

**CAFE VENEZIA  
CHEF'S SPECIALS**

**PRIMI**

**ANGUS BEEF AND BARLEY SOUP 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

**SMOKED SALMON CARPACCIO 16**

RED ONIONS, DICED TOMATOES, BABY ARUGULA, LEMON VINAIGRETTE, SHREDDED PARMEGIANO ON TOP

**CRISPY FRIED ZUCCHINI STICKS 15**

FRESH FRIED ZUCCHINI STICKS, SERVED OVER BABY GREENS, CHIPOTLE AIOLI ON THE SIDE

**VENEZIA CRAB CAKE 16**

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

**JUMBO FILET MIGNON MEATBALL AU GRATIN 18**

FILET MIGNON GROUND MEAT STUFFED WITH ITALIAN RICE, MOZZARELLA CHEESE, PARMEGIANO STYLE OVER TOAST

**SECONDI**

**CAVATELLI SALMONE ALLA RUSSO 28**

FRESH HOMEMADE RICOTTA CAVATELLI SAUTEED WITH DICED SALMON, FRESH ASPARAGUS, BACON, IN A VODKA PINK SAUCE

**LASAGNA ALLA NONNA 26**

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

**POLLO MAREMONTI 32**

POUNDED CHICKEN BREAST, TOPPED WITH CRAB MEAT, MELTED MOZZARELLA CHEESE ON TOP, IN A LIGHT BRANDY PINK SAUCE

**VITELLO CORDON BLUE 34**

POUNDED THIN VEAL SCALLOPINI, ROLLED WITH MAPLE GLAZED SMOKED HAM, FRESH MOZZARELLA CHEESE, SERVED IN A CHAMPAGNE CREAM SAUCE

**SURF AND TURF ALLA VENEZIA 56**

8 OZ PRIME FILET MIGNON AND 8 OZ OF WILD BRAZILIAN LOBSTER TAIL, SERVED OVER POTATO PUREE AND FRESH ASPARAGUS, MELTED BUTTER ON THE SIDE, AND COGNAC CREAM SAUCE

**ATLANTIC SWORDFISH NERO 40**

FRESH SWORDFISH STEAK, PAN SEARED, TOPPED WITH JUMBO TIGER SHRIMP, FRESH ASPARAGUS, ROASTED PEPPERS OVER POTATO PUREE IN A BALSAMIC DEMI GLAZE SAUCE, TOUCH OF EVOO

**YELLOWTAIL WILD ALSAKAN FLOUNDER FRANCESE 38**

TWO FRESH FILETS OF FLOUNDER, FRANCESE STYLE, SERVED WITH DICED TOMATOES, CAPERS, SCALLIONS, WHITE WINE LEMON SAUCE, OVER LINGUINI PASTA