
CAFE VENEZIA

CHEF'S SPECIALS

TONIGHT'S SELECTION

PRIMI

FRESH CREAMY ROASTED PUMPKIN 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 • 16

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

BLUE POINT OYSTERS • 18

BLUE POINT OYSTERS, SMOKED SALMON ON TOP, PICKLED ONIONS, COCKTAIL SAUCE ON THE SIDE

FIGS CARPACCIO • 16

THIN SLICED FRESH FIGS, TOPPED WITH DICED BURRATA, PROSCIUTTO, TOASTED ALMONDS, SERVED IN A DRIZZLE OF FIG GLAZE

STUFFED CHAMPIGNON MUSHROOMS • 16

SILVER DOLLAR MUSHROOMS STUFFED WITH CRAB MEAT AND VEGGIES, MELTED MOZZARELLA CHEESE ON TOP, BRANDY PINK SAUCE

GAMBERETTO ALLA COCONATTA • 16

BUTTERFLIED COCONUT SHRIMP, SERVED OVER MIXED GREENS, HONEY MUSTARD ON THE SIDE

VONGOLE AL FORNO • 16

BAKED TOP NECK CLAMS STUFFED WITH CLAM MEAT, RED BELL PEPPERS, ONIONS, BREAD CRUMBS, AU GRATIN, SERVED IN A GARLIC LEMON WHITE WINE, A TOUCH OF CREAM, FRESH HERBS



SECONDI

PAPPARDELLE FILET MIGNON TIPS • 26

FRESH HOMEMADE PAPPARDELLE PASTA SAUTEED WITH FILET MIGNON TIPS, MUSHROOMS, FRESH ASPARAGUS, ROASTED BELL PEPPERS, SICILIAN SAUCE, TOUCH OF TRUFFLE OIL

CRAB MEAT AND LOBSTER RAVIOLI • 30

FRESH HOMEMADE CRAB MEAT AND LOBSTER RAVIOLI, TOPPED WITH BABY SCALLOPS, GREEN PEAS, SERVED IN A LOBSTER BRANDY SAUCE

POLLO ALLA LIMONE • 33

POUNDED CHICKEN TENDERLOIN SAUTEED WITH TWO JUMBO SHRIMP, SUN DRIED TOMATOES, FRESH DICED ASPARAGUS, IN A WHITE WINE GARLIC LEMON SAUCE

VITELLO SCALLOPINI ALLA FICHI • 35

POUNDED THIN VEAL SCALLOPINI, TOPPED WITH PROSCIUTTO, SLICED FIGS, MELTED MOZZARELLA CHEESE, SERVED IN A MARSALA DEMI GLAZE SAUCE

SURF AND TURF ALLA VENEZIA • 55

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

WILD ORATA ALLA GRANELLI • 45

FRESH FILET OF WILD MEDITERRANEAN ORATA, PAN SEARED, TOPPED WITH TWO JUMBO SHRIMP, OVER ESCAROLE AND CANNELLINI BEANS, WILD CHERRY TOMATOES, SERVED IN A MUNIERE SAUCE, TOUCH OF EVOO

WILD ALASKAN FLOUNDER FRANCESE • 40

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



BUON APPETITO
