

Famous

• CACIO & PEPE •

Cheese & Pepper Pasta

Homemade Tagliolini, flambéed
tableside in a large Parmesan Cheese Wheel

(Minimum two portions)

Appetizer \$26.50 per person

Main Course \$33.50 per person

Optional additional Toppings:

Lemon Zest \$3.50

Crispy Guanciale \$4.50

Cotechino \$4.50

Truffle Peeling \$5.50



• **ANTIPASTI ~ APPETIZERS** •

Calamari \$20.75

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

Prosciutto e Melone \$22.75

Razor thin slices of Parma Ham & ripe Cantaloupe Melon

Polipo \$25.75

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

Carpaccio di Salmone Marinato e Carciofi \$26.75

Beetroot Cured Salmon Gravlax Carpaccio, Artichoke &
Blueberry Salad, Extra Virgin Balsamic Vinaigrette

Tagliere di Salumi e Parmiggiano \$27.75

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

Tartare di Tonno e Burrata \$27.75

Combination of Tuna Tartare, Buffalo Burrata, Arugula Salad

Vitello Tonnato \$27.75

Sous Vide Veal Loin, Tuna Creamy Sauce, Crispy Capers

Buffalo Mozzarella & Iberico Ham \$28.75

Fresh Buffalo Mozzarella, Lazor thin sliced Specialty Ham

• **ZUPPE ~ SOUP** •

The Chef's Soup of the Day \$12.00

Special selection from the Chef

Traditional Bermuda Rock Fish Chowder \$12.75

Bermuda Black Rum & Sherry Peppers

Please note any items shared will be an additional \$12 per dish

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

• **INSALATE ~ SALAD** •

Cesare \$16.75

Romaine Hearts, Little Venice specialty Dressing,
Garlic Croutons and Parmesan Shavings
Add Chicken \$5.50 or Shrimp \$7.50

(V) Insalata di Rucola \$16.75

Arugula, Cherry Tomatoes, Parmesan Shavings,
Lemon Extra Virgin Olive Oil Dressing

(V) Insalata Radicchio Noci e Gorgonzola \$22.75

Radicchio Salad, Toasted Walnut, Crumble of Blue Cheese,
Aged Balsamic Vinaigrette Dressing

(V) Insalata Caprese \$24.75

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

• **PASTA ~ PASTA** •

Tagliolini Bolognese \$30.75

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

Fettuccine Carbonara di Porcini \$30.75

Homemade Egg Fettuccine, Porcini Mushroom in Egg Yolk
& Pecorino Cheese Sauce

(V) Ravioli Caprese \$30.75

Homemade Ravioli Pockets filled with Ricotta, Tomato-Basil Coulis

Cappelacci Cotechino e Gorgonzola \$32.75

Homemade Cappelacci filled with Gorgonzola Cheese & Cotechino in
Truffle Creamy Sauce, 36-month Parmesan Shavings

Gnocchi di Zucca con Salsiccia \$32.75

Homemade Pumpkin Gnocchi, Italian Sausages &
Broccoli in 36 month Parmesan Sauce

Pappardelle con Ragù di Vitello \$35.75

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

Spaghetti Vongole \$39.75

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

Risotto del Giorno \$MKT Price

Special Risotto of the Day

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

• PANINI ~ SANDWICHES •

Panino Broccoli e Salsiccia \$30.75

Mini Baguette, Italian Sausage, Broccoli Rabe, Provolone Cheese

Tarttonno \$32.75

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

• SECONDI DI PESCE ~ FISH MAIN COURSE •

Salmone \$37.75

Pan-Fried Skin on Atlantic Salmon, Basil Mashed Potatoes, Toasted Pistachio, Asparagus

Grigliata di Pesce \$45.75

Mixed Grill Seafood (Branzino OR Local Catch, Shrimp, Octopus, Calamari), Mix Grilled Vegetable

Branzino Gratinato al Forno \$45.75

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

§ Pescato del Giorno \$MKT Price

Our chef will advise you of our fresh local catch

• SECONDI CARNE ~ MEAT MAIN COURSE •

Petto d'Anatra \$36.75

Slow-cooked Pan-roasted Duck Breast, Bermuda Honey Glaze, Fried Artichoke, Sweet Broccolini

Pollo Parmigiana \$36.75

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

Stinco D'Agnello Brasato \$37.75

Braised Lamb Shank, Jack Daniel's Gravy Sauce, Roasted Garlic New Potatoes

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*

Veal Saltimbocca \$38.75

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

* 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*

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	Sautéed Broccoli \$10.00
Basil Mashed Potatoes \$8.75	Mixed Vegetables \$12.00
Roasted New Potatoes \$9.00	Sautéed Spinach \$12.00
Truffle French Fries \$9.50	Steamed Asparagus \$13.75

• **SPECIAL BALSAMIC GIFT BOXES** •

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

Our chefs also create Special Appetizers, 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
20% Service Charge for parties of 8 and above

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