
CAFE VENEZIA

CHEF'S SPECIALS TONIGHT'S SELECTION

— ♦ —
PRIMI

CHICKEN NOODLE SOUP · 12

BURRATA · 16

HOMEMADE FRESH SOFT MOZZARELLA, OVER MIXED GREENS, ROASTED PEPPERS, TOMATO,
OLIVE OIL, BALSAMIC, TOUCH OF SALT, PEPPER, OREGANO

BABY 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

BABY SPINACH SALAD · 16

CHOPPED VERY THIN BABY SPINACH OVER FUJI APPLES, TOASTED ALMONDS,
CARAMELIZED RED ONIONS, TOPPED WITH CRUMBLED GORGONZOLA CHEESE, SERVED IN A
CHAMPAGNE VINAIGRETTE

JUMBO WAGYU FILET MIGNON MEATBALL · 20

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

ITALIAN LONG HOTS · 16

STUFFED LONG HOTS WITH FRESH SAUSAGE, DICED MOZZARELLA CHEESE, TOPPED WITH
FRESH TOMATOES IN A GARLIC WHITE WINE SAUCE

CRISPY FRIED ZUCCHINI STICKS · 16

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

— ♦ —
SECONDI

LASAGNA ALLA NONNA · 27

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

CAVATELLI SALMONE ALLA RUSSO · 28

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

POLLO ROLLATINI · 34

POUNDED THIN CHICKEN BREAST STUFFED WITH DICED SHRIMP, WALNUTS, GORGONZOLA
CHEESE, ROLLED UP OVER VEGGIES AND POTATO PUREE, SERVED IN A RED WINE SWEET
VERMOUTH REDUCTION GLAZE

VITELLO MAREMONTI · 35

POUNDED THIN VEAL SCALLOPINI TOPPED WITH CRAB MEAT AND VEGGIES, SWEET PEAS,
BRANDY PINK SAUCE, MELTED MOZZARELLA CHEESE ON TOP

TOMAHAWK PORK CHOP GIAMBOTTA · 39

PAN ROASTED TOMAHAWK PORK CHOP, GIAMBOTTA STYLE, SAUTEED WITH ONIONS, HOT
AND SWEET PEPPERS, MUSHROOMS, GOLDEN POTATO CHIPS, ITALIAN SWEET SAUSAGE, IN
ITS OWN NATURAL JUICES

WILD LOUISIANA RED SNAPPER RIBERASCO · 45

FRESH FILET OF RED SNAPPER TOPPED WITH BABY SCALLOPS, SAUTEED IN A WHITE WINE
GARLIC LIGHT TOMATO SAUCE, TOUCH OF EVOO AND BASIL

WILD ALASKAN FLOUNDER OREGANATA · 40

BAKED FRESH FILET OF WILD FLOUNDER, TOPPED WITH CRISPY BREAD CRUMBS AND FRESH
HERBS, CAPERS, FRESH TOMATOES, LEMON WHITE WINE AND GARLIC SAUCE, OVER POTATO
PUREE AND VEGGIES

— ♦ —
BUON APPETITO
