

**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**

**SMOKED SALMON CARPACCIO 15**

**RED ONIONS, DICED TOMATOES, BABY ARUGULA, IN A LEMON VINAIGRETTE, SHREDDED PARMESANO CHEESE ON TOP**

**STUFFED CHAMPIGNON MUSHROOMS 15**

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

**ESCARGOT SCAMPI 15**

**LARGE SNAILS SAUTÉED WITH ARTICHOKES, CAPERS, FRESH TOMATOES, WHITE WINE GARLIC, LEMON SAUCE, OVER TOASTED BREAD**

**CRISPY POLENTA BOLOGNESE 15**

**CRISPY POLENTA STICKS, TOPPED WITH TOMATO BOLOGNESE SAUCE, SHREDDED PARMESANO**

**SECONDI**

**ITALIAN SAUSAGE RAVIOLI 26**

**FRESH HOMEMADE SAUSAGE RAVIOLI PASTA TOPPED WITH SUN DRIED TOMATOES, MUSHROOMS, GREEN PEAS, SERVED IN A MARSALA DEMI GLAZE SAUCE**

**SQUID INK LINGUINI MARECHIARA 30**

**FRESH BLACK LINGUINI PASTA SAUTÉED WITH HALF LOBSTER TAIL, SCALLOPS, GREEN MUSSELS, CLAMS, FRESH TOMATOES, BASIL, GARLIC WHITE WINE SERVED IN A MARECHIARA SAUCE.**

**POLLO ALLA GOUDA 30**

**POUNDED CHICKEN BREAST, TOPPED WITH IMPORTED GOUDA CHEESE, SUN DRIED TOMATOES, TWO JUMBO SHRIMP, IN A LIGHT PESTO CREAM SAUCE**

**VITELLO MAREMONTI 32**

**POUNDED THIN VEAL SCALLOPINI TOPPED WITH CRAB MEAT AND VEGGIES, SWEET PEAS, BRANDY PINK SAUCE, MELTED MOZZARELLA CHEESE ON TOP**

**BONELESS SHORT RIBS 45**

**BRAISED BONELESS SHORT RIBS, MARINATED OVER NIGHT IN NATURAL JUICES AND FRESH HERBS, OVER RISOTTO DI PARMESANO**

**NORTH ATLANTIC GROUPE PARMEGIANO ENCRUSTED 45**

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

**WILD ALASKAN FLOUNDER FRANCESE 37**

**TWO FRESH FILET OF FLOUNDER FRANCESE, DICED TOMATOES, CAPERS, SCALLIONS, WHITE WINE LEMON SAUCE, LINGUINI PASTA**