

**CAFE VENEZIA  
HAPPY NEW YEAR**

**PRIMI**

**FRESH SHRIMP BISQUE SOUP 13**

**BURRATA 16**

**HOMEMADE FRESH SOFT MOZZARELLA, OVER MIXED GREENS, ROASTED PEPPERS, TOMATO, OLIVE OIL, BALSAMIC, TOUCH OF SALT, PEPPER, OREGANO**

**BURRATA BITES ALLA ROMESCO 15**

**FRESH SOFT MOZZARELLA AND RICOTTA CHEESE BALLS WITH FRESH HERBS, BREAD CRUMB ENCRUSTED, FRIED, SERVED WITH A SIDE OF HOMEMADE ROMESCO SAUCE**

**GOLDEN CRISP FRIED ZUCHINI STICKS 16**

**FRIED ZUCHINI STICKS, CHIPOTLE AIOLI ON THE SIDE**

**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**

**SMOKED SALMON CARPPACIO 18**

**RED ONIONS, DICED TOMATOES, BABY ARUGULA, IN A LEMON VINAIGRETTE, SHREDDED PARMEGIANO CHEESE ON TOP, CAPER BERRIES**

**VENEZIA CRAB CAKE 20**

**FRESH CRAB MEAT, MIXED WITH VEGGIES, PAN FRIED, SERVED IN OUR BABY GREEN CHIPOTLE AIOLI SAUCE ON THE SIDE**

**SECONDI**

**LOBSTER AND SHRIMP AGNOLOTTI BECHAMEL 30**

**HOMEMADE LOBSTER AND SHRIMP AGNOLOTTI PASTA TOPPED WITH DICED SCALLOPS, FRESH ASPARAGUS IN A BÉCHAMEL SAUCE**

**LASAGNA ALLA NONNA 26**

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

**POLLO ALLA GOUDA 32**

**POUNDED CHICKEN TENDERLOIN, TOPPED WITH IMPORTED GOUDA CHEESE, SUN DRIED TOMATOES, TWO JUMBO SHRIMP IN A LIGHT PESTO CREAM SAUCE**

**VITELLO FUNGHI 34**

**SLICED VEAL, POUNDED THIN, SAUTÉED WITH WILD MUSHROOMS, SAGE, PORCINI MUSHROOMS, SERVED IN A MARSALA SAUCE, TOUCH OF WHITE TRUFFLE OIL**

**BRAISED PORK SHANK OSSO BUCO 42**

**MARINATED OVERNIGHT IN ITS OWN NATURAL JUICES AND FRESH HERBS, OVER RISOTTO PARMEGIANO**

**WILD CHILEAN SEA BASS ADRIATICO 50**

**PAN SEARED WILD CHILEAN SEA TOPPED WITH DICED SCALLOPS, SHRIMP, WILD TOMATOES, CAPERS, IN A MUNIERE SAUCE**

**YELLOWFIN WILD FLOUNDER INFERNALI 42**

**TWO FRESH FILET OF FLOUNDER, TOPPED WITH JUMBO SHRIMP, OVER LINGUINI PASTA, SERVED IN A FRA DIAVOLO SAUCE**