

**CAFE VENEZIA
TONIGHTS CHEF SPECIALS**

PRIMI

CLAM CHOWDER 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 15
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 15
BELGIUM ENDIVE SALAD WITH FUJI APPLES, CRUMBLED GORGONZOLA CHEESE,
CARAMELIZED WALNUT, RADICCHIO, APPLE CIDER VINAIGRETTE

COCONUT SHRIMP 15
BUTTERFLIED SHRIMP ENCRUSTED WITH COCONUT FLAKES, SERVED OVER MIXED
GREENS WITH A SIDE OF HOME MADE HONEY MUSTARD

FILET MIGNON MEATBALL 18
FRESH FILET MIGNON GROUND MEAT STUFFED WITH ITALIAN RICE, FRESH
MOZZARELLA CHEESE, PARMEGIANO STYLE, OVER TOAST, AU GRATIN

SECONDI

LOBSTER SQUID INK STRIPED RAVIOLI 28
MADE FROM SCRATCH RAVIOLI PASTA, STUFFED WITH LOBSTER MEAT, TOPPED
WITH BABY SHRIMP, GARDEN GREEN PEAS, SERVED IN A PINK VODKA SAUCE

POLLO TOSCANO 28
POUNDED CHICKEN BREAST, BREADED, PAN FRIED, TOPPED WITH ESCAROLE,
DICED ITALIAN SAUSAGE, WHITE CANNELLINI BEANS, HOT CHERRY PEPPERS,
WHITE WINE GARLIC SAUCE AND LEMON

VITELLO PIZZAIOLLA 30
POUNDED THIN VEAL SCALLOPINI, SAUTÉED WITH BELL PEPPERS, ONIONS,
MUSHROOMS, WHITE WINE GARLIC, FRESH TOMATO SAUCE AND BASIL

FRENCHED PORK RIB BACK GIAMBOTTA 35
SAUTÉED WITH HOT AND SWEET PEPPERS, ONIONS, MUSHROOMS, SAUSAGE, IN
ITS OWN NATURAL JUICES AND FRESH HERBS, GOLDEN POTATO CHIPS

SOFT SHELL CRAB FRANCESE 35
LIGHTLY FLOURED SOFT SHELL CRAB, DIPPED IN EGGS, FRANCESE STYLE, TOPPED
WITH CAPERS, FRESH TOMATOES, IN A LEMON WHITE WINE SAUCE, OVER
LINGUINI PASTA

BLACKENED SEARED YELLOFIN TUNA 38
SERVED CAJUN STYLE, TOPPED WITH TWO JUMBO SHRIMP, LIGHT WHITE WINE
AND LEMON SAUCE

ALASKAN FLOUNDER PICCATA 35
FRESH FILET OF FLOUNDER, PAN SEARED, TOPPED WITH CAPERS, FRESH
TOMATOES, SERVED OVER VEGETABLE RISOTTO, IN A LEMON WHITE WINE
SAUCE