

SPECIAL

CACIO & PEPE

Cheese & Pepper Pasta

Homemade Tagliolini, flambéed
tableside in a large Parmesan Cheese Wheel

(Minimum two people)

Appetizer \$24.75 per person

Main Course \$30.75 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, Marinara Sauce

Prosciutto e Melone \$20.75

Razor thin slices of Parma Ham & ripe Cantaloupe Melon

Polipo \$22.75

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 \$24.75

Combination of Tuna Tartare, Buffalo Burrata and Arugula Pesto

Vitello Tonnato \$24.75

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 \$28.75

Green Beans, Fresh Tuna, Anchoives, Local Quail Egg

Paste ~ Pasta

LITTLE VENICE FAVOURITES

Spaghetti Zucchini & Parmigiano \$26.75

Spaghetti of Gragnano, Zucchini Pesto, Cream of 36-month Parmesan Cheese,
Toasted Focaccia Crumble

Tagliolini Bolognese \$28.75

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

(V) Ravioli Caprese \$28.75

Homemade Ravioli Pockets filled with Ricotta, Tomato-Basil Coulis

Paccheri Pomodoro e Burrata \$28.75

Large tube Pasta, Tomato Sauce, Buffalo Burrata, Fresh Basil Pesto

Risotto del Giorno \$29.75

Special Risotto of the Day

Pappardelle con Ragu di Vitello \$32.75

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

Spaghetti Vongole \$34.75

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 \$ 27.75

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

Panino Broccoli e Salsiccia \$27.75

Mini Baguette, Italian Sausage, Broccoli Rabe, Provolone Cheese

Secondi ~ Main Course

Salmone \$35.75

Pan-Fried Skin On Òra King Salmon, Basil Mashed Potatoes, Toasted Pistachio, Asparagus

Branzino Gratinato al Forno \$43.75

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

Bistecca Tagliata \$44.75

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 \$31.75

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 \$36.75

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

Or **Limone** \$36.75

Veal Scaloppine with Fresh-Squeezed Light Lemon Sauce

Or **Milanese** \$38.75

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 \$45.75

Grilled Beef Tenderloin, Mixed Vegetables

Agnello \$45.75 *

Sous Vide Roasted Lamb Chop, Mixed Sautéed Mushroom, Oven Roasted Potatoes

Grigliata di Pesce \$46.75

Mixed Grill Seafood, (Branzino, Local Catch, Shrimps, Scallops, Octopus and Calamari),
Mix Grilled 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 \$7.75

Truffle French Fries \$7.95

Mixed Salad \$7.75

Sautéed Broccoli \$8.50

Roasted Potatoes \$8.50

Mixed Vegetables \$10.50

Sautéed Spinach \$10.50

Steamed Asparagus \$12.75

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
20% Service Charge for parties of 8 and above