

CAFE VENEZIA CHEF'S SPECIALS

PRIMI

SHRIMP BISQUE 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

RED BEETS CARPACIO 15

THIN SLICED RED BEETS TOPPED WITH BABY ARUGULA, TOASTED ALMONDS, POACHED RED ONIONS, BREADED PAN FRIED GOAT CHEESE, SERVED IN A LIGHT MUSTARD VINAIGRETTE

SICILIAN ARANCINI BALLS 15

ITALIAN RISOTTO STUFFED WITH ANGUS MEAT, BREADED, SERVED WITH FRESH TOMATO SAUCE ON THE SIDE

GOLDEN BRIE CHEESE 15

CRISPY BRIE CHEESE, TOPPED WITH CARAMELIZED ONIONS, CRANBERRIES, IN A GRENADINE SUCE

SECONDI

SQUID INK LINGUINI ALFREDO 26

FRESH HOMEMADE BLACK SQUID INK LINGUINI PASTA, SAUTÉED WITH JUMBO SHRIMP, GREEN PEAS, SERVED IN AN ALFREDO SAUCE, TOPPED WITH SHAVED PARMIGIANO CHEESE

LOBSTER AND SHRIMP AGNOLOTTI 30

HOMEMADE LOBSTER AND SHRIMP AGNOLOTTI PASTA TOPPED WITH DICED SCALLOPS, FRESH TOMATOES, ASPARAGUS, IN A PINOT GRIGIO DELLA VENEZIA SAFFRON SAUCE

POLLO ARRAGOSTA 30

POUNDED AND SAUTEED CHICKEN BREAST, TOPPED WITH LOBSTER MEAT, FRESH ASPARAGUS, ROASTED PEPPERS, BEURRE DE BLANC SAUCE

VITELLO ALLA JULIANA 40

RACK OF VEAL, POUNDED THIN, BREADED, PAN FRIED, TOPPED WITH SAUTÉED HOT AND SWEET PEPPERS, ONIONS, DICED SHRIMP, LIGHT BALSAMIC DEMI GLAZE SAUCE

BRAISED PORK SHANK OSSO BUCCO 36

MARINATED OVERNIGHT IN NATURAL JUICES AND FRESH HERBS, OVER SAFFRON VEGETABLE RISOTTO

NORTH ATLANTIC ORATA LIVORNESE 38

FRESH FILET OF ORATA, PAN SEARED, SAUTEED WITH ONIONS, KALAMATA OLIVES, CAPERS, FRESH TOMATOES, SCALLIONS, IN A LIGHT PLUM TOMATO SAUCE OVER SAFFRON RISOTTO

TRIO OREGANATA DI PESCE 38

BROILED CHILEAN SEA BASS, RED SNAPPER, STRIPED BASS, TOPPED WITH CRISPY BREAD CRUMBS AND FRESH HERBS, IN A WHITE WINE LEMON GARLIC SAUCE

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