

Antipasti ~ Appetizers

Calamari \$19.75

Battered & Golden-Fried tender Calamari, Marinara Sauce

Seppie, Patate e Zenzero \$21.75

Cured Cuttlefish, Potatoes & Ginger Foam

Prosciutto e Melone \$22.75

Razor thin slices of Parma Ham & ripe Cantaloupe Melon

§ **Cozze alla Marinara** \$23.75

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

§ **Crudo** \$23.75

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

Polipo \$23.75

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

§ **Tonno Carpaccio** \$24.75

Fresh Tuna Carpaccio, Organic Extra Virgin Olive Oil, fresh Lemon squeeze,
Baby Arugula & Parmesan Shavings

§ **Tagliere di Salumi e Parmigiano** \$24.75

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

§ **Bufala Burrata** \$25.75

Authentic fresh Italian Burrata, Speck and Watercress,
Basil Pesto

Zuppe ~ Soup

§ **Traditional Bermuda Rock Fish Chowder** \$12.75

With Black Rum & Sherry Peppers

Chef's Soup of the Day \$10.75

Special selection from the Chef

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 in a Lemon Extra Virgin Olive Oil Dressing

§ (V) **Insalata Caprese** \$24.75

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

Paste ~ Pasta

LITTLE VENICE FAVOURITE PASTAS

(V) **Ravioli Caprese** \$27.75

Homemade Ravioli Pockets filled with Ricotta, Tomato-Basil Coulis

Tagliolini Bolognese \$27.75

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

(V) **Strozzapreti alla Norma** \$27.75

Twisted handmade egg Pasta, Tomato Sauce, fried Eggplant,
grated Pecorino Cheese & fresh Bermuda Basil

Tortellone al Cotechino \$28.75

Homemade Tortelli Pockets filled with Cotechino (a festive Italian Sausage),
creamy Truffle Sauce, Truffle peeling & Parmesan shaving

Gnocchi al Zafferano e Frutti di Mare \$32.75

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

Fettucine con Ragu di Vitello \$32.75

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

Spaghetti Vongole \$33.75

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

Risotto del Giorno \$MKT

The Chef's special Risotto of the Day

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

Secondi ~ Main Course

Salmone in Padella \$33.75

Bermuda Honey-glazed Pan-Fried Óra King Salmon, candied Lime Zest, Chives, sautéed green and white Asparagus

§ Cartoccio di Frutti di Mare alla Mediterranea \$36.75

Mixed Seafood and Local Catch Casserole, Fradiavola spicy Tomato Sauce, in a clear and modernized 'en papillote'

§ Branzino Legato \$42.75 *

Pan-roasted Mediterranean Seabass, stuffed with homemade sundried Tomato Pesto, grilled Artichokes and Bermuda Rosemary dressing

§ Pescato del Giorno \$MKT Price*

Our chef will advise you of our fresh local catch

§ Bistecca Tagliata \$42.75

Top Grade Chairman's Reserve Sliced Striploin Steak with Salad

Filetto Rossini \$45.75 *

Top Grade Chairman's Reserve Beef Tenderloin topped with seared Foie Gras on Brioche Bread with Spinach and Porto Wine Reduction

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 Limone \$35.75

Veal Scaloppine with a Fresh-Squeezed Lemon Sauce

Or Milanese \$37.75

A generous portion of Breaded Veal with fresh Lemon

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

Specialità ~ Specialty Dishes

SOUS-VIDE

These dishes are prepared in a vacuum pack, immersed in a low-heat water bath for a long, slow cook. The result is a thorough and even cook whilst retaining the item's flavour and moisture.

Anatra \$33.75

Sous-vide Duck Breast, glazed Bermuda Carrots & Orange Gravy Sauce

§ Agnello \$36.75

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

§ Moscardino in Umido \$33.75

Tenderized Baby Octopus, Fresh Tomatoes, Taggiasca Olive, Capers & fresh Bermuda Basil

§ Veal Chop *

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

§ Porterhouse *

42oz Chairman's Reserve "King of the T-bones", Striploin and Tenderloin combination

§ Cowboy Steak *

16oz Bone-in Chairman's Reserve Ribeye

*All above dishes are subject to availability and pricing is dictated by the market
Please ask for details*

Please order your "Sides" separately for these Specialty Dishes

Truffle French Fries \$6.00

Roasted Potatoes \$6.75

§ Mixed Salad \$7.75

§ Sautéed Broccoli \$8.00

§ Mixed Vegetables \$8.50

§ Sautéed Spinach \$9.50

§ Steamed Asparagus \$9.50

§ Broccoli Rabe \$9.50

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

Items on our menu marked with '§' are Premier low carb programme items
Ask your server for details

* Surcharge applies to Fork Out Dinearound

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