

SPECIAL
CACIO & PEPE

Cheese & Pepper Pasta

Homemade Tagliolini, flambéed
tableside in a large Parmesan Cheese Wheel

(Minimum two people)

Appetizer \$21.75 per person

Main Course \$28.75 per person

Optional additional Toppings:

Lemon Zest \$1

Crispy Pancetta \$2

Cotechino \$3

Truffle Peeling \$4.50



Antipasti ~ Appetizers

Calamari \$19.75

Battered & Golden-fried tender Calamari, Marinara Sauce

Cozze alla Marinara \$19.75

Fresh Mussels, Garlic, Chili, White Wine & Parsley,
light Fresh Tomato Sauce

Pane e Baccalá \$21.75

Lightly Whipped Salted Codfish Mousse, Garlic Bread

Tagliere di Salumi e Parmiggiano \$22.75

Board of Italian Cold Meats, 36-month Aged Parmesan Cheese and Olives

Vitello Tonnato \$23.75

Sous Vide Veal Loin, Tuna Creamy Sauce, Crispy Capers

Crudo Marinato \$23.75

Local Rockfish, Marinated in Citrus Juice, Red Onion, Bell Peppers

Polipo \$23.75

Roasted tenderized Octopus, Lime and Rosemary,
sautéed Broccoli Rabe, Homemade Pesto

Capesante e Pancetta \$24.75

Seared Scallops, Peas Puree, Crispy Pancetta

Tonno Tartare \$24.75

Bermuda Yellowfin Tuna, Capers, Mediterranean Anchovies, Italian Parsley,
Lemongrass, toasted Walnuts, Amaretto Crumble

Ibérico and Burrata \$25.75

Razor thin slices of Spanish Ham (Pata Negra) & Buffalo Burrata

Zuppe ~ Soup

The Chef's Soup of the Day \$11.75

Special selection from the Chef

Traditional Bermuda Rock Fish Chowder \$13.75

Bermuda Black Rum & Sherry Peppers

** Please advise your server of food allergies & dietary restrictions **

Insalate ~ Salads

Cesare \$15.75

Romaine Hearts, Little Venice specialty Dressing, Garlic Croutons and Parmesan Shavings
Add Chicken \$5.00 or Shrimp \$7.00

(V) Insalata di Rucola \$16.75

Arugula, Cherry Tomatoes, Parmesan Shavings, Lemon Extra Virgin Olive Oil Dressing

(V) Insalata Caprese \$24.75

Sliced Vine-Ripened Tomatoes & Fresh Buffalo Mozzarella, Oregano,
Bermuda Basil Pesto, Organic Extra Virgin Olive Oil

Paste ~ Pastas

LITTLE VENICE FAVOURITES

(V) Ravioli Caprese \$28.75

Homemade Ravioli Pockets, Ricotta, Tomato-Basil Coulis

Tagliolini Bolognese \$28.75

Freshly-made, thin and long Pasta, hearty Meat & Tomato Sauce

Ravioli Burrata e Capesante \$31.75

Homemade Ravioli Pockets, Burrata, Scallops, Cherry Tomatoes, Olives

Risotto Gamberi e Limone \$31.75

Risotto Lemon, Blanched Raw Shrimps, Citrus Zest

Pappardelle Ragu di Vitello \$32.75

Homemade Fettuccine Pasta, traditional slow-braised Veal Ragout
with Carrots, Celery, Onion, Sage and Orange Zest

Spaghetti Vongole \$33.75

Spaghetti from Gragnano, Fresh Clams, White Wine Sauce,
Garlic, Parsley and Pepperoncino

Gnocchi allo Zafferano e Frutti di Mare \$34.75

Homemade Dumplings, Octopus, Shrimp, Mussels, Scallops, Clams and Fish,
light, creamy Saffron Sauce

All pasta dishes topped tableside with our Special 36-month Aged Parmigiano-Reggiano

Secondi ~ Main Course

Petto d'Anatra \$34.75

Slow-cooked Pan-roasted Duck Breast, Sweet Wine Reduction Sauce,
fried Artichoke, Sweet Broccolini

Salmone \$35.75

Pan-fried Skin on Òra King Salmon, Basil Mashed Potatoes,
Roasted Peppers Purée

Frutti di Mare \$38.75

Mixed Seafood and Local Catch Casserole,
Fradiavola Spicy Tomato Sauce, Garlic Bread

Branzino Gratinato al Forno \$42.75

Baked Roasted Mediterranean Seabass, Orange & Bermuda Rosemary,
Sautéed Garlic Sweet Broccolini

Gamberoni in Padella \$42.75

King Prawns, White Wine Garlic Sauce, Fresh Arugula Salad

Bistecca Tagliata \$42.75

Chairman's Reserve Striploin Steak, grilled to your specification,
Salad or Fries

Filetto Rossini \$45.75

Chairman's Reserve Beef Tenderloin,
Seared Foie Gras, Brioche, Spinach, Porto Wine Reduction

Agnello \$45.75 *

Sous Vide Lamb Chop, Mixed Sautéed Mushroom,
Aged Balsamic Vinegar Reduction

Grigliata di Pesce \$46.75

Mix Grilled Seafood, (Branzino Or Local Catch, Shrimp, Scallops, Octopus and Calamari),
Mix Grilled Vegetable

§ Pescato del Giorno \$MKT Price

Our chef will advise you of our fresh local catch

LITTLE VENICE FAVOURITES

Pollo alla Milanese \$30.75

Tender Chicken Breast, Breaded & Golden-fried, Fresh Lemon, Marinated Tomato Concasse

Pollo Parmigiana \$33.75

Breaded Chicken, Tomato Sauce, Buffalo Mozzarella

Vitello Scaloppine

Your choice of: Saltimbocca \$35.75

Lightly floured Veal Scaloppine, Prosciutto, Marsala Wine Sauce & Fresh Bermuda Sage

Or **Limone** \$35.75

Veal Scaloppine, Fresh-squeezed light Lemon Sauce

Or **Milanese** \$37.75

A generous portion of Breaded Veal, Pan-fried, Fresh Lemon, Marinated Tomato Concasse

All favourites served with a side of fresh Tagliolini in Tomato Sauce or Arugula Salad

Specialità ~ Specialty Dishes

Veal Chop *

A true Little Venice tradition ~ 16oz tender Provimi Loin Chop, grilled to your specification

Cowboy Steak *

16oz Bone-in Chairman's Reserve Ribeye

Branzino al Sale *

Whole Mediterranean Branzino baked in Sea Salt, Fresh Lemon, Fresh Herbs, carried tableside

Please allow 25 minutes for Baked Branzino

** All above dishes are subject to availability and pricing is dictated by the market,
please ask your waiter/ess*

Please order your "Sides" separately, with Specialty Dishes

Sides

Truffle French Fries \$7.00

Basil Mashed Potatoes \$6.75

Mixed Salad \$7.75

Sautéed Broccoli \$8.50

Mixed Vegetables \$9.50

Sautéed Spinach \$9.50

Steamed Asparagus \$9.50

Our chefs also create Special Appetizers, Main Courses and Dessert every day

** Surcharge applies to Fork Out Dine around*

For your convenience, 17% Service Charge will be added to your bill