

CAFE VENEZIA  
TONIGHTS CHEF SPECIALS

PRIMI

HOMEMADE BEEF BARLEY 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 15

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 TOPPED WITH FUJI APPLES, CRUMBLED GORGONZOLA  
CHEESE, CARAMELIZED WALNUTS, RADICCHIO, APPLE CIDER VINAIGRETTE

JUMBO FILET MIGNON MEAT BALL 16

FRESH FILET MIGNON GROUND MEAT STUFFED WITH ITALIAN ARBORIO RICE AND MOZZARELLA  
CHEESE, PARMEGIANO STYLE, OVER TOAST

VENEZIA LOBSTER CAKE 16

FRESH LOBSTER MEAT WITH MIXED VEGGIES PAN FRIED OVER BABY GREENS, SIDE CHIPOTLE AIOLI

OYSTER ROCKEFELLER 18

STUFFED WITH SPINACH, BACON, BREAD CRUMBS, MELTED MOZZARELLA CHEESE, IN A LEMON WHITE  
WINE GARLIC SAUCE, TOUCH OF CREAM

SECONDI

PAPARDELLE LAMB RAGU 26

SLOW COOKED OVERNIGHT LAMB RAGU IN NATURAL JUICES, FRESH HERBS,  
OVER PAPPARDELLE PASTA, TOPPED WITH RICOTTA CHEESE

CRAB AND LOBSTER RAVIOLI ALLA VENEZIA 28

HOMEMADE CRAB AND LOBSTER RAVIOLI TOPPED WITH DICED SCALLOPS, GREEN PEAS, FRESH  
TOMATOES, SERVED IN AN ALLA VENEZIA PINOT GRIGIO WHITE WINE SAFRON SAUCE

POLLO FEDORA 28

POUNDED CHICKEN BREAST, TOPPED WITH SHRIMP AND FRESH ASPARAGUS,  
LIGHT CHERRY PEPPERS, IN A LIGHT MUSTARD SAUCE

VITELLO PIZZAIOLA 30

POUNDED THIN VEAL SCALLOPINI SAUTÉED WITH BELL PEPPERS, WHITE ONIONS,  
MUSHROOMS, WHITE WINE GARLIC, FRESH PLUM TOMATO SAUCE

BRAISED SHORT RIBS RISOTTO 43

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

ATLANTIC HALIBUT LIVORNESE 40

PAN SEARED HALIBUT, SAUTÉED WITH ONIONS, CAPERS, BLACK KALAMATA OLIVES,  
SCALLIONS, FRESH BASIL, WHITE WINE GARLIC, FRESH TOMATO SAUCE

NEW ZEALAND ORANGE ROUGHY ALLA GREMOLATA 38

FILET OF ORANGE ROUGHY, PAN SEARED, TOPPED WITH DICED SCALLOPS, SHRIMP,  
MASHED ITALIAN HERBS, CAPPERS, FRESH TOMATOES, IN A MUNIERE SAUCE

YELLOWTAIL WILD FLOUNDER FRANCESE 36

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