

SPECIAL

CACIO & PEPE

Cheese & Pepper Pasta

Homemade Tagliolini, flambéed
tableside in a large Parmesan Cheese Wheel

(Minimum two people)

Appetizer \$23.75 per person

Main Course \$29.75 per person

(For only one person)

Appetizer \$29.75

Main Course \$35.00

Optional additional Toppings:

Lemon Zest \$2

Crispy Pancetta \$3

Cotechino \$4

Truffle Peeling \$5



Antipasti ~ Appetizers

Calamari \$19.75

Battered & Golden-fried tender Calamari, Marinara Sauce

Cozze alla Marinara \$19.75

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

Buridda di Seppioline \$22.75

Cuttlefish Stew with Green Peas in Light Spicy Tomato Sauce, Garlic Bread

Tagliere di Salumi e Parmiggiano \$22.75

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

Polipo \$23.75

Roasted tenderized Octopus, Lime and Rosemary,
sautéed Broccoli Rabe, Homemade Pesto

Tris di Tartare di Pesce \$24.75

Combination of Yellow Fin Tuna, Ora King Salmon and Wahoo Tartare

Capesante e Pancetta \$24.75

Seared Scallops, Peas Puree, Crispy Pancetta

Ibérico e Fichi \$25.75

Razor thin slices of Spanish Ham (Pata Negra), Figs Marmalade
& Crispy Black Sesame Crostino

Zuppe ~ Soup

The Chef's Soup of the Day \$11.75

Special selection from the Chef
Vegan & Gluten Free

Traditional Bermuda Rock Fish Chowder \$13.75

Bermuda 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

Pasta ~ Pastas

(V) Ravioli Caprese \$28.75

Homemade Ravioli Pockets, Ricotta, Tomato-Basil Coulis

Vegan Beetroot Tagliolini \$29.75

Homemade Beetroot Tagliolini, Plant Base Meat Ragu,
Black Garlic & Broccolini

Risotto del Giorno

Special Risotto of the Day

Pappardelle Ragu di Vitello \$32.75

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

(V) Paccheri Tartufo e Burrata di Bufala \$32.75

Large Tube Pasta, Parmesan Truffle Creamy Sauce,
Fresh Buffalo Burrata, Truffle Pieces

Spaghetti Vongole \$33.75

Spaghetti from Gragnano, Fresh Clams, White Wine Sauce,
Garlic, Parsley and Peppercino

Gnocchi allo Zafferano e Frutti di Mare \$34.75

Homemade Dumplings, Octopus, Shrimp, Mussels, Scallops, Clams and Fish,
Light Creamy Saffron Sauce

All pasta dishes topped tableside with our Special 36-month Aged Parmigiano-Reggiano
Gluten Free Bread Available for \$0.50

Secondi ~ Main Course

Petto d'Anatra \$34.75

Slow-cooked Pan-roasted Duck Breast, Sweet Wine Reduction Sauce,
Fried Artichoke, Sweet Broccolini

Salmone in Crosta di Piastacchi \$35.75

Pistacchio Crust Pan-fried Skin on Õra King Salmon,
Basil Mashed Potatoes, Asparagus

Tegame di Frutti di Mare \$42.75 *

Mixed Seafood and Local Catch Casserole,
Fradiavola Spicy Tomato Sauce, Garlic Bread

Branzino Gratinato al Forno \$42.75 *

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

Filetto di Manzo \$45.75 *

Grilled Sous Vide Beef Tenderloin wrapped in Pancetta,
Amarone Wine Reduction, Fresh Vegetables

Carre' d'Agnello \$45.75 *

Sous Vide Grilled Lamb Chop Rack, Fresh Porcini Mushroom,
Roasted Potato, Red Wine Lamb Gravy Sauce

Grigliata di Pesce \$46.75 *

Mix Grilled Seafood, (Local Catch, Shrimp, Scallops, Octopus and Seppia),
Grilled Vegetable

§ Pescato del Giorno \$MKT Price

Our chef will advise you of our fresh local catch

Pollo alla Milanese \$30.75

Tender Chicken Breast, Breaded & Golden-fried, Fresh Lemon, Marinated Tomato Concasse

Pollo Parmigiana \$33.75

Breaded Chicken, Tomato Sauce, Buffalo Mozzarella

Scaloppine di Vitello

Your choice of: Saltimbocca \$35.75

Lightly floured Veal Scaloppine, Prosciutto, Marsala Wine Sauce & Fresh Bermuda Sage

Or Milanese \$37.75

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

Specialità ~ Specialty Dishes

Veal Chop *

A true Little Venice tradition ~ 16oz tender Provimi Loin Chop, grilled to your specification
Pan Roasted | Grilled | Milanese Style

Ribeye Steak *

14oz, 16oz, 24oz Debragga Beef Ribeye, sliced tableside

** All above dishes are subject to availability and pricing is dictated by the market,
please ask your waiter/ess*

Please order your "Sides" separately, with Specialty Dishes

Contorni ~ Sides

* Truffle French Fries \$7.00

* Basil Mashed Potatoes \$6.75

* Mixed Salad \$6.75

* Mixed Vegetables \$9.50

* Sautéed Spinach \$9.50

* Steamed Asparagus \$9.50

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

** Surcharge applies to Fork Out Dine around*

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