# CAFE VENEZIA

## CHEF'S SPECIALS

TONIGHT'S SELECTION

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## P R I M I

### CREAM OF BROCCOLI 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 · 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

### INSALATA ENDIVIA · 16
BELGIUM ENDIVE SALAD, FUJI APPLES, CRUMBLED GORGONZOLA CHEESE, CARAMELIZED WALNUTS, RADICCHIO, APPLE CIDER VINAIGRETTE

### MUSSELS ALLA LUCIANO · 15
BLACK MUSSELS SAUTÉED WITH CANNELLINI BEANS, TOMATOES, DICED ITALIAN SAUSAGE, LIGHT CHERRY PEPPERS, BASIL, GARLIC, WHITE WINE OLIVE OIL SAUCE

### SIGNATURE CALAMARI AGRODOLCE · 20
GOLDEN DIPPED FRIED CALAMARI, TOSSED WITH SWEET AND SPICY SAUCE, TOPPED WITH DICED TOMATOES, FRESH SCALLIONS, DRIZZLE OF FIG GLAZE

### FRIED BURRATA ALLA ROMESCO · 16
FRESH SOFT MOZZARELLA AND RICOTTA CHEESE WITH FRESH HERBS, BREAD CRUMB ENCRUSTED, GOLDEN FRIED, SERVED WITH A SIDE OF HOMEMADE ROMESCO SAUCE

### SEAFOOD CREPES · 20
FRESH HOMEMADE CREPES STUFFED WITH CRAB MEAT, DICED SHRIMP AND SCALLOPS, SERVED IN A WHITE WINE MUSTARD SAUCE

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## S E C O N D I

### AU GRATIN FILET MIGNON RAVIOLI · 26
FRESH HOMEMADE RAVIOLI PASTA STUFFED WITH FILET MIGNON MEAT, FRESH TOMATO AND BASIL SAUCE, TOPPED WITH BAKED PARMIGIANO AU GRATIN

### SACCHETTI ALLA PANNA · 30
CLASSIC HOMEMADE SACCHETTI PASTA STUFFED WITH PROSCIUTTO AND PARMIGIANO CHEESE, TOPPED WITH DICED SHRIMP, SUN DRIED TOMATOES, ASPARAGUS, SERVED IN A WHITE CREAM 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 ALLA FIORELLA · 34
POUNDED THIN VEAL SCALLOPINI TOPPED WITH SMOKED HAM AND MELTED MOZZARELLA CHEESE, SERVED IN A CREAMY SAUCE WITH MUSHROOMS AND PEAS

### TOMAHAWK PORK CHOP DIANE · 38
PAN ROASTED TOMAHAWK PORK CHOP TOPPED WITH CREAMY MUSHROOMS, CARAMELIZED ONIONS, COGNAC SAUCE, OVER POTATO PUREE AND FRESH ASPARAGUS

### WILD BLACKENED CHILEAN SEA BASS · 50
CAJUN BLACKENED CHILEAN SEA BASS TOPPED WITH TWO JUMBO SHRIMP, CAPERS, FRESH TOMATOES, OVER POTATO PUREE AND VEGGIES, IN A WHITE WINE LEMON SAUCE

### WILD ALASKAN FLOUNDER PICCATA · 40
SEARED FRESH FILET OF FLOUNDER, TOPPED WITH CAPERS, FRESH TOMATOES, IN A MEUNIERE SAUCE, OVER VEGETABLE RISOTTO

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BUON APPETITO