
CAFE VENEZIA

CHEF'S SPECIALS
TONIGHT'S SELECTION



PRIMI

WILD MUSHROOM 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 • 16

STRING BEANS, BEETS, 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 DI MANGO PARMEGIANO • 16

BABY ARUGULA TOPPED WITH CARAMELIZED WALNUTS, JULIANNE CUT MANGO, SHAVED PARMEGIANO CHEESE, SERVED WITH OUR HOMEMADE MANGO DRESSING

MEATBALLS AU GRATIN OVER CROSTINI • 16

HOMEMADE MEATBALLS TOPPED WITH MELTED MOZZARELLA AND PARMEGIANO CHEESE, AU GRATIN, SERVED OVER CROSTINI BREAD

ARANCINI ALLA GORGONZOLA • 16

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

EGGPLANT TOWER • 18

BREADED PAN FRIED EGGPLANT, TOPPED WITH ROASTED PEPPERS, FRESH MOZZARELLA, SLICED JERSEY TOMATOES, IN A BALSAMIC DEMI GLAZE SAUCE



SECONDI

AU GRATIN FILET MIGNON RAVIOLI • 26

FRESH HOMEMADE RAVIOLI PASTA STUFFED WITH FILET MIGNON MEAT, FRESH TOMATO AND BASIL SAUCE, TOPPED WITH BAKED PARMEGIANO AU GRATIN

TROFIE GARIBALDI • 28

FRESH HOMEMADE TROFIE PASTA SAUTÉED WITH SHRIMP, ONIONS, BACON, FRESH TOMATOES, SWEET GARDEN PEAS, GARLIC, WHITE WINE, EXTRA VIRGIN OLIVE OIL, FRESH HERBS

POLLO ROLLATINI • 32

POUNDED THIN CHICKEN BREAST STUFFED WITH DICED SHRIMP, WALNUTS, GORGONZOLA CHEESE, ROLLED UP OVER VEGGIES AND POTATO PUREE, SERVED IN A RED WINE SWEET VERMOUTH REDUCTION GLAZE

VITELLO SAN REMO • 34

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

SLOW BRAISED BONELESS SHORT RIBS • 46

BRAISED SLOWLY BONELESS SHORT RIBS, MARINATED OVERNIGHT IN ITS OWN NATURAL JUICES AND FRESH HERBS, OVER RISOTTO DI PARMEGIANO

WILD CAUGHT FLORIDA RED GROUPER PARMEGIANO ENCRUSTED • 45

FRESH RED GROUPER FILET, PARMEGIANO ENCRUSTED, SERVED OVER POTATO PUREE, MIXED VEGGIES, IN A WHITE WINE GARLIC LEMON SAUCE, TOUCH OF CREAM AND FRESH HERBS

WILD ALASKAN FLOUNDER INFERNALI • 42

FRESH FILET OF WILD FLOUNDER TOPPED WITH TWO JUMBO SHRIMP, OVER LINGUINI PASTA, IN A FRA DIAVOLO SAUCE, TOUCH OF EXTRA VIRGIN OLIVE OIL



BUON APPETITO
