



# LITTLE VENICE TAKE OUT MENU

Tel: 295-3503

## SALADS

**Mixed Salad** \$9.25

**Arugula Salad** \$9.25

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

**Caesar Salad** \$9.25

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

**Caprese Salad** \$14.75

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

## SOUPS

**Bermuda Fish Chowder** \$8.75

**Chef's Soup of the Day** \$7.75

## APPETIZERS

**Mussels** \$16.75

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

**Calamari** \$16.75

Battered & Golden-Fried, Marinara Sauce

**Polipo** \$19.75

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

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

Selection of Cold Meats & Parmesan

**Prosciutto e Melone** \$19.75

Razor thin slices of Parma Ham & Cantaloupe Melon

## BREAD

**Garlic Bread** \$3.75

5 slices

**Bruschetta** \$6.75

4 slices

**Focaccia** \$2.00

4 slices

## MAIN

**Salmone in Padella** \$33.75

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

**Branzino** \$42.75

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

**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

Or

Plain Grilled with choice of fresh Tagliolini in Tomato Sauce or Salad

## PASTA

16oz REG 24oz LG

**Penne Marinara (v)**

Or **Spaghetti Marinara (v)** \$12.95 | \$17.75

Pasta in Tomato Sauce

**Penne Bolognese**

Or **Spaghetti Bolognese** \$14.95 | \$18.75

Pasta in tasty Meat Sauce

**Fettuccine Alfredo**

\$15.75 | \$19.75

Flat pasta with Ham & Mushrooms in a creamy Sauce

**Penne Vegetali (v)**

\$15.75 | \$19.75

Penne pasta with Chef's selection of fresh Vegetables in Tomato Sauce

**Spaghetti Shrimp**

\$21.75 | \$28.75

Spaghetti with Shrimp, Cherry Tomatoes & Arugula

**Spaghetti Arrabbiata**

\$14.75 | \$19.75

Spaghetti in a spicy Tomato Sauce

**Tagliolini Seafood**

\$23.75 | \$29.75

Long Pasta with Shrimp, Mussels, Clams, Cherry Tomatoes & Basil

REG LG

**Gnocchi Pomodoro (v)**

\$15.75 | \$23.75

Homemade Dumplings with Cherry Tomatoes, Fresh Basil & Fresh Mozzarella

**Rigatoni Amatriciana**

\$17.75 | \$21.75

Large Pasta Tubes with Bacon, Onion & Tomato Sauce

**Ravioli Caprese (v)**

\$16.75 | \$21.25

Homemade Ravioli Pockets filled with Ricotta in Tomato-Basil Coulis

(6 pcs) (8 pcs)

**Pappardelle**

\$17.75 | \$24.75

**con Ragù di Vitello**

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

**Spaghetti Vongole**

\$21.75 | \$28.75

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

**Tagliolini Bolognese**

\$15.75 | \$21.75

Long Pasta with a hearty Meat Sauce

## LITTLE VENICE FAVOURITES

**Pollo alla Milanese** \$29.75

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

*Milanese* \$37.75

A generous portion of Breaded Veal with fresh Lemon *Limone* \$35.75

Veal Scaloppine with a Fresh-Squeezed Lemon Sauce

*All the above served with a Mixed Salad*

## DESSERT

**Torta Caprese** \$9.00

Flourless Chocolate Almond Cake

**Tiramisu** \$9.00

Our famous specialty

**White & Dark Chocolate Mousse** \$9.00

A duo of chocolate