

# CAFE VENEZIA

## CHEF'S SPECIALS

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**PRIMI**



**FRESH CLASSIC WILD MUSHROOM BISQUE 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, beats, 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*

**FETTE BARBABIETOLE ROSSE INSALATA 16**

*Sliced red beets topped with arugula, radicchio, endive, Juliana pear, tossed almonds, crumbled gorgonzola cheese, champagne vinaigrette*

**VENEZIA CRAB CAKE 18**

*Fresh lump crab meat mixed with veggies, pan-fried, served over baby greens, chipotle aioli on the side*

**JUMB FILET MIGNON MEATBALL 19**

*Filet mignon ground meat stuffed with Italian rice, mozzarella cheese, parmegiano style over toast*



**SECONDI**



**RAVIOLI ALLA ARAGOSTA 30**

*Ravioli pasta stuffed with Maine lobster meat, topped with roasted peppers, diced fresh asparagus, crumbled feta cheese, pink vodka sauce*

**PAPARDELLE RIB EYE STEAK 32**

*Fresh homemade pappardelle pasta sauteed with ribeye ragu, topped with sliced steak and fresh ricotta cheese*

**POLLO CALABRO 32**

*Pounded chicken tenderloin, topped with prosciutto, fresh asparagus and mozzarella calabro, served in a brandy cognac cream sauce*

**VITELLO GORGONZOLA 34**

*Pounded veal scallopini sauteed with wild mushrooms, sun dried tomatoes, diced asparagus, in a light gorgonzola sauce, with a touch of cream*

**SLOW BRAISED BONE IN SHORT RIBS 45**

*Braised slowly short ribs, marinated overnight in natural juices and fresh herbs, over risotto di parmegiano*

**SOFT SHELL CRAB FRANCESE 40**

*Fresh soft-shell crabs francese style, served over linguini pasta, scallions, diced tomatoes, capers, white wine, lemon garlic, a touch of olive oil*

**BLACKENED SEARED YELLOWFIN TUNA 42**

*Served Cajun style, topped with two jumbo shrimp, light white wine, and lemon sauce*

**WILD ALASKAN FLOUNDER FIORENTINO 40**

*Broiled fresh filet of flounder, topped with baby spinach, melted cheese, wild tomatoes, served in a muniere sauce, over potato puree*

