

**CAFE VENEZIA
TONIGHTS CHEF SPECIALS**

PRIMI

FRESH LOBSTER 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 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 16

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

VENEZIA CRAB CAKE 16

FRESH CRAB MEAT MIXED WITH VEGGIES, PAN FRIED, SERVED OVER BABY GREENS, IN A CHIPOTLE AIOLI ON THE SIDE

LONG HOTS AND SAUSAGE 16

LONG HOTS SAUTÉED WITH BROCCOLI RABE, CANNELLINI BEANS, SAUSAGE, FRESH TOMATOES, GARLIC AND OLIVE OIL SAUCE

ESCARGOT SCAMPI 16

LARGE SNAILS SAUTÉED WITH ARTICHOKES, CAPERS, FRESH TOMATOES, WHITE WINE GARLIC LEMON SAUCE OVER TOASTED BREAD

SECONDI

PAPPARDELLE DI MONTI 26

MADE FROM SCRATCH PAPPARDELLE PASTA TOPPED WITH VEAL OSSO BUCO RAGU, MARINATED OVERNIGHT IN ITS OWN NATURAL JUICES, TOPPED WITH RICOTTA CHEESE

POLLO ALLA SPEZZATINO 30

POUNDED CHICKEN BREAST, PAN FRIED, TOPPED WITH SAUTÉED ONIONS, HOT AND SWEET PEPPERS, JUMBO SHRIMP IN A LIGHT PLUM TOMATO SAUCE

VITELLO SAN REMO 32

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

BRAISED PORK SHANK OSSO BUCO 36

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

WILD STRIPED BASS ADRIATICO 40

PAN SEARED WILD STRIPED BASS FILLET, TOPPED WITH DICED SCALLOPS, SHRIMP, FRESH TOMATOES, CAPERS, SCALLIONS, IN A MUNIERE SAUCE

YELLOWTAIL ALASKAN FLOUNDER FRANCESE 36

TWO FRESH FILET OF FLOUNDER, FRANCESE STYLE, SERVED WITH DICED TOMATOES, CAPERS, SCALLIONS, WHITE WINE LEMON SAUCE, OVER LINGUINI PASTA