

ZUPPA

ZUPPA DI CARROTE 7

Puree of garlic carrot soup with seasonal vegetables

ANTIPASTI

SALUMI E PROSCIUTTO DI LANGHIRANO 16

Imported Langhirano prosciutto pistacchio mortadella salami with figs gelatine

MELANZANE AL GRANA PADANO 15

Grilled eggplants baked with tomato, basil, mozzarella, and parmesan cheese

CARPACCIO DI MANZO 16

Thinly sliced raw filet mignonette with shaved parmesan cheese arugula champignon mushroom with Venetian horseradish mustard

BURRATA 15

Burrata wild arugula black and green olives sun dried tomato roasted sweet pepper and charred ciabatta

FRITTURA DI CALAMARI 17

Pan fried wild calamari shrimp and pumpkin ravioli with spicy tomato sauce

INSALATA DI FRUTTI DI MARE 18

Warm seafood salad of clam shrimp calamari and mussel with sweet pepper olive Shittake mushroom in lemon garlic and extra virgin olive oil

POLPETTINE DI GAMBERI 17

Pan-fried shrimp cakes with onion confit and organic baby greens

INSALATE

FUNGHETTI E ARUGOLA 11

Thin sliced white champignon mushroom arugula shaved grana lemon garlic olive oil

LATTUGHETTE AL BALSAMICO 6

Organic baby greens with balsamic vinaigrette

INSALATA RICCIA, GORGONZOLA E PATATINE 11

Baby frisee salad gorgonzola crispy potato thread tossed with prosecco vinaigrette

RADICCHIO E RUGHETTA CON SCAGLIE DI PARMIGIANO 11

Radicchio and arugula salad with shaved parmesan cheese Venetian vinaigrette

Add Chicken breast 5 Shrimp 7 Salmon 8

RISOTTI

IL RISOTTO NERO ALLA SALMONE 23

Venus Black Rice risotto with escalope of grilled salmon

RISOTTO DI FUNGHI 18

Risotto with a ragout of mixed porcini forest mushrooms and aromatic herbs

PASTE

LINGUINETTE ALLE VONGOLE 20

Thin Linguine pasta with fresh Manila clam in garlic red chili and white wine

PENNETTE ARRABIATA 13

Short tube pasta aromatic herbs red chili flake garlic vine ripe tomato (arrabiatta)

BIGOLETTI ALL FRUTTI DI MARE 25

Thin Venetian spaghetti with lobster tail manila clam shrimp and blue crabs in light white wine tomato sauce

GNOCCHI DI PATATE 17

Daily handmade soft Venetian potato gnocchi in Hand chopped meat sauce

RIGATONI ALLE MELANZANE 16

Rigatoni pasta with braised eggplant fresh mozzarella pearls tomato and basil

RAVIOLI ALLA ZUCCA 18

Homemade pumpkin ravioli with toasted walnut and cream sauce

FETTUCCHINE CON POLLO E CIPOLLE 17

Egg fettuccine with sautéed chicken breast and glazed sweet onion sauce

SECONDI

SCHIACCIATA DI POLLO IN SENAPE 18

Broiled boneless chicken with infusion of wine herb and spices in Venetian mustard

OSSOBUCO DI VITELLO 32

Slow braised free-range veal shank hearty vegetable Barolo sauce with polenta fritters

FILETE DI MANZO 32

Beef Filet mignon sautéed with pancetta herbs roasted EVOO garlic and Chianti

SOGLIOLA IN CARTOCCIO 26

Filet of Sole baked in parchment paper "papilotte" with braised eggplant onion Herbs garlic lemon tomato and extra virgin olive oil

PETTO D'ANATRA ARROSTO ALLE CILIEGIE E BALSAMICO 30

Roasted boneless breast of duck with balsamic and morello cherry

COSTOLETTE DI AGNELLO 33

Broiled rack of Colorado lamb in mustard grain black truffle oil Demiglaze

DOICI

8

TORTINO ALLA VENEZIANA

A LIGHT HOMEMADE RICOTTA CHEESECAKE SERVED WITH STRAWBERRY, BLUEBERRY, AND VANILLA SAUCE

CREMA DI VANIGLIA

VANILLA CREAM CUSTARD COVERED WITH A SOFT, RICH CARAMEL SAUCE OR CHOCOLATE SAUCE

DOLCE CA' BREA

A RICH FLOUR LESS CHOCOLATE AND COFFEE CAKE SERVED WITH A VANILLA CREAM SAUCE

TIRAMISU (PICK ME UP)

LADY FINGERS SOAKED IN ESPRESSO AND LAYERED WITH MASCARPONE CHEESE

GELATI

ASSORTED ITALIAN ICE CREAM

SORBETI

ASSORTED ITALIAN SORBET

A gratuity of 18 % is a request for all groups of 6 or more

We reserve the right to refuse the service to anyone

There is a split charge of \$ 2.00

Corkage fee \$ 16.00 for 75o

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