

CAFE VENEZIA

CHEF'S SPECIALS TONIGHT'S SELECTION

P R I M I

ZUPPA DI FUNGHI • 12

MUSHROOM BISQUE SOUP

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 ENDIVIA • 16

BELGIUM ENDIVE SALAD, FUJI APPLES, CRUMBLED GORGONZOLA CHEESE, CARAMELIZED WALNUTS, RADICCHIO, APPLE CIDER VINAIGRETTE

MANGO AND SHRIMP TARTARE • 18

WILD TIGER SHRIMP, DICED MANGO, AVOCADO, RED ONIONS, FRESH TOMATOES, ZESTY LIME AND EXTRA VIRGIN OLIVE OIL DRESSING

GAMBERETTO ALLA COCONATTA • 16

BUTTERFLIED COCONUT SHRIMP, SERVED OVER MIXED GREENS, HONEY MUSTARD ON THE SIDE

STUFFED ITALIAN CUBANELLE PEPPERS • 16

CUBANELLE PEPPERS WITH BEEF, ROASTED SAUSAGE, TOPPED WITH FETA CHEESE, IN A POMODORINI SAUCE



S E C O N D I

LOBSTER AND CRAB MEAT RAVIOLI TAORMINA • 30

FRESH HOMEMADE RAVIOLI PASTA STUFFED WITH LOBSTER AND CRAB MEAT, TOPPED WITH DICED SHRIMP, BACON, GOLDEN GREEN PEAS, SERVED IN A BRANDY PINK SAUCE

LASAGNA ALLA NONNA • 28

FRESH HOMEMADE LASAGNA PASTA SHEETS STUFFED WITH GROUND FILET MIGNON MEAT, FRESH RICOTTA, MOZZARELLA AND PARMEGIANO CHEESE, IN A TRADITIONAL TOMATO SAUCE

POLLO BALSAMICO • 30

POUNDED CHICKEN BREAST, SAUTÉED WITH HOT AND SWEET PEPPERS, ONIONS, SAUSAGE, IN A BALSAMIC DEMI GLAZE REDUCTION

VITELLO ALLA GORGONZOLA • 34

POUNDED THIN VEAL SCALLOPINI, SAUTÉED WITH MUSHROOMS, SUN DRIED TOMATOES, FRESH ASPARAGUS, GORGONZOLA CREAM SAUCE

ANGUS FILET MIGNON ALLA PAILLARD • 45

POUNDED THIN FILET MIGNON OVER ENDIVE LETTUCE, RADICCHIO, BABY ARUGULA, FRESH TOMATOES, RED ONIONS, DICED FRESH MOZZARELLA CHEESE, IN OUR LEMON VINAIGRETTE, TOPPED WITH TWO JUMBO PAN ROASTED TIGER SHRIMP

SOFT SHELL CRAB FRANCESE • 40

LIGHTLY FLOURED SOFT SHELL CRABS, FRANCESE STYLE, TOPPED WITH CAPERS, FRESH TOMATOES, IN A LEMON WHITE WINE SAUCE, OVER LINGUINI PASTA

WILD CHILEAN SEA BASS PESTORETE • 45

PAN ROASTED CHILEAN SEA BASS, BAKED, SERVED OVER PESTO RISOTTO, TOPPED WITH CRISPY GOLDEN LEEKS, FORMAGGIO PESTO SAUCE

WILD ALASKAN FLOUNDER PUTTANESCA • 40

BROILED WILD FLOUNDER, TOPPED WITH SAUTÉED ONIONS, ANCHOVIES, KALAMATA BLACK OLIVES, CAPERS, FRESH WILD TOMATOES AND BASIL, OVER PAPPARDELLE PASTA, SERVED IN A LIGHT PLUM TOMATO SAUCE, TOUCH OF EVOO

BUON APPETITO