

OUR FAMOUS
Cacio & Pepe

Cheese & Pepper Pasta

Homemade Tagliolini

Flambéed tableside in a large Parmesan Cheese Wheel

(minimum of 2 orders)

Appetizer | \$27.50 per person

Main Course | \$34.50 per person

Additional Toppings (optional)

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

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

Prosciutto e Melone | \$23.75

Razor thin slices of Parma Ham & Ripe Cantaloupe Melon

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 Charcuterie, Cheeses, Bread, Olives,
and other delicious bites

Tartare di Tonno e Burrata | \$29.75

Combination of Tuna Tartare, Buffalo Burrata, Arugula Salad

Vitello Tonnato | \$30.75

Sous Vide Veal Loin, Tuna Creamy Sauce, Crispy Capers

Buffalo Mozzarella & Iberico Ham | \$29.75

Fresh Buffalo Mozzarella, Razor thin sliced Specialty Ham

Zuppe SOUP

The Chef's Soup of the Day | \$12.75

Special selection from the Chef

Traditional Bermuda Rock Fish Chowder | \$13.75

Bermuda Black Rum & Sherry Peppers



PLEASE ADVISE YOUR SERVER OF FOOD ALLERGIES & DIETARY RESTRICTIONS
(v) VEGETARIAN | (vg) VEGAN | (gf) GLUTEN FREE



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) (vg) (gf) **Insalata di Spinaci e Noci Tostate** | \$17.75

Baby Spinach, Red Onion, Avocado & Cherry Tomato Salad with Toasted Walnuts
tossed in Dijon Mustard & Extra Virgin Olive Oil Dressing

(v) **Insalata Radicchio Noci e Gorgonzola** | \$24.75

Radicchio Salad, Toasted Walnuts, 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

(v) **Ravioli Caprese** | \$31.75

Homemade Ravioli Pockets filled with Ricotta, Tomato-Basil Coulis

Tagliolini Bolognese | \$32.75

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

Tagliolini Pepe, Limone e Gamberi | \$35.75

Homemade Black Pepper & Lemon Tagliolini, White Wine Shrimps, Cherry Tomatoes

(vg) **Tagliolini Vegani con Ceci e Tartufo** | \$35.75

Vegan Tofu Tagliolini with a Chickpea Truffle Sauce, Fresh Spinach and Toasted Almonds

Pappardelle con Ragu di Vitello | \$36.75

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

Spaghetti Vongole | \$40.75

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

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

Italian Mini Baguette, Italian Sausage, Broccoli Rabe, Proulone Cheese

Tarttonno | \$33.75

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

Secondie MAIN COURSE

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

Petto d'Anatra | \$36.75

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

Pollo Parmigiana | \$37.75

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

Salmone | \$37.75

Pan-fried (skin on) Atlantic Salmon, Basil Mashed Potatoes, Toasted Pistachios, Asparagus

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

Grigliata di Pesce | \$46.75*



Mixed Grilled Seafood, (Brazino or Local Catch, Shrimp, Octopus, Calamari)
Mix Grilled Vegetables



Branzino Gratinato al Forno | \$46.75*

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





* All below dishes are subject to availability and pricing is dictated by the market (MKT Price), please ask your server

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**

Contori SIDES

Mixed Salad | \$9.50

Sautéed Broccoli | \$11.00

Basil Mashed Potatoes | \$9.95

Mixed Vegetables | \$13.00

Roasted New Potatoes | \$11.00

Sautéed Spinach | \$13.00

Truffle French Fries | \$9.50

Char Grilled Broccolini | \$14.75

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 Desserts 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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Aperitivo & Cocktails

Moscow Mule | \$16.50
Vodka, Ginger Beer, Lemon Juice, Fresh Mint & Lemon

Aperol Spritz | \$17.50
Prosecco, Aperol, Soda Water

Mimosa | \$15.50
Prosecco & Orange Juice

Negroni | \$18.50
Campari, Sweet Vermouth, Gin

Tequila Sunrise | \$18.50
Tequila, Orange Juice & Grenadine

Margarita | \$18.50
Tequila, Triple Sec, Lime Juice, Salt

Cosmopolitan | \$19.75
Vodka, Triple Sec, Cranberry Juice, Lime

Manhattan | \$19.75
Rye Whisky, Red Vermouth, Angostura

Empress Collins | \$19.75
Empress Gin, Sugar Syrup, Lemon & Soda

Wine by the Glass

Whites

Champagne	\$23.00
Prosecco	\$12.00
Sauvignon Blanc Zorzettig	\$14.50
Pinot Grigio Zorzettig	\$14.50
Chardonnay Zorzettig	\$14.50
Riesling Julie	\$14.50
Le Bijou Provence Rosé	\$16.50
Pecorino D'umbria	\$16.50
Principessa Gavi	\$16.75
Sancerre	\$17.50
Petit Chablis	\$17.50
Sauvignon Blanc Dog Point	\$17.50

Reds

Malbec	\$15.00
Rosso di Montalcino	\$15.00
Merlot	\$15.75
Chianti Classico	\$16.75
Montepulciano Zaccagnini	\$16.75
Pinot Noir	\$17.50
Cabernet Sauvignon	\$17.50
Barbera	\$19.00
Nebbiolo	\$19.00
Barolo	\$19.00
Amarone	\$22.00
Prisoner	\$30.00

Beer \$10.50 each

Non Alcoholic Heineken | Heineken | Corona | Amstel Light | Coors Light | Peroni | Morreti
Draft Heineken (\$13.50) | Draft Morreti (\$13.50)

