CAFE VENEZIA

CHEF'S SPECIALS

TONIGHT'S SELECTION

P R I M I

FRESH CREAM OF BROCCOLI 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, 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 · 16
BELGIUM ENDIVE SALAD, FUJI APPLES, CRUMBLED GORGONZOLA CHEESE, CARAMELIZED WALNUTS, RADICCHIO, APPLE CIDER VINAIGRETTE DRESSING

ITALIAN LONG HOTS ALLA PROSCIUTTO DI PARMA · 16
ITALIAN LONG HOT PEPPERS STUFFED WITH PROSCIUTTO AND MOZZARELLA, TOPPED WITH A LEMON BUTTER WHITE WINE SAUCE

VENEZIA CRAB CAKE · 18
FRESH CRAB MEAT, MIXED WITH VEGGIES, PAN FRIED, SERVED WITH OUR BABY GREENS, CHIPOTLE AIOLI SAUCE ON THE SIDE

MUSSELS ALLA BUZARA STYLE · 16
P.E.I. BLACK MUSSELS AND CLAMS SAUTÉED WITH CANNELLINI BEANS, FRESH TOMATOES, GARLIC, OLIVE OIL, BASIL, TOPPED WITH CROSTINI BREAD

S E C O N D I

LASAGNA ALLA NONNA · 28
HOMEMADE LASAGNA SHEETS STUFFED WITH GROUND FILET MIGNON, RICOTTA, MOZZARELLA, PARMIGIANO, TRADITIONAL TOMATO SAUCE

CAVATELLI SALMONE ALLA RUSSO · 30
FRESH HOMEMADE RICOTTA CAVATELLI SAUTÉED WITH DICED SALMON, FRESH ASPARAGUS, BACON, IN A VODKA PINK SAUCE

CHEF'S POLLO SPECIAL · 30
POUNDED CHICKEN BREAST, BREADED, PAN FRIED, TOPPED WITH FETTUCCINE PASTA, ALFREDO SAUCE, LONG HOT PEPPER, TOPPED WITH GOUDA CHEESE IN A MARSALA DEMI GLAZE SAUCE

VITELLO ALLA PEPERONATA · 34
POUNDED VEAL SCALLOPINI SAUTÉED WITH RED ONIONS, BLACK KALAMATA OLIVES AND SWEET PEPPERS, IN A LIGHT PLUM TOMATO BASIL SAUCE

LAMB SHANK OSSO BUCCO · 42
BRAISED LAMB SHANK, MARINATED OVERNIGHT IN NATURAL JUICES AND FRESH HERBS, OVER RISOTTO DI PARMIGIANO, RED WINE REDUCTION

WILD BLACK SEA BASS SCAMPI · 45
PAN-SEARED BLACK SEA BASS TOPPED WITH TWO SHRIMP, FRESH TOMATO, IN A SCAMPI SAUCE, TOUCH OF EVOO, OVER POTATO PUREE AND VEGGIES

WILD ALASKAN FLOUNDER FRANCESE · 40
TWO FRESH FILETS OF WILD FLOUNDER, FRANCESE STYLE, OVER LINGUINI, DICED TOMATOES, SCALLIONS, CAPERS, WHITE WINE GARLIC LEMON SAUCE

BUON APPETITO