

Antipasti ~ Appetizers

Calamari \$19.75

Battered & Golden-Fried, Marinara Sauce



Prosciutto e Melone \$19.75

Razor thin slices of Parma Ham & ripe Cantaloupe Melon



§ Polipo \$20.75

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



§ Cozze alla Marinara \$21.75

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

§ Tagliere di Salumi e Parmigiano \$22.75

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

§ Tonno Carpaccio \$23.75

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



§ Bufala Burrata \$24.75

Authentic fresh Italian Burrata, Speck and Watercress, Basil Pesto

Prosciutto Ibérico \$24.75

Specialty Iberian Ham, ripe Cantaloupe Melon, toasted Brioche, Pear Marmalade, Arugula Salad



Zuppe ~ Soup

Chef's Soup of the Day \$9.75

Special selection from the Chef

§ Traditional Bermuda Rock Fish Chowder \$10.75

Black Rum & Sherry Peppers



Insalate ~ Salads



Cesare \$14.75

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

(V) Insalata di Rucola \$15.75

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

(V) Insalata Caprese \$22.75

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

Paste ~ Pasta

LITTLE VENICE FAVOURITE PASTAS

(V) Gnocchi Pomodoro \$25.75

Homemade Dumplings, Cherry Tomatoes, Bermuda Basil and Fresh Buffalo Mozzarella

Tagliolini Bolognese \$27.75

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

(V) Ravioli Caprese \$27.75

Homemade Ravioli Pockets filled with Ricotta, Tomato-Basil Coulis

(V) Strozzapreti alla Norma \$27.75

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

Fettuccine con Ragu di Vitello \$32.75

Homemade Fettuccine Pasta with 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, Parsley and Peperoncini

Risotto del Giorno \$MKT

The Che's special Risotto of the Day

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

Panini ~ Sandwiches

Tarttonno \$ 25.75

Home Made Focaccia, Tuna Tartare, Basil Pesto, Tomato Carpaccio, Lettuce, Red Radicchio, Extra Virgin Olive Oil, Buffalo Mozzarella

Polpanino \$ 25.75

Home Made Focaccia, Roasted Tender Octopus, Endives, Tomato Carpaccio, Sour Cream and Sundried Tomato Pesto

Secondi ~ Main Course

Salmone in Padella \$33.75

Bermuda Honey-glazed Pan-fried Ōra King Salmon, candied Lime Zest, Chives, sautéed green and white Asapargus

§ **Branzino Legato** \$42.75 *

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

§ **Bistecca Tagliata** \$42.75

Sliced CAB Striploin Steak with Salad

Pescato del Giorno \$MKT Price

Our chef 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 Buffalo 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 Fresh-Squeezed Lemon Sauce

Or **Milanese** \$37.75

A generous portion of Breaded Veal, pan-fried and topped with fresh Lemon

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

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



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

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



§ 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

Sides

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

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