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# RESTAURANT WEEK DINNER MENU

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## CARPACCIO DI POLPO

Octopus Carpaccio, Arugula & Cherry Tomato Salad, Lemon Olive Oil Dressing

or

## RISOTTO PARMIGIANO TALEGGIO E COTECHINO

Italian Carnaroli Rice, 36 month Parmigiano Reggiano,

Crumble of Taleggio Cheese, Poach Cotechino

or

## INSALATA CAPRESE

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

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## HOMEMADE SPINACH & TOMATO GNOCCHI SAFFRON & SEAFOOD SAUCE

Mussels, Clams, Shrimps, Cuttlefish, Moscardini

or

## BRAISED BEEF SHORT RIBS

Slow Roasted Beef Ribs, Bermuda Rum & Wadson's Farm Pumpkin Purée,  
Sautéed Bermuda Kale

or

## CHICKEN SCALOPPINE

Tender Chicken Breast with Speck & Smoked Scamorza Cheese,  
Homemade Cheese Ravioli in Butter & Bermuda Sage Sauce

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## RUM & RAISIN BREAD PUDDING

Butterscotch Sauce, Homemade Rum Raisin Ice Cream

Risotto Parmigiano Taleggio e Cotechino

or

## TIRAMISU

Our Specialty Coffee Mascarpone, Coffee Liqueur, Lady Fingers

\$52 per person | plus gratuities



LITTLE VENICE  
*Restaurant & Wine Bar*

2022