

**CAFE VENEZIA  
CHEF'S SPECIALS**

**PRIMI**

**FRESH AND RICH CREAMY LOBSTER BISQUE SOUP 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

**INSALATA ENDIVIA 15**

BELGIUM ENDIVE SALAD, FUJI APPLES, CRUMBLER GORGONZOLA CHEESE, CARAMELIZED WALNUTS, RADICCHIO, IN AN APPLE CIDER VINAIGRETTE DRESSING

**STUFFED FRESH MOZZARELLA 16**

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

**GOLDEN CRISPY BRIE CHEESE 18**

CRISPY BREE CHEESE TOPPED WITH CARAMELIZED ONIONS, SUN DRIED CRANBERRIES IN A GRENADINE SAUCE

**ARANCINI ALLA GORGONZOLA 15**

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

**SECONDI**

**PAPARDELLE LAMB RAGU 28**

SLOW COOKED LAMB RAGU, OVERNIGHT IN ITS OWN NATURAL JUICES, FRESH HERBS, OVER PAPPARDELLE PASTA, TOPPED WITH RICOTTA CHEESE

**RAVIOLI ALLA ARRAGOSTA SCAMPI 30**

FRESH HOMEMADE LOBSTER RAVIOLI TOPPED WITH TWO JUMBO SHRIMP, FRESH ASPARAGUS, TOMATOES, SERVED IN A SCAMPI SAUCE

**POLLO ALLA GOUDA 30**

POUNDED CHICKEN BREAST, SAUTÉED IN LIGHT PESTO CREAM SAUCE, SMOKED IMPORTED GOUDA CHEESE ON TOP

**VITELLO ALLA JULIANA 40**

RACK OF VEAL, POUNDED THIN, BREADED, PAN-FRIED, TOPPED WITH HOT AND SWEET PEPPERS, ONIONS, DICED SHRIMP, LIGHT BALSAMIC DEMI GLAZE SAUCE

**TOMAHAWK PORK CHOP GIAMBOTTA STYLE 40**

RACK OF PORK, PAN-ROASTED, SAUTÉED WITH ONIONS, MUSHROOMS, HOT AND SWEET PEPPERS, ITALIAN SAUSAGE, GOLDEN POTATO CHIPS, IN ITS OWN NATURAL JUICES

**WILD ATLANTIC RED BASS RIBERASCO 42**

FRESH FILET OF WILD RED BASS, PAN SEARED, TOPPED WITH DIVER SEA SCALLOPS, SAUTEED WITH TOMATOES AND BASIL, GARLIC, AND WHITE WINE. LIGHT PLUM TOMATO SAUCE, OVER POTATO PUREE AND VEGETABLES, DRIZZLED WITH EVOO

**WILD ALASKAN FLOUNDER PICATTA 38**

TWO FRESH FILETS OF FLOUNDER, PAN SEARED, TOPPED WITH CAPERS. WILD CHERRY TOMATOES, SERVED OVER VEGETABLE RISOTTO IN A LEMON GARLIC WHITE WINE SAUCE