

**CAFE VENEZIA  
CHEF'S SPECIALS**

**PRIMI**

**ITALIAN WEDDING SOUP SPECIAL 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 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**

**APPLE SALAD 16**

**SLICED APPLES, OVER BABY ARUGULA, TOPPED WITH TOASTED ALMONDS, RAISINS, CARAMELIZED ONIONS, CRUMBLE GORGONZOLA CHEESE, CHAMPAGNE VINAIGRETTE**

**SICILIAN ARANCINI BALLS 15**

**STUFFED WITH ITALIAN RISOTTO AND ANGUS GROUND MEAT, BREADED, SERVED WITH FRESH TOMATO SAUCE ON THE SIDE**

**VONGOLE AL FORNO 15**

**BAKED TOP NECK CLAMS STUFFED WITH CLAM MEAT, RED BELL PEPPERS, ONIONS, BREAD CRUMBS, AU GRATIN, SERVED IN A GARLIC LEMON WHITE WINE, A TOUCH OF CREAM, FRESH HERBS**

**SECONDI**

**MAINE LOBSTER RAVIOLI ALLA VENEZIA 33**

**OUR HOMEMADE MAINE LOBSTER RAVIOLI PASTA, TOPPED WITH DICED SCALLOPS, GREEN PEAS, TOMATOES, SERVED IN OUR ALLA VENEZIA PINO GRIGIO WHITE WINE SAFFRON SAUCE**

**HOMEMADE STUFFED RIGATONI TAORMINA 28**

**FRESH HOMEMADE STUFFED RIGATONI GARNISHED WITH SHRIMP, MUSHROOMS, BACON, GARDEN PEAS, SERVED IN A BRANDY PINK SAUCE**

**POLLO ALLA VENEZIA 34**

**POUNDED CHICKEN BREAST WRAPPED WITH TWO JUMBO SHRIMP AND SMOKED HAM, MELTED MOZZARELLA, SERVED IN A LIGHT PINK SAUCE WITH GREEN PEAS ON TOP**

**VITELLO ALLA JULIANA 42**

**RACK OF VEAL, POUNDED THIN, BREADED, PAN-FRIED, TOPPED WITH HOT AND SWEET PEPPERS, ONIONS, DICED SHRIMP, LIGHT BALSAMIC DEMI GLAZE SAUCE**

**TOMAHAWK PORK CHOP GIAMBOTTA 40**

**RACK OF PORK, PAN-ROASTED, SAUTÉED WITH ONIONS, MUSHROOMS, HOT AND SWEET PEPPERS, ITALIAN SAUSAGE, GOLDEN POTATO CHIPS, IN ITS OWN NATURAL JUICES**

**SOFT SHELL CRAB MILANESE 38**

**STEAMED SOFT SHELL CRAB DIPPED IN EGGS, ROASTED IN SEASONED PANKO BREADCRUMBS, PAN FRIED WITH OLIVE OIL UNTIL GOLDEN AND CRUNCHY, OVER BABY ARUGULA, FRESH TOMATOES, RED ONIONS, SERVED WITH GOLDEN ITALIAN DRESSING, TOPPED WITH FRESH MOZZARELLA CHEESE, A TOUCH OF EVOO**

**WILD NORTH ATLANTIC MONFISH FUNGHI 40**

**FRESH FILET OF MONKFISH, SAUTÉED WITH CHAMPIGNON AND WILD PORCINI MUSHROOMS, FRESH HERBS, IN A GARLIC OLIVE OIL**

**WILD YELLOWTAIL FLOUNDER ADRIATICO 40**

**FRESH FLOUNDER, BROILED, TOPPED WITH DICED DIVER SEA SCALLOPS, SHRIMP, FRESH TOMATOES, CAPERS, IN A MUNIERE SAUCE OVER MASHED POTATOES AND ASPARAGUS**