

# ARTCAFFÈ

ITALIAN  EATERY

All dishes are served with home made Focaccia bread

*Pranzo*

## LUNCH

### SANDWICH

Served with Tomato Salad  
or Mixed Greens

### Lunch Combo 15

House salad and house soup  
with any whole sandwich

### Milano 12

Fresh mozzarella, mortadella,  
roasted bell peppers and basil oil

### Miami 12

Spicy salami, goat cheese,  
cherry tomato and olive paté

### Venice 12

Capocollo ham, brie, grilled  
zucchini, touch of mint, olive oil

### San Remo 12

Prosciutto crudo, brie,  
cherry tomatoes and basil pesto

### Tampa 12

Parma ham, fontina, grilled eggplant  
touch of roasted shallots, olive oil

### Tuscany 12

Grilled zucchini, eggplant, roasted  
bell pepper, tomatoes, basil, olive oil

### BLT 12

Bacon, lettuce, tomato, mayonnaise

### Grilled Cheese 12

Fontina and brie cheeses

*Insalate*

## SALADS

### Octopus 19

Kalamata olives, red potatoes, French beans,  
sundried tomato, celery, drizzled with  
watercress olive oil lemon dressing

### Avocado 17

Shrimp, tomato, corn, avocado, basil with  
olive oil balsamic reduction

### Scallops 19

Pan seared fresh scallops served over a bed of  
cucumber, mixed greens and tomato  
salad with homemade cranberry sauce reduction

### Spinach 15

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

### Smoked Salmon 17

Mixed greens, cherry tomatoes, fennel, corn,  
Kalamata olives and olive oil lemon dill dressing

### Caprese Salad Mozzarella and tomato 13

### Prosciutto and Melone 17

### Chicken Salad 15

Roasted chicken, mixed green, cherry tomatoes,  
beets, carrots, cesar dressing

### Blue Cheese and Pear 15

Spinach, Cucumber, walnuts, yellow raisins  
Ranch Dressing

### Cheese Plate 20

Selection of imported cheese

### SOUP Ask you waiter for our soup of the day

Small \$4 Large \$6

## HOME MADE DESSERTS

Tiramisu - Crema Catalana Panna Cotta - Millefoglie

8

# ARTCAFFE

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## *Vini Rossi*

### RED WINES

**House Red** glass \$7 bottle \$24  
Favugne Rosso,  
Montepulciano

**Cabernet/Merlot** glass \$9 bottle \$30  
Alta, Apulia

**Negroamaro** glass \$9 bottle \$34  
Otre, Cantine, Teanum,  
Apulia

**Primitivo** glass \$9 bottle \$34  
Otre. Cantine Teanum  
Apulia

## *Vini Bianchi*

### WHITE WINES

**House White** glass \$7 bottle \$24  
Favugne Bianco, Apulia

**Pinot Grigio** glass \$7 bottle \$24  
Vero Italia, Veneto

**Sauvignon Blanc** glass \$7 bottle \$24  
Punti Ferrer, Chile

**Falanghina** glass \$9 bottle \$30  
Alta, Cantine Teanum  
Apulia

**Prosecco** 187ml \$18

## *Bevande*

### DRINKS

American Cafe \$2.00 Iced or Hot Tea \$3.00  
Cappucino \$4.00 Arnold Palmer \$3.00  
Cafe Espresso \$3.00 Sodas \$2.50

## *Birre*

### BEERS

Stella Artois - Heineken - Corona \$7

## *Buon Appetito*

**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** Consuming raw or undercooked meats, poultry, sea food shellfish or eggs may increase your risk of foodborne illness.

## *L'Orario*

### HOURS

Mon. thru Sat. - 11am to 3pm  
Closed Sunday

390 Nokomis Ave S - Venice, Florida - 941.786.9023 - [www.VeniceArtCaffe.com](http://www.VeniceArtCaffe.com)

LIVE MUSIC - SPECIAL EVENTS