANBERRIES, MELTED GORGONZOLA CHEESE ON TOP, IN A BAROLO WINE DEMI GLAZE SAUCE

VITELLO ALLA BIANCHI 33

POUNDED VEAL SCALLOPINI, TOPPED WITH SMOKED HAM, BABY SPINACH, IN A MELTED MOZZARELLA CHEESE, SERVED IN A BURRE DE BLANC SAUCE

BRAISED LAMB SHANK OSSO BUCCO 38

MARINATED OVERNIGHT IN ITS OWN NATURAL JUICES AND FRESH HERBS, OVER POTATO PUREE AND BABY SPINACH, A TOUCH OF EVOO

WILD TRIO DI PESCE PARMEGIANO ENCRUSTED 45

BAKED CHILEAN SEA BASS, STRIPE BASS, ALASKAN COD, PARMEGIANO ENCRUSTED OVER POTATO PUREE AND VEGGIES, WILD CHERRY TOMATOES, SERVED IN A WHITE WINE GARLIC LEMON SAUCE, TOUCH OF CREAM, FRESH HERBS

WILD YELLOWTAIL ATLANTIC FLOUNDER INFERNALI 42

FRESH FILET OF YELLOWTAIL FLOUNDER TOPPED WITH TWO JUMBO SHRIMP, OVERLINGUINI PASTA, IN A FRA DIAVOLO SAUCE, WITH A TOUCH OF EVOO