

Art Caffe



ITALIAN EATERY

TIME CAN CHANGE ACCORDLY ART CENTER EVENT

Breakfast - Colazioni

9 AM - 11 AM ONLY

Lunch - Pranza

11 AM - 3 PM ONLY

CLASSIC ITALIAN OMELETTES SOUFFLÉ

**VEGETABLES, POTATO AND SPINACH,
ASPARAGUS AND PROSCIUTTO, BACON AND ONIONS,
CHEESE WITH FONTINA, BRIE, ASIAGO.**

Served with fresh fruit and grissini bread

11

BAGEL 10.5
smoked salmon, creamy cheese and fresh fruit.

WAFFLE 9.5
belgium waffle with syrup, mix jelly marmalade and fresh fruit.

CROISSANT 9.5
with ham and asiago cheese, and fresh fruit.

CROISSANT 9.5
with mix jelly marmalade, butter and fresh fruit.

Dessert

Fatti in Casa / Home Made

**TIRAMISU, CREMA CATALANA,
PANNA COTTA, MILLEFOGLIE**

7

Drinks - Bevande

ORANGE JUICE 3

CAFFE ESPRESSO 3

CAPUCCINO 4

AMERICAN CAFFE 1.75

ICED / HOT TEA 3

ARNOLD PALM 3

SODAS 2.5

Beers

STELLA ARTOIS - HEINEKEN - CORONA 5

SANDWICHES - PANINI

Served with Tomato Salad or Mixed Greens

MILANO 9.5
fresh mozzarella, mortadella, roasted bell pepper and basil olive oil.

MIAMI 9.5
spicy salame, goat cheese, cherry tomato, pate di olive.

VENICE 9.5
coppa, brie, grilled zucchini, touch of mint, olive oil.

SAN REMO 9.5
prosciutto crudo, cherry tomato, brie, basil pesto.

TAMPA 9.5
parma cotto, fontina, grilled eggplant, touch of roasted shallots olive oil.

TUSCANY 9.5
grilled zucchini, eggplant, roasted bell pepper, tomatoe and olive oil.

BLT 9.5
bacon, lettuce, tomatoe and mayonnaise.

GRILLED CHEESE 9.5
fontina cheese

Soup - Zuppa

Soup changes daily. Please ask your waiter.

SMALL 4 **LARGE** 6

Also, We offer a combo with half salad, half soup with any of our sandwiches.
13.5

LIVE MUSIC / SPECIAL EVENTS



Art Caffe

ITALIAN EATERY

Chef Salads - Insalate

All dishes are served with home made Focaccia bread.

OCTOPUS 16

calamata olives, red potatoes, french beans, sundried tomato, celery, drizzled with watercress olive oil lemon dressing.

AVOCADO 13

shrimp, tomato, corn, avocado, basil with olive oil balsamic reduction.

SCALLOPS 16

Pan seared fresh scallops served over a bed of cucumber, mix green and tomato salad with cranberry sauce reduction.

SPINACH 12

spinach, goat cheese, roasted mixed bell peppers, cranberries, walnuts and balsamic reduction.

SMOKED SALMON 14

mixed greens, cherry tomatoes, fennel, corn, calamata olives and olive oil lemon dill dressing

Cold Plates - Piatti Freddi

All dishes are served with home made Focaccia bread.

PINZIMONIO 13

fresh cut vegetables, stracchino cheese.

VITELLO TONNATO 18

thinly sliced roasted veal, topped with tonnato sauce, garnished with black olives, cappers and anchovies.

BRESAOLA 14

cured beef with arugula, cherry tomato, shaved parmesan cheese, balsamic reduction, lemon and olive oil.

PROSCIUTTO E MELONE 13

parma prosciutto with melon.

CAPRESE 11

fresh mozzarella, fresh tomato, basil, balsamic reduction, olive oil.

AFFETTATI MISTI (2 people) 18

selection of imported, dry cured meat.

CHEESE PLATE 16

selection of imported cheeses.

CHEESE PLATE / AFFETTATI MISTI COMBO 28

Hot Plates - Piatti Caldi

Ask your waiter for daily specials and our wine list and Prosecco.

PORTOBELLO 18

sautéed mushrooms, black olives, radicchio, sun dried tomato and artichokes.

EGGPLANT PARMIGIANA 18

baked layered roasted eggplant, mozzarella, tomato sauce and parmesan cheese.

INVOLTINO DE PESCE 22

pan roasted swordfish with asparagus and sundried tomato served over potato cream sauce and cherry tomato confit.

Buon Appetito

-CHEF PASQUALE

Allergy Alert Art Caffe is proud to prepare our menu from scratch, to do this, our kitchen stocks eggs, milk, peanuts, tree nuts, fish, shellfish, soy, wheat, dairy and many other ingredients needed to produce our recipes.

Please let us know if you have any food allergies, so that we can do our best to help you avoid these foods.

Consumer Advisory There is an increased risk of the food borne illness associated with eating under cooked or raw meats, poultry, seafood, shellfish or eggs.

www.veniceartcaffe.com



390 NOKOMIS AVE S., VENICE, FL 34285
941.786.9023