

LITTLE VENICE DINNER MENU

Antipasti ~ Appetizers

Cozze alla Marinara \$23.75

Mussels in Garlic, Chili, White Wine & Parsley in a light, fresh Tomato Sauce

Calamari \$20.75

Battered & Golden-Fried, Marinara Sauce

Polipo \$23.75

Roasted Tenderized Octopus in Lime & Rosemary,
sautéed Neapolitan-Style Broccoli Rabe and light Bourbon BBQ Sauce

Tonno Carpaccio \$24.75

Tuna Carpaccio, Baby Arugula & Parmesan Shavings

Tagliere di Salumi e Parmigiano \$24.75

Board of Cold Meats and Parmesan

Prosciutto e Melone \$22.75

Razor thin slices of Parma Ham & Cantaloupe Melon

Burrata Pomodori \$25.75

Fresh pouch of Mozzarella and soft Cream, Speck and Watercress with Basil Pesto

Crudo \$23.75

Fresh Local White Fish Carpaccio, Yuzu, Miso Powder,
Roasted Crispy Garlic Flakes and Endive Salad

Zuppe ~ Soup

Traditional Bermuda Rock Fish Chowder \$11.75

With Black Rum & Sherry Peppers

Chef's Soup of the Day \$10.75

Special selection from the Chef

Insalate ~ Salads

(V) Insalata di Rucola \$16.75

Arugula, Cherry Tomatoes, Parmesan Shavings in a Lemon Olive Oil Dressing

Cesare \$15.75

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

(V) Insalata Caprese \$24.75

Sliced Vine-Ripened Tomatoes & fresh Mozzarella di Bufala, Oregano, Bermuda Basil and Extra Virgin Olive Oil

Paste ~ Pasta

LITTLE VENICE FAVOURITE PASTAS

(V) Gnocchi Pomodoro \$27.75

Homemade Dumplings with Cherry Tomatoes, Fresh Basil & Fresh Mozzarella

Rigatoni Amatriciana \$28.75

Large Pasta Tubes with Bacon, Onion & Tomato Sauce

(V) Ravioli Caprese \$27.75

Homemade Ravioli Pockets filled with Ricotta in Tomato-Basil Coulis

Pappardelle con Ragu di Vitello \$32.75

Homemade Pappardelle Pasta in a traditional Slow-braised Veal Ragout with Carrots, Celery & Onion with Sage and Orange Zest

Spaghetti Vongole \$33.75

Spaghetti with fresh Clams, White Wine Sauce with Garlic and Parsley

Tagliolini Bolognese \$27.75

Long Pasta with a hearty Meat Sauce

Risotto del Giorno \$MKT

Risotto of the Day

All Pasta dishes will be topped tableside with our Special 36 month-aged Parmigiano

Sides

Roasted Potatoes \$6.75
Sautéed Broccoli \$8.00
Truffle French Fries \$6.00

Sautéed Spinach \$9.50
Steamed Asparagus \$9.50
Broccoli Rabe \$9.50
Mixed Vegetables \$8.50

Secondi ~ Main Course

Salmone in Padella \$33.75

Pan-fried Ōra King Salmon with Grilled Artichokes and Candied Lemon

Gamberetti in Vetrina \$34.75

Sautéed Shrimp, Brandy, Garlic, Chili, White Wine Sauce and White Asparagus

Served in a clear and modernized 'en papillote'

* Branzino \$42.75

Grilled Mediterranean Seabass with a light Citrus Sauce,
served with White & Green Asparagus

* Pescato del Giorno \$MKT Price

Our wait staff will advise you of our fresh catch

LITTLE VENICE FAVOURITES

Pollo alla Milanese \$30.75

Tender Chicken Breast, Breaded & Golden-fried

Pollo Parmigiana \$32.75

Breaded Chicken with Tomato Sauce & topped with Mozzarella

Vitello Scaloppine

Your choice of: Saltimbocca \$35.75

Lightly floured Veal Scallop with Prosciutto, Marsala Wine Sauce & fresh Bermuda Sage

Or Milanese \$37.75

A generous portion of Breaded Veal with fresh Lemon

Or Limone \$35.75

Veal Scaloppine with a Fresh-Squeezed Lemon Sauce

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

Anatra \$33.75

Sous-vide Duck Breast, Orange Sauce & Fresh Asparagus

Agnello \$36.75

Sous-vide Lamb Loin marinated with 25-year aged Balsamic, Sautéed Broccolini, Fresh Mint Gravy

Bistecca Tagliata \$42.75

Sliced CAB Striploin Steak with French Fries or Salad

* Filetto \$45.75

Rossini-Style CAB Beef Tenderloin topped with seared Foie Gras on Brioche Bread with Spinach
and Porto Wine Reduction

**\$7.50 surcharge applied to Fork-Out Dine Around
For your convenience, 17% Service Charge will be added to your bill*

Specialità ~ Specialty Dishes

Veal Chop

A true Little Venice tradition
16oz Provimi Loin Chop
Grilled to your specification

Porterhouse

32oz Ceritifed Angus Beef

Cowboy Steak

16oz Ceritifed Angus Beef

*All dishes are subject to availability and
pricing is dictated by the market*

Please ask your server for details