

# Famous

## • CACIO & PEPE •

### **Cheese & Pepper Pasta**

Homemade Tagliolini, flambéed  
tableside in a large Parmesan Cheese Wheel

**(Minimum two portions)**

**Appetizer \$28.75 per person**

**Main Course \$36.75 per person**

Optional additional Toppings:

**Lemon Zest \$3.75**

**Crispy Guanciale \$4.75**

**Cotechino \$4.75**

**Truffle Peeling \$5.75**



• **ANTIPASTI ~ APPETIZERS** •

**Calamari \$22.75**

Battered & Golden-fried tender Calamari, Spicy Tomato Sauce

**Cozze \$23.75 OR Vongole alla Marinara \$29.95**

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

**Polipo \$27.75**

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

**Tagliere di Salumi e Parmiggiano \$28.75**

A fabulous array of quality Cold Cuts,  
Parmesan Cheeses, Bread, Olives,

**Carpaccio di Tonno \$28.75**

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

**Capesante e Pancetta Croccante \$31.75**

Seared Scallops, Crispy Pancetta, Brandy Orange Sauce

**Battuta di Manzo \$29.75**

Beef Tenderloin Tartare, Bermuda Quail Egg

**Ibérico, Burrata di Bufala e Tartufo Nero \$30.75**

Ibérico and Burrata marinate in Black Truffle

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• **ZUPPE ~ SOUP** •

**The Chef's Soup of the Day \$13.00**

Special selection from the Chef

**Traditional Bermuda Rock Fish Chowder \$13.95**

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 \$32.75**

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

**(V) Tortellone Ricotta e Spinaci \$33.75**

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

**Mafalde Ragu di Vitello \$36.95**

Homemade Ruffled Edge Pasta, traditional slow-braised Veal Ragout

**(V) Paccheri Tartufo e Burrata di Bufala \$36.95**

Homemade 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,  
Parmesan Mashed Potatoes

**Frutti di Mare in Guazzetto \$47.75 \***

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

**Branzino Gratinato al Forno \$47.75 \***

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

**Grigliata di Pesce \$50.75\***

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 \$37.75**

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

**Veal Limone \$39.75**

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 \$40.75**

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 \$47.75\***

**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** •

<b>Mixed Salad \$9.50</b>	<b>Roasted New Potatoes \$13.00</b>
<b>Truffle French Fries \$10.50</b>	<b>Mixed Vegetables \$14.00</b>
<b>Tagliolini Tomato Sauce \$11.75</b>	<b>Sautéed Spinach \$14.00</b>
	<b>Broccolini \$14.75</b>

• **SPECIAL BALSAMIC GIFT BOXES** •

<b>Traditional \$110.00</b>	<b>Black Diamond \$310.00</b>
<b>Balsamic Extra Old \$210.00</b>	<b>100 Year Old \$900.00</b>

\* 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*