

**CAFE VENEZIA CHEF'S SPECIALS**

**PRIMI**

**ITALIAN WEDDING 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, CRUMBLER 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, FUJI APPLES, CRUMBLER GORGONZOLA CHEESE, CARAMELIZED WALNUTS, RADICCHIO, APPLE CIDER VINAIGRETTE**

**STUFFED CHAMPIGNON MUSHROOMS 15**

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

**STUFFED ARTICHOKE 15**

**FRESH ARTICHOKE, TRIMMED AND STUFFED WITH GARLIC, BREAD CRUMBS, BAKED IN A BUTTERY LEMON WHITE WINE SAUCE**

**SECONDI**

**LOBSTER AND CRAB MEAT RAVIOLI 28**

**FRESH HOMEMADE LOBSTER AND CRAB MEAT RAVIOLI PASTA, TOPPED WITH DICED SHRIMP, GREEN PEAS, VODKA CREAM SAUCE**

**PAPARDELLE LAMB RAGU 26**

**SLOW COOKED LAMB RAGU, OVERNIGHT IN ITS OWN NATURAL JUICES, FRESH HERBS, OVER PAPPARDELLE PASTA, TOPPED WITH RICOTTA CHEESE**

**POLLO TOSCANO 30**

**POUNDED CHICKEN BREAST, PAN FRIED, TOPPED WITH ESCAROLE, DICED ITALIAN SAUSAGE, WHITE CANNELLINI BEANS, HOT CHERRY PEPPERS, WHITE WINE GARLIC, TOUCH OF LEMON JUICE**

**VITELLO ALLA GORGONZOLA 30**

**POUNDED THIN VEAL SCALLOPINI, SAUTÉED WITH MUSHROOMS, SUN DRIED TOMATOES, DICED FRESH ASPARAGUS, IN A LIGHT GORGONZOLA CREAM SAUCE**

**TENDERLOIN FILET MIGNON ROLLATINI 45**

**POUNDED FILET MIGNON THIN ROLLATINI STUFFED WITH CRAB MEAT, BACON, LEEKS, ROASTED PEPPERS, IN A GOUDA CHEESE ON TOP, SERVED WITH PORT WINE REDUCTION SAUCE**

**RISOTTO ALLA ARRAGOSTA ZAFFERANO 45**

**VEGETABLE MIXED ITALIAN RISOTTO SERVED WITH POACHED LOBSTER ON TOP, DIVER SEA SCALLOPS, SERVED IN A RICH SAFFRON SAUCE**

**GROUPEL PARMIGIANO ENCRUSTED 40**

**FRESH FILET OF GROUPEL, SERVED OVER POTATO PUREE, AND MIXED VEGGIES, IN A WHITE WINE GARLIC LEMON SAUCE, TOUCH OF CREAM AND FRESH HERBS**

**ALASKAN BLACK SEA BASS FRANCESE STYLE 36**

**FRESH FILET OF SEA BASS FRANCESE, TOPPED WITH CAPERS, FRESH TOMATOES, SCALLIONS, IN A WHITE WINE LEMON SAUCE, OVER LINGUINI PASTA**