

CAFE VENEZIA CHEF SPECIALS

PRIMI

HOMEMADE SHRIMP BISQUE SOUP 11

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, RAW, SMOKED SALMON ON TOP, PICKLED ONIONS, COCKTAIL SAUCE ON THE SIDE

INSALATA FETA 15

FRESH FETA CHEESE, WATERMELON, MANGO OVER BABY ARUGULA TOPPED WITH SALTED WALNUTS IN A HOUSE LIGHT LEMON ZESTY TRUFFLE OIL DRESSING

SIGNATURE CALAMARI 18

GOLDEN DIPPED FRIED CALAMARI TOSSED WITH SWEET AND SPICY SAUCE, TOPPED WITH DICED TOMATOES, SCALLIONS, GARNISHED WITH A FIG BALSAMIC GLAZE

SECONDI

SQUID INK LINGUINI DI BIANCO 28

SAUTÉED WITH SCALLOPS, MANILLA CLAMS, GREEN NEW ZEALAND MUSSELS, FRESH TOMATO, CALAMARI, WHITE WINE GARLIC SAUCE

POLLO FEDORA 30

POUNDED CHICKEN BREAST SAUTÉED WITH SHRIMP, FRESH ASPARAGUS, LIGHT CHERRY PEPPERS, DIJON MUSTARD LIGHT CREAM SAUCE.

VITELLO SAN REMO 30

THIN SLICED AND POUNDED VEAL SCALLOPINI SAUTÉED WITH FRESH FIGS, APRICOTS, GRAPES, PLUMS, IN A PORT WINE SAUCE, TOUCH OF CREAM

BRAISED PORK SHANK OSSO BUCO 35

MARINATED OVERNIGHT IN NATURAL JUICES AND FRESH HERBS OVER RISOTTO DI PARMEGGIANO

GROUPEL PARMEGIANO ENCRUSTED 40

FRESH GROUPEL FILET SERVED OVER POTATO PUREE WITH MIXED VEGGIES, IN A WHITE WINE GARLIC LEMON SAUCE, TOUCH OF CREAM, FRESH HERBS

ALASKAN WILD FLOUNDER FRANCESE 35

FRESH FILET OF WILD FLOUNDER, FRANCESE STYLE, SERVED OVER LINGUINI PASTA, DICED TOMATOES, SCALLIONS, CAPERS, SERVED IN A WHITE WINE LEMON SAUCE