

CAFE VENEZIA

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T O N I G H T ' S S E L E C T I O N

— P R I M I —

WILD MUSHROOM BISQUE SOUP · \$12

A RICH, VELVETY BISQUE OF WILD FOREST MUSHROOMS, FINISHED WITH A TOUCH OF CREAM AND FRESH HERBS

BURRATA · \$15

HOMEMADE FRESH SOFT MOZZARELLA OVER MIXED GREENS, ROASTED PEPPERS, AND TOMATO, DRIZZLED WITH OLIVE OIL AND BALSAMIC, SEASONED WITH SALT, PEPPER AND OREGANO

BABY STRING BEAN SALAD · \$16

STRING BEANS, BEETS, RED ONIONS, DICED TOMATOES AND AVOCADO, CRUMBLLED BLUE CHEESE, LIGHT MUSTARD DRESSING

BLUE POINT OYSTERS · \$18

BLUE POINT OYSTERS TOPPED WITH SMOKED SALMON AND PICKLED ONIONS, COCKTAIL SAUCE ON THE SIDE

SMOKED SALMON CARCACCIO · \$16

FRESH SOFT-SHELL CRABS FRANCESE STYLE, SERVED OVER LINGUINI PASTA WITH SCALLIONS, DICED TOMATOES, CAPERS, WHITE WINE, LEMON, GARLIC, AND A TOUCH OF OLIVE OIL

STUFFED BUTTERNUT SQUASH BLOSSOMS · \$16

FRESH BUTTERNUT SQUASH BLOSSOMS STUFFED WITH RICOTTA, APRICOTS, AND GOAT CHEESE, SERVED IN A MELTED GORGONZOLA CHEESE, PARMESAN ON THE SIDE

SICILIAN ARANCINI BALLS · \$16

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

— S E C O N D I —

LOBSTER & CRAB MEAT RAVIOLI SCAMPI · \$30

FRESH HOMEMADE PASTA RAVIOLI STUFFED WITH LOBSTER AND CRAB MEAT, TOPPED WITH DICED FRESH ASPARAGUS, DICED SHRIMP, FRESH TOMATOES, AND SCAMPI SAUCE

PAPPARDELLE LAMB RAGÙ · \$26

SLOW-COOKED LAMB RAGÙ, OVERNIGHT IN ITS OWN NATURAL JUICES, FRESH HERBS, OVER PAPPARDELLE PASTA, TOPPED WITH RICOTTA CHEESE

POLLO TOSCANA · \$32

POUNDED CHICKEN BREAST, PAN FRIED, TOPPED WITH ESCAROLE, DICED ITALIAN SAUSAGE, WHITE CANNELLINI BEANS, HOT CHERRY PEPPERS, WHITE WINE GARLIC, A TOUCH OF LEMON JUICE

VITELLO DI PALMA · \$34

POUNDED THIN VEAL SCALLOPINI, SAUTÉED WITH DICED HEART OF PALM, LIGHT CHERRY PEPPERS, FRESH DICED TOMATOES, AND DICED SHRIMP IN A LEMON WHITE WINE SAUCE

NY STRIP STEAK ALLA VINO ROSSO · \$48

PAN ROASTED NY STRIP STEAK, 14 OZ, TOPPED WITH MELTED GORGONZOLA CHEESE, SERVED IN A RED WINE REDUCTION, GARNISHED WITH FRESH ASPARAGUS AND POTATO PURÉE

WILD NORTH ATLANTIC HALIBUT PARMEGIANO ENCRUSTED · \$45

FRESH WILD HALIBUT PARMEGIANO ENCRUSTED, SERVED OVER POTATO PURÉE AND SEASONAL VEGETABLES, IN A WHITE WINE GARLIC LEMON SAUCE WITH A TOUCH OF CREAM AND FRESH HERBS

SOFT SHELL CRAB FRANCESE · \$40

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

WILD ALASKAN FLOUNDER PICATTA · \$40

TWO FRESH FILLETS OF FLOUNDER, PAN SEARED, TOPPED WITH CAPERS AND WILD CHERRY TOMATOES, SERVED OVER VEGETABLE RISOTTO IN A LEMON GARLIC WHITE WINE SAUCE

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