

Famous

• CACIO & PEPE •

Cheese & Pepper Pasta

Homemade Tagliolini, flambéed
tableside in a large Parmesan Cheese Wheel

(Minimum two portions)

Appetizer \$27.75 per person

Main Course \$36.75 per person

Optional additional Toppings:

Lemon Zest \$3.50

Crispy Guanciale \$4.50

Cotechino \$4.50

Truffle Peeling \$5.50



• **ANTIPASTI ~ APPETIZERS** •

Calamari \$21.75

Battered & Golden-fried tender Calamari, Spicy Tomato Sauce

Cozze \$22.75 OR Vongole alla Marinara \$29.75

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

Polipo \$26.75

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

Tagliere di Salumi e Parmiggiano \$27.75

A fabulous array of quality Charcuterie, Cheeses, Bread, Olives,
and other delicious bites

Carpaccio di Tonno \$27.75

Local Yellow Fin Tuna Carpaccio, Arugula Salad &
Cherry Tomato, Lemon Extra Virgin Olive Oil Dressing

Capesante e Pancetta Croccante \$28.75

Seared Scallops, Crispy Pancetta, Brandy Orange Sauce

Battuta di Manzo \$28.75

Beef Tenderloin Tartare, Bermuda Quail Egg

Ibérico, Burrata di Bufala e Tartufo Nero \$29.75

Ibérico and Burrata marinate in Black Truffle

• **ZUPPE ~ SOUP** •

The Chef's Soup of the Day \$12.00

Special selection from the Chef

Traditional Bermuda Rock Fish Chowder \$13.75

Bermuda Black Rum & Sherry Peppers

• **INSALATE ~ SALAD** •

Cesare \$16.75

Romaine Hearts, Little Venice specialty Dressing,
Garlic Croutons and Parmesan Shavings

(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 ~ PASTA** •

(V) Ravioli Caprese \$31.75

Homemade Ravioli Pockets, Ricotta, Mozzarella, Tomato-Basil Coulis

(V) Tortellone Ricotta e Spinaci \$32.75

Homemade Spinach and Ricotta Tortellone, Butter Sage Sauce,
Tuscan Amarone Reduction, Parmesan Shavings

Pappardelle Ragu di Vitello \$36.75

Homemade Pappardelle Pasta, traditional slow-braised Veal Ragout

(V) Paccheri Tartufo e Burrata di Bufala \$36.75

Large Tube Pasta, Parmesan Truffle Light Creamy Sauce,
Fresh Buffalo Burrata, Black Truffle Shavings

Spaghetti Vongole \$41.75

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

Gnocchi allo Zafferano e Frutti di Mare \$42.75

Homemade Gnocchi, Octopus, Shrimp, Mussels, Clams,
Light Creamy Saffron Sauce

Risotto del Giorno \$MKT Price

Special Risotto of the Day

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

• **SECONDI DI PESCE ~ FISH MAIN COURSE** •

Salmone e Pistacchio \$38.75

Pistachio Crust Pan-fried Skin Atlantic Salmon on Artichoke, Peas Purée

Frutti di Mare in Guazzetto \$46.75 *

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

Branzino Gratinato al Forno \$46.75 *

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

Grigliata di Pesce \$49.75*

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

• **SECONDI CARNE ~ MEAT MAIN COURSE** •

Pollo Parmigiana \$36.75

Breaded Chicken, Tomato Sauce, Mozzarella
with Mixed Salad or Tagliolini Tomato Sauce

Veal Limone \$38.75

Lightly floured Veal Scaloppine, Fresh-squeezed light Lemon Sauce
with *Mixed Salad or Tagliolini Tomato Sauce*

Veal Saltimbocca \$39.75

Lightly floured Veal Scaloppine, Prosciutto, Marsala Wine Sauce &
Fresh Bermuda Sage with *Mixed Salad or Tagliolini Tomato Sauce*

Petto d'Anatra \$39.75

Slow-cooked Pan-roasted Duck Breast,
Sweet Wine Reduction Sauce, Potato Croquette, Broccolini Rabe

Pollo alla Milanese \$34.75 OR Veal Milanese \$39.75

A generous portion of Pan-fried Breaded Chicken or Veal,
Fresh Lemon, Marinated Tomato Concasse
with *Mixed Salad or Tagliolini Tomato Sauce*

New Zealand Lamb Chop \$48.75*

Mixed Vegetables & Roasted New Potatoes

* All below dishes are subject to availability and pricing is dictated by the market (\$MKT), please ask your waiter/ess

Please order your “Sides” separately

8oz Beef Tenderloin \$46.75*

Pan-fried 42oz Beef T-Bone Steak \$MKT Price*

Ribeye Steak \$MKT Price *

14oz, 16oz, 24oz Chairman Reserve Beef Ribeye

Little Venice Famous Veal Chop \$MKT Price *

16oz tender Provimi Loin Chop,
cooked to your specification

Pan Roasted | Grilled | Milanese Style

• **CONTORINI ~ SIDES** •

Mixed Salad \$7.75	Roasted New Potatoes \$12.00
Truffle French Fries \$9.50	Mixed Vegetables \$13.00
Tagliolini Tomato Sauce \$10.75	Sautéed Spinach \$13.00
	Broccolini \$13.75

• **SPECIAL BALSAMIC GIFT BOXES** •

Traditional \$110.00	Black Diamond \$310.00
Balsamic Extra Old \$210.00	100 Year Old \$900.00

* Surcharge applies to Fork Out Dine around

For your convenience, 17% Service Charge will be added to your bill
20% Service Charge for parties of 8 and above

*PLEASE ADVISE YOUR SERVER OF FOOD ALLERGIES & DIETARY RESTRICTIONS
(V) VEGETARIAN*