

## Contorni-Sides

French Fries \$8.75

Truffle French Fries \$9.50

Mixed Salad \$7.75

Mixed Vegetables \$12.75

Sautéed Spinach \$12.75

## Dessert-Dolce

Tiramisu \$13.75

Our famous specialty

Torta Caprese \$13.75

Flourless Chocolate Almond Cake

Crostatina di Mirtilli \$13.75

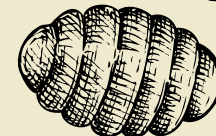
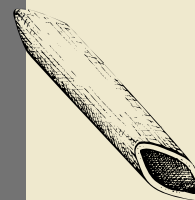
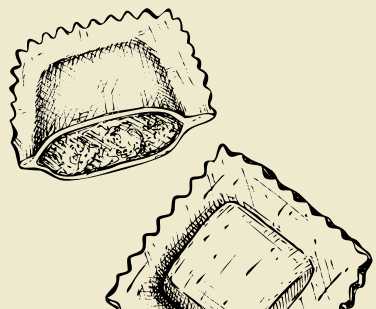
Berry Tart

Crème Caramel \$13.75

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)

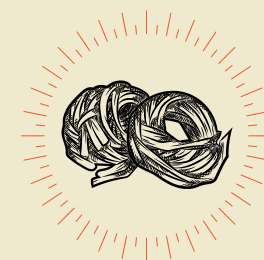
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# Little Venice Restaurant

## Take Out Menu



## Insalate-Salad

**Insalate Mista \$13.50**  
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 \$10.75

**Insalata Caprese \$22.25**

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

**Radicchio Gorgonzola \$22.25**

Radicchio Salad, Gorgonzola Cheese, Toasted Walnuts, Balsamic Dressing

## Zuppe-Soup

**Bermuda Fish Chowder \$13.00**

## Antipasti-Appetizers

**Calamari \$19.50**

Battered Golden Fried Tender Calamari, Marinara Sauce

**Cozze alla Marinara \$20.50 OR Vongole \$27.50**

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

**Polipo \$25.00**

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

**Battuta di Manzo \$27.75**

Beef Tenderloin Tartare, Bermuda Quail Egg

**Tartare di Tonno \$26.75**

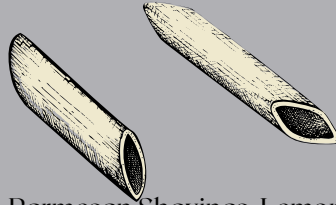
Yellowfin Tuna Tartare, Avocado, Sesame Olive Oil Dressing

**Ibérico, Burrata di Bufala e Tartufo Nero \$28.75**

Ibérico and Burrata marinate in Black Truffle

**Tagliere di Salumi \$26.75**

Italian Cold Meats, 36-month Parmesan Cheese & Olives



## Pasta

**Penne Marinara \$20.75**

Penne Pasta in Fresh Tomato Sauce

**Rigatoni Bolognese \$22.75**

Rigatoni Pasta, Hearty Meat & Tomato Sauce

**Fettuccine Alfredo \$23.75**

Homemade Flat Pasta with Ham & Mushroom in a Creamy Sauce

**Penne Primavera \$23.75**

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

**Penne Arrabbiata \$23.75**

Penne Pasta in Spicy Tomato & Parsley Sauce

**Rigatoni Amatriciana \$23.75**

Large Pasta Tubes with Bacon, Onion, & Tomato Sauce

**Ravioli Caprese \$29.75**

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

**Tortellone Ricotta e Spinaci \$29.75**

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

**Pappardelle Ragù di Vitello \$33.75**

Homemade Pappardelle Pasta, traditional slow-braised Veal Ragout

**(V) Paccheri Tartufo e Burrata di Bufala \$35.75**

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

**Gnocchi allo Zafferano e Frutti di Mare \$39.75**

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

**Spaghetti Vongole \$38.75**

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



## Secondi-Main

**Pollo alla Milanese \$32.75**

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

**Pollo alla Parmigiana \$35.75**

Breaded Chicken with Tomato with Mixed Salad or Tagliolini Tomato Sauce

**Salmone e Pistacchio \$36.75**

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

**Frutti di Mare in Guazzetto \$44.75**

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

**Branzino Gratinato al Forno \$44.75**

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

**8oz Beef Tenderloin \$45.75**

**Grigliata di Pesce \$46.75**

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

**Petto d'Anatra \$37.75**

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

**New Zealand Lamb Chop \$45.75**

**14oz Ribeye \$59.75 | 16oz Ribeye \$69.75**

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

**Saltimbocca \$37.75**

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

**Limone \$36.75**

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

**Milanese \$38.75**

Breaded Golden Fried Veal with Mixed Salad or Tagliolini Tomato Sauce

**Parmigiana \$42.75**

Breaded Veal with Tomato with Mixed Salad or Tagliolini Tomato Sauce

