

CAFE VENEZIA TONIGHT'S SPECIALS

PRIMI

CHAMPIGNON MUSHROOMS BISQUE 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

SMOKED SALMON CARPACCIO 16

SLICED SMOKED SALMON TOPPED WITH RED ONIONS, DICED FRESH TOMATOES, BABY ARUGULA, IN A LEMON VINAIGRETTE, SHREDDED PARMESANO ON TOP

VENEZIA CRAB CAKE 18

FRESH CRAB MEAT WITH MIXED VEGGIES, PAN FRIED, SERVED WITH BABY GREENS, CHIPOTLE AIOLI SAUCE ON THE SIDE

SICILIAN ARANCINI BALLS 15

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

GAMBERONI SAN REMO 20

SAUTÉED JUMBO SHRIMP WITH FIGS, APRICOTS, GRAPES, PLUMS, OVER PUFF PASTRY SHELLS, IN A PORT WINE, TOUCH OF CREAM

SECONDI

PAPARDELLE ALLA ARRAGOSTA 28

FRESH HOMEMADE PAPPARDELLE PASTA SAUTÉED WITH LOBSTER MEAT, GREEN PEAS, DICED DIVER SEA SCALLOPS, IN A LOBSTER BRANDY SAUCE, TOPPED WITH SHAVED PARMESANO CHEESE

RAVIOLI DI CARNE 28

HOMEMADE RAVIOLI PASTA STUFFED WITH VEAL AND FILE MIGNON, SAUTÉED IN A CHERRY WINE REDUCTION, PANCETTA, LEEKS, DICED FRESH TOMATOES, TOUCH OF CREAM

POLLO ALLA CAPESE 30

PAN SEARED CHICKEN TENDERLOIN, POUNDED, TOPPED WITH DIVER SEA SCALLOPS, KIDNEY CANNELLINI BEANS, CHOPPED BROCCOLI RABE, FRESH WILD TOMATOES, SERVED IN A MUNIERE SAUCE

VITELLO ALLA SORRENTINO 32

POUNDED THIN VEAL, TOPPED WITH PROSCIUTTO, EGGPLANT, FRESH MELTED MOZZARELLA CHEESE, IN A MARSALA WINE DEMI GLAZE SAUCE

SURF AND TURF ALLA VENEZIA 60

8 OZ PRIME FILET MIGNON AND 6 OZ WILD LOBSTER TAIL, TWO JUMBO BUTTERFLY SHRIMP, SERVED OVER POTATO PUREE, BABY SPINACH, MELTED BUTTER ON THE SIDE IN A COGNAC CREAM SAUCE

FRENCHED PORK RIB RACK GIAMBOTTA 38

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 INFERNALI 40

LIGHTLY FLOURED SOFT SHELL CRAB, TOPPED WITH TWO JUMBO SHRIMP, OVER LINGUINI PASTA SERVED IN A FRA DIAVOLO SAUCE, FRESH BASIL TOUCH OF OLIVE OIL

TRIO OREGANATA DI PESCE 42

BROILED CHILEAN SEA BASS, GROUPEE, ORATA, TOPPED WITH CRISPY BREAD CRUMBS AND FRESH HERBS, IN A WHITE WINE LEMON GARLIC SAUCE

YELLOWTAIL ALASKAN WILD FLOUNDER FRANCESE 38

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