

ARTCAFFE

ITALIAN  EATERY

Vini Rossi

RED WINES

House Red glass \$6 bottle \$20
Favugne Rosso,
Montepulciano

Cabernet/Merlot glass \$8 bottle \$28
Alta, Apulia

Negroamaro Fish

Pinot Noir glass \$9 bottle \$32
Otre, Cantine, Teanum,
Apulia

Primitivo glass \$9 bottle \$32
Otre. Cantine Teanum
Apulia

Bevande

DRINKS

American Cafe \$1.75 Iced or Hot Tea \$3.00
Cappucino \$4.00 Arnold Palmer \$3.00
Cafe Espresso \$3.00 Sodas \$2.50

Vini Bianchi

WHITE WINES

House White glass \$6 bottle \$20
Favugne Bianco, Apulia
(Bombino Trebbiano)

Pinot Grigio glass \$6 bottle \$20
Vero Italia, Veneto

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

Falanghina glass \$9 bottle \$28
Alta ,Cantine Teanum
Apulia

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

Monday thru Friday - 11am to 3pm
Closed Saturday and Sunday

390 Nokornis Ave S - Venice, Florida - 941.786.9023 - www.VeniceArtCaffe.com

LIVE MUSIC - SPECIAL EVENTS

ARTCAFFE

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All dishes are served with home made Focaccia bread

Pranzo

LUNCH

SANDWICH

Served with Tomato Salad
or Mixed Greens

Lunch Combo 14

House salad and house soup
with any whole sandwich

Milano 11

Fresh mozzarella, mortadella,
roasted bell peppers and basil oil

Miami 11

Spicy salami, goat cheese,
cherry tomato

Venice 11

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

San Remo 11

Prosciutto crudo, brie,
cherry tomatoes, basil pesto

Tampa 11

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

Tuscany 11

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

BLT 11

Bacon, lettuce, tomato, mayonnaise

Grilled Cheese 11

Fontina and brie cheeses

Insalate

SALADS

Octopus 18

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

Avocado 16

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

Scallops 18

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

Spinach 14

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

Smoked Salmon 16

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

Caprese Salad 12

Prosciutto and Melone 16

Chicken Salad 14

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

Blue Cheese and Pear 14

Spinach, Cucumber, walnuts, yellow raisins
Ranch Dressing

Cheese Plate 18

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 7