

SPECIAL

CACIO & PEPE

Cheese & Pepper Pasta

Homemade Tagliolini, flambéed
tableside in a large Parmesan Cheese Wheel

(Minimum two people)

Appetizer \$21.75 per person

Main Course \$28.75 per person

Optional additional Toppings:

Lemon Zest \$1

Crispy Pancetta \$2

Cotechino \$3

Truffle Peeling \$4.50



Antipasti ~ Appetizers

Calamari \$19.75

Battered & Golden-Fried, Marinara Sauce

Prosciutto e Melone \$20.75

Razor thin slices of Parma Ham & ripe Cantaloupe Melon

Polipo \$21.75

Roasted Tenderized Octopus in Lime & Rosemary,
Sautéed Broccoli Rabe and light Bourbon BBQ Sauce

Cozze alla Marinara \$21.75

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

Tartare di Tonno e Burrata \$23.75

Combination of Tuna Tartare, Buffalo Burrata and Arugula Pesto

Vitello Tonnato \$23.75

Sous Vide Veal Loin, Tuna Creamy Sauce, Crispy Capers

Tagliere di Salumi e Parmigiano \$24.75

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

Buffalo Mozzarella & Iberico Ham \$ 26.75

Fresh Buffalo Mozzarella, Lazor thin sliced Specialty Ham

Zuppe ~ Soup

The Chef's Soup of the Day \$10.75

Special selection from the Chef

Traditional Bermuda Rock Fish Chowder \$11.75

Black Rum & Sherry Peppers

** Please advise your server of food allergies & dietary restrictions **

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, Lemon Extra Virgin Olive Oil Dressing

(V) Insalata Caprese \$24.75

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

Nicoise \$24.75

Green Beans, Fresh Tuna, Anchoives, Local Quail Egg

Paste ~ Pasta

LITTLE VENICE FAVOURITES

(V) Gnocchi Estivi \$25.75

Homemade Dumplings, Baby Octopus, Roasted Peppers, Zucchini in White Wine Sauce

Tagliolini Bolognese \$27.75

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

(V) Ravioli Caprese \$28.75

Homemade Ravioli Pockets filled with Ricotta, Tomato-Basil Coulis

Maltagliati al Pesto \$28.75

Different cut Shape Pasta, Basil Pesto, Roasted Pinenut

Risotto Porcini \$28.75

Italian Arborio Rice, Fresh Porcini Mushroom, Pecorino Shavings

Pappardelle con Ragu di Vitello \$32.75

Homemade Pappardelle Pasta with traditional
slow-braised Veal Ragout with Carrots, Celery, Onion, Sage

Spaghetti Vongole \$33.75

Homemade Spaghetti and Fresh Clams, White Wine Sauce, Garlic, Parsley and Pepperoncini

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

Panini ~ Sandwiches

Tarttonno \$ 25.75

Italian Mini Baguette, Tuna Tartare, Basil Pesto, Tomato Carpaccio, Lettuce, Red Radicchio, Extra Virgin Olive Oil, Buffalo Mozzarella

Panino Broccoli e Salsiccia \$25.75

Mini Baguette, Italian Sausage, Broccoli Rabe, Provolone Cheese

Secondi ~ Main Course

Salmone \$33.75

Pan-Fried Skin On Òra King Salmon, Basil Mashed Potatoes, Roasted Peppers Purée

Branzino Gratinato al Forno \$42.75

Baked Roasted Mediterranean Seabass, Orange & Bermuda Rosemary, Sautéed Garlic Sweet Broccolini

Bistecca Tagliata \$42.75

Chairman's Reserve Striploin Steak (Grilled to your specification) with Salad or Fries

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, Fresh Lemon, Marinated Tomato Concasse

Pollo Parmigiana \$33.75

Breaded Chicken with Tomato Sauce , 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 Light Lemon Sauce

Or **Milanese** \$37.75

A generous portion of Pan- Fried Breaded Veal, Fresh Lemon, Marinated Tomato Concasse

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

Specialità ~ Specialty Dishes

Petto d'Anatra \$33.75

Slow Cooked Pan-Roasted Duck Breast, Bermuda Honey Glaze, Fried Artichoke, Sweet Broccolini

Filetto di Manzo \$42.75

Grilled Beef Tenderloin, Basil Mashed Potatoes

Agnello \$43.75 *

Sous Vide Roasted Lamb Chop, Mixed Sautéed Mushroom, Aged Balsamic Vinegar Reduction

Grigliata di Pesce \$46.75

Mix Grill Seafood, (Branzino, Local Catch, Shrimps, Scallops, Octopus and Calamari), Mix Grill Vegetable

Veal Chop *

A true Little Venice tradition - 16oz tender Provimi Loin Chop, Grilled to your specification

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

Basil Mashed Potatoes \$6.75

Truffle French Fries \$7.00

Mixed Salad \$7.75

Sautéed Broccoli \$8.50

Roasted Potatoes \$8.50

Mixed Vegetables \$9.50

Sautéed Spinach \$9.50

Steamed Asparagus \$9.50

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

*** Surcharge applies to Fork Out Dinearound**

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

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Dessert Menu

TORTA CAPRESE (GF)

Flourless Chocolate Almond Cake,
Homemade Vanilla Ice Cream
\$13.75

CRÈME BRÛLÉE

Creamy Custard topped
with Caramelized Sugar
\$13.75

BAVARESE CIOCCOLATO BAILEYS

White Chocolate Mousse,
Baileys Liquor Ganache
\$13.75

TIRAMISÚ

Famous Little Venice specialty
Coffee Mascarpone, Coffee Liqueur,
Lady Fingers
\$13.75

CROSTATINA DI FRUTTA FRESCA

Lemon Custard Fruit Tart,
Mixed Berry Ice Cream
\$13.75

BAKED ALASKA

Chocolate & Vanilla Ice Cream, Fruit Candy,
Goslings Gold Rum Meringue,
(Flambé at your table)
\$15.00

GELATI ASSORTITI

Homemade Ice Creams:
Chocolate ~ Vanilla ~ Extra Virgin Olive Oil ~
Pistachio ~ Chocolate Mint ~
Moscato ~ Mixed Berry
\$8.75

Homemade Sorbet:
Lemon ~ Strawberry ~ Limoncello
\$8.75

AFFOGATO

Homemade Vanilla Gelato
topped with Caffè del Doge Espresso
& Whipped Cream
\$9.75

AMARETTI

Soft Almond Petit Four
\$3.50 each

FRESH FRUIT PLATE

Chef's Selection of Seasonal Fruit
\$14.00

CHEESE PLATE

Chef's Selection
\$17.75

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Specialty Coffees

BERMUDA COFFEE

Coffee, Gosling's Black Seal Rum,
Kahlúa & Whipped Cream
\$12

ITALIAN COFFEE

Coffee, Sambuca & Whipped
Cream
\$12

JAMAICAN COFFEE

Coffee, Jamaican Rum, Tia Maria
\$12



IRISH COFFEE

Coffee, Irish Whiskey, Brown
Sugar & Whipped Cream
\$12

Cognacs & Armagnacs

Hennessy VS	\$ 13.00
Hennessy V.S.O.P	\$ 15.00
Calvados V.S.O.P	\$ 15.00
Calvados X.O	\$ 25.00
Remy Martin V.S.O.P	\$ 16.00
Remy Martin XO	\$ 36.00
Armagnac 1985	\$ 32.00
Armagnac 1965	\$ 48.00
Richard Hennessy	\$ 165.00
L'Or Martell	\$ 215.00
Remy Martin Louis XIII	\$ 290.00

Glass

Grappas

Sarpa Di Poli	\$ 14.00
Frattina Chardonnay	\$ 14.00
Tignanello	\$ 18.00
Pere Di Poli	\$ 20.00

Glass

Port

Graham's Six Grapes	\$ 7.00
Dow's 2000	\$ 10.50
Taylor's 10 Year Old Tawny	\$ 10.50
Taylor's 20 Year Old Tawny	\$ 18.00
Sandeman Tawny	\$ 15.50
Graham's 30 Year Old Tawny	\$ 30.00

Glass

** For a Larger Selection of Dessert Wines & Port Wines,
Please ask for the Wine List*