



## APPETIZERS

### **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 and Parmesan

### **Prosciutto e Melone** | \$19.75

Razor thin slices of Parma Ham & Cantaloupe Melon

## 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

## BREAD

### **Garlic Bread** | \$3.75

5 slices

### **Focaccia** | \$2.00

4 slices

## MAIN COURSE

### **Salmone in Padella** | \$33.75

Pan-fried Ōra King Salmon with Grilled Artichokes

### **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

### **Penne Marinara Or Spaghetti Marinara** (v) | \$17.75

Pasta in Tomato Sauce

### **Penne Bolognese Or Spaghetti Bolognese** | \$18.75

Pasta in tasty Meat Sauce

### **Fettuccine Alfredo** | \$19.75

Flat pasta with Ham & Mushrooms in a Creamy Sauce

### **Penne Vegetali** (v) | \$19.75

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

### **Spaghetti Shrimp** | \$28.75

Spaghetti with Shrimp, Cherry Tomatoes & Arugula

### **Penne Arrabbiata** | \$19.75

Spaghetti in a spicy Tomato Sauce

### **Tagliolini** | \$29.75

Long Pasta with Shrimp, Cherry Tomatoes & Basil

### **Paccheri Norma e Pecorino** | \$24.75

Large Tube Pasta, Tomato Sauce, Sautéed Eggplant, Grated Pecorino Cheese, Fresh Basil

### **Rigatoni Amatriciana** | \$21.75

Large Pasta Tubes with Bacon, Onion & Tomato Sauce

### **Ravioli Caprese** (v) | \$21.25

Homemade Ravioli Pockets filled with Ricotta in Tomato-Basil Coulis (8 pcs)

## PASTA CONT'D

### **Gnocchi Pomodoro (v) | \$23.75**

Homemade Dumplings with Cherry Tomatoes, Fresh Basil & Fresh Mozzarella

### **Pappardelle con Ragù di Vitello | \$24.75**

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

### **Tagliolini Bolognese | \$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

The above served with a Mixed Salad

## KETO

### **Italian Meatballs | \$25.75**

Served in a Tomato Sauce with Cauliflower Mash

### **Chicken Bacon Casserole | \$25.75**

Served with Olive, Caper and Tomato Sauce

### **Roasted Chicken Breast 8oz | \$25.75**

Served with Vegetables

### **Stir Fry Chicken | \$25.75**

Served with Celery, Onions and Bacon with a touch of Pesto Cream Sauce

### **Keto Carbonara | \$21.75**

Served with Cauliflower and Bermuda Zucchini

### **Vegetarian Zucchini Lasagna | \$21.75**

Zucchini, Ricotta, Tomato and Cheese

### **Layered Grilled Eggplant | \$21.75**

Served with Fresh Mozzarella, Basil, Marinated Tomatoes in a Tomato Sauce

### **Caponata of Vegetable | \$21.75**

Sautéed cubes of mixed Vegetables with Garlic and Fresh Herbs

## DESSERT

**Raspberry Panna Cotta** | \$9.00

**Tiramisu** | \$9.00  
Our famous specialty

**Chocolate Cheesecake** | \$9.00