

LITTLE VENICE LUNCH MENU

Antipasti ~ Appetizers

Cozze alla Marinara \$21.75

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

Calamari \$19.75

Battered & Golden-Fried, Marinara Sauce

Polipo \$20.75

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

Tonno Tartare \$23.75

Tuna Tartare, Avocado, Endive Leaves, Walnuts

Tagliere di Salumi e Parmigiano \$22.75

Board of assorted Cold Meats and Parmesan

Prosciutto e Melone \$19.75

Razor thin slices of Parma Ham & Cantaloupe Melon

Burrata \$23.75

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

Crudo \$23.75

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

Carpaccio di Manzo \$22.75

CAB Beef Carpaccio, Truffle Oil Dressing and Arugula Salad

Gamberetti in Vetrina \$23.75

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

Served in a clear and modernized 'en papillote'

Zuppe ~ Soup

Chef's Soup of the Day \$9.75

Special selection from the Chef

Traditional Bermuda Rock Fish Chowder \$10.75

With Black Rum & Sherry Peppers



Insalate ~ Salads



(V) Insalata di Rucola \$15.75

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

Cesare \$14.75

Romaine Hearts, Little Venice specialty Dressing, Garlic Croutons and Parmesan Shavings

Add Chicken \$4.00 or Shrimp \$6.00

(V) Insalata Caprese \$22.75

Paste ~ Pasta

LITTLE VENICE FAVOURITE PASTAS

(V) Gnocchi Pomodoro \$25.75

Homemade Dumplings with Cherry Tomatoes, Fresh Basil & Fresh Mozzarella

Rigatoni Amatriciana \$26.75

Large Pasta Tubes with Bacon, Onion & Tomato Sauce

(V) Ravioli Caprese \$26.75

Homemade Ravioli Pockets filled with Ricotta in Tomato-Basil Coulis

Pappardelle con Ragù 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 \$32.75

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

Tagliolini Bolognese \$27.75

Tagliolini 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

Panino Salsiccia e Provolone \$ 23.75

An open Italian Sausage, Broccoli Rabe and Provolone Cheese Sandwich on a crusty Baguette
Served with Salad or French Fries



Salmone in Padella \$32.75

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

Branzino \$39.75

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 \$28.75

Tender Chicken Breast, Breaded & Golden-fried

Pollo Parmigiana \$30.75

Breaded Chicken with Tomato Sauce & topped with Mozzarella

Vitello Scaloppine

Your choice of: Saltimbocca \$34.75

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

Or Milanese \$35.75

A generous portion of Breaded Veal with fresh Lemon

Or Limone \$32.75

Veal Scaloppine with Fresh-Squeezed Lemon Sauce



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

Anatra \$31.75

Sous-vide Duck Breast, Orange Sauce & Fresh Asparagus

Costolette di Agnello \$34.75

Three Grilled Tender NZ Lamb Chops, Marinated in Rosemary Oil & Pounded, Country-Style Fries



Bistecca Tagliata \$39.75

Sliced CAB Striploin Steak with French Fries or Salad

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