

CAFE VENEZIA TONIGHT'S CHEF'S SPECIALS

PRIMI

SICILIAN CHICKEN PASTA 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 16

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 CARPACCIO SALAD 15

THIN SLICED RED BEETS, TOPPED WITH BABY ARUGULA, TOASTED ALMONDS, POACHED RED ONIONS, BREADED, PAN FRIED GOAT CHEESE, SERVED IN A LIGHT MUSTARD VINAIGRETTE

BROCHETTES OF MELON PROSCIUTTO 15

CANTALOUPE WRAPPED IN PROSCIUTTO DI PARMA AND FRESH MOZZARELLA CHEESE, SERVED WITH A DRIZZLE OF BALSAMIC GLAZE

STUFFED CHAMPIGNON BOLOGNESE 15

FRESH SILVER DOLLAR MUSHROOMS, STUFFED WITH BOLOGNESE, IN A MELTED MOZZARELLA CHEESE, SERVED IN A BRANDY PINK SAUCE.

SEAFOOD CREPES 18

FRESH CREPES STUFFED WITH SHRIMP, CRAB MEAT, SERVED IN A LEMON MUSTARD REDUCTION

SECONDI

HOMEMADE FILET MIGNON RAVIOLI 26

BAKED IN A FRESH TOMATO BASIL SAUCE, TOPPED WITH MELTED MOZZARELLA, AND PARMEGIANO AU GRATIN

SQUID INK LINGUINI MAREMONTI 28

BLACK LINGUINI PASTA SAUTÉED WITH CLAMS, MUSSELS, CANNELLINI BEANS, SWEET ITALIAN SAUSAGE, HOT CHERRY PEPPERS, WHITE WINE GARLIC OLIVE OIL SAUCE

POLLO ALLA GOUDA 28

POUNDED CHICKEN BREAST TOPPED WITH IMPORTED GOUDA CHEESE, SUN DRIED TOMATOES, JUMBO SHRIMP, IN A LIGHT PESTO CREAM SAUCE

VITELLO ALLA JULIANNA 40

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

COSTOLETTE DI MIALE ALLA BOSCO 38

PAN ROASTED RIBEYE BACK PORK CHOP TOPPED WITH WILD MUSHROOMS, SAGE, MARSALA DEMI GLAZE SAUCE, TOUCH OF TRUFFLE OIL, SERVED WITH POTATOES AND MIXED VEGGIES

WILD CHILEAN SEA BASS PARMEGIANO ENCRUSTED 45

FRESH WILD CHILEAN SEA BASS, TOPPED PARMEGIANO STYLE, SERVED OVER POTATO PUREE, MIXED VEGGIES IN A WHITE WINE GARLIC LEMON SAUCE, TOUCH OF CREAM AND FRESH HERBS

YELLOWTAIL ALASKAN FLOUNDER FRANCESE 38

TWO FRESH FILET OF WILD FLOUNDER, FRANCESE STYLE, SERVED OVER LINGUINI PASTA, DICED TOMATOES, CAPERS, SCALLIONS, WHITE WINE GARLIC LEMON SAUCE, TOUCH OF EXTRA VIRGIN OLIVE OIL