



RESTAURANT WEEK SIGNATURE MENU



SAPORI D'ITALIA
FLAVOURS OF ITALY
SATURDAY 25 JANUARY 2025

Bresaola con Rucola, Parmigiano e Vinaigrette al Limone (gf)

Bresaola with Arugula, Parmesan and Lemon Vinaigrette

or

Tartare di Tonno con Avocado, Salsa Miele e Basilico (gf)

Local Yellow Fin Tuna Tartare with Avocado and Basil Honey Dressing

Risotto with Parmigiano, Taleggio & Cotechino

Italian Carnaroli Rice, 36 Month Parmigiano Reggiano,
Crumble of Taleggio Cheese, Poached Cotechino

Medaglioni di Cernia in Pancetta con Salsa al Brandy

Rock Fish Medallions wrapped in Pancetta, Brandy Sauce and Sweet Broccolini

or

Bermuda Herb Crusted NY Lamb Chop

Butter Jumbo Green Asparagus, Red Wine Amarone Lamb Jus

Traditional Tiramisu

or

Affogato

\$85 per person
plus service charge

Prosecco & Canapes @ 7pm

Dinner @ 7.30pm

Email info@littlevenice.bm for reservations