

## Contorni-Sides

French Fries \$8.50

Truffle French Fries \$8.50

Mixed Salad \$6.75

Mixed Vegetables \$11.50

Sautéed Spinach \$11.50

## Dessert-Dolce

Tiramisu \$13.00

Our famous specialty

Torta Caprese \$13.00

Flourless Chocolate Almond Cake

Crostatina di Mirtilli \$13.00

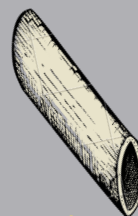
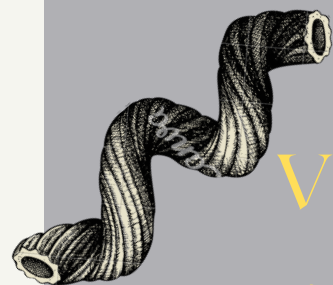
Berry Tart

Crème Caramel \$13.00

Creamy Custard with Caramel Sauce

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Dining with us,  
you'll fall in love  
with every bite.



# Visit Us

32 Bermudiana Road, Hamilton

295-3503

info@littlevenice.bm

Order Online from our website

[www.littlevenice.bm](http://www.littlevenice.bm)

Order on Sargasso Sea

for Delivery!



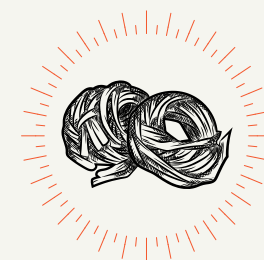
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# Little Venice Restaurant

## Take Out Menu



## Insalate-Salad

**Insalate Mista \$12.50**  
Mixed Salad

**Insalata di Rucola \$15.00**

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

**Cesare \$15.00**

Romaine Hearts, Little Venice specialty Dressing, Garlic Croutons & Parmesan Shavings  
Add Chicken \$5.00 or Shrimp \$7.00

**Insalata Caprese \$22.25**

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

## Zuppe-Soup

**Bermuda Fish Chowder \$12.25**

## Antipasti-Appetizers

**Calamari \$19.50**

Battered Golden Fried Tender Calamari, Marinara Sauce

**Cozze alla Marinara \$20.50 OR Vongole \$26.75**

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

**Polipo \$24.00**

Roasted tenderized Octopus, Lime & Rosemary, Sautéed Broccoli Rabe, Homemade Basil Pesto

**Capesante e Pancetta Croccante \$25.75**

Seared Scallops, Crispy Pancetta, Brandy Orange Sauce

**Battuta di Manzo \$25.75**

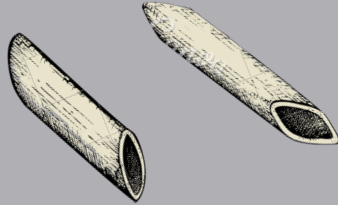
Beef Tenderloin Tartare, Bermuda Quail Egg

**Ibérico, Burrata di Bufala e Tartufo Nero \$26.75**

Ibérico and Burrata marinate in Black Truffle

**Tagliere di Salumi \$24.75**

Italian Cold Meats, 36-month Parmesan Cheese & Olives



## Pasta

**Penne Marinara \$19.75**

Penne Pasta in Fresh Tomato Sauce

**Rigatoni Bolognese \$21.75**

Rigatoni Pasta, Hearty Meat & Tomato Sauce

**Fettuccine Alfredo \$21.75**

Homemade Flat Pasta with Ham & Mushroom in a Creamy Sauce

**Penne Primavera \$21.75**

Penne Pasta with Chef's selection of fresh Vegetable in Tomato Sauce

**Penne Arrabbiata \$21.75**

Penne Pasta in Spicy Tomato & Parsley Sauce

**Rigatoni Amatriciana \$22.75**

Large Pasta Tubes with Bacon, Onion, & Tomato Sauce

**Ravioli Caprese \$28.50**

Homemade Ravioli Pockets filled with Ricotta and Mozzarella in Tomato Basil Coulis

**Spaghetti Shrimp \$28.75**

Spaghetti with Shrimp, Cherry Tomatoes, & Arugula

**Tortellone Ricotta e Spinaci \$29.25**

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

**Pappardelle Ragu di Vitello \$33.00**

Homemade Pappardelle Pasta, traditional slow-braised Veal Ragout

**(V) Paccheri Tartufo e Burrata di Bufala \$33.00**

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

**Gnocchi allo Zafferano e Frutti di Mare \$38.50**

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

**Spaghetti Vongole \$37.50**

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



## Secondi-Main

**Pollo alla Milanese \$31.25**

Breaded Golden Tender Chicken Breast with Mixed Salad or Tagliolini Tomato Sauce

**Pollo alla Parmigiana \$33.00**

Breaded Chicken with Tomato with Mixed Salad or Tagliolini Tomato Sauce

**Salmone e Pistacchio \$34.75**

Pistachio Crusted Pan Seared Skin On Salmon, Basil Mashed Potatoes, Garlic Creamy Purée

**Frutti di Mare in Guazzetto \$42.00**

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

**Branzino Gratinato al Forno \$42.00**

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

**8oz Beef Tenderloin \$42.00**

**Grigliata di Pesce \$44.75**

Mixed Grilled Seafood, (Local Catch, Shrimp, Scallops, Octopus and Seppia), Grilled Vegetables

**Petto d'Anatra \$35.75**

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

**New Zealand Lamb Chop \$43.75**

Mixed Vegetables & Roasted New Potatoes

**Scaloppine di Vitello - Your Choice of:**

**Saltimbocca \$35.75**

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

**Limone \$34.75**

Lightly floured Veal Scallop with Fresh Squeezed Lemon Sauce with Mixed Salad or Tagliolini Tomato Sauce

**Milanese \$35.75**

Breaded Golden Fried Veal with Mixed Salad or Tagliolini Tomato Sauce