

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	



Dinner Menu

Famous Cacio & Pepe

CHEESE & PEPPER PASTA

Homemade Tagliolini, flambeed tableside in a large Parmesan cheese wheel

minimum 2 portions

APPETIZER

28.75 per person

MAIN COURSE

38.75 per person

Additional Toppings:

Lemon Zest

3.75

Truffle Peeling

6.75

Crispy Guanciale

5.75

Cotechino

5.75



Appetizers

SEAFOOD & FISH

Calamari 24.75

Battered & Golden Fried Tender Calamari,
Spicy Tomato Sauce

Polipo 28.75

Roasted Tenderized Octopus,
Sautéed Broccoli Rabe,
Lime & Rosemary, Basil Pesto

Cozze (gf) 24.75

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

Carpaccio di Tonno (gf) 28.75

Local Yellowfin Tuna Carpaccio,
Arugula Salad & Cherry Tomatoes

Capesante (gf) 31.75

Seared Scallops, Crispy Pancetta,
Brandy Orange Sauce

COLD CUTS & MEAT

Tagliere Salumi 28.75

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



Battuta di Manzo 29.75

Premium Certified Angus Beef Tenderloin
Tartare, Bermuda Quail Egg

Iberico e Burrata (gf) 30.75

Iberico & Burrata
Marinated in Black Truffles

Smoked Applewood Bacon (gf) 28.75

Slowly Smoked over Applewood
served with Local Bermuda Honey

SALAD

Cesare

Romaine Hearts, Little
Venice Special Dressing,
Garlic Croutons,
Parmesan Shavings

16.75

Rucola (gf)

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

16.75

Caprese (gf)

Sliced Vine-Ripened
Tomatoes & Fresh Buffalo
Mozzarella, Oregano,
Bermuda Basil Pesto

24.75

Add On: Chicken 6.50 | Shrimps 12.75

SOUP

Chef's Soup of the Day (gf)

A Special Selection from the Chef

13.00

Traditional Bermuda Rock Fish Chowder (gf)

Bermuda Black Rum & Sherry Peppers

13.75

PLEASE ADVISE YOUR HOST OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

Pasta

Raviolo Caprese (v) Homemade Ravioli Pockets, Ricotta, Mozzarella, Tomato Basil Coulis	34.75
Tortellone Ricotta e Spinaci (v) Homemade Spinach & Ricotta Tortellone, Butter Sage Sauce, Tuscan Amarone Reduction, Parmesan Shavings	35.75
Mafalde Ragù di Vitello Homemade Ruffled Edge Pasta with Traditional Slow Braised Veal Ragout	37.75
Paccheri Tartufo e Burrata di Bufala (v) Homemade Large Tube Pasta, Parmesan & Truffle Light Creamy Sauce, Fresh Buffalo Burrata, Black Truffle Shavings	37.75
Spaghetti Vongole Spaghetti from Gragnano, Fresh Clams, White Wine Sauce, Garlic, Parsley & Peperoncino	42.75
Gnocchi allo Zafferano e Frutti di Mare Homemade Gnocchi, Octopus, Shrimp, Mussels, Clams, Light Creamy Saffron Sauce	46.75
Ravioli All'Aragosta Black & White Ravioli, Local Lobster, Bisque Sauce, Touch of Sour Cream with Toasted Pistachios	44.75
Risotto del Giorno (gf) Special Pasta of the Day Please ask your Host	MKT

Gluten Free Penne can be substituted for any pasta

All pasta dishes topped tableside with our Special 36-month aged Parmigiano-Reggiano

Main Course

FISH & SEAFOOD

Salmone e Pistacchio (gf) Atlantic Salmon Pistachio Crusted Pan-fried Skin on Artichoke, with Parmesan Mashed Potatoes	42.75
Frutti di Mare in Guazzetto Mixed Seafood & Local Catch Casserole in Spicy Tomato Sauce with Garlic Bread	47.75
Branzino Gratinato al Forno (gf) Baked Roasted Mediterranean Seabass, Orange & Bermuda Rosemary, Sautéed Garlic Sweet Broccolini	47.75
Grigliata di Pesce (gf) Mix Grilled Seafood (Local Catch, Shrimp, Scallops, Octopus & Seppia), Grilled Vegetables	50.75
Pescato del Giorno (gf) Our Chef will advise you of our Fresh Local Catch	MKT
Branzino al Sale (gf) (serves 2 people) Salt Crusted Mediterranean Seabass 'filleted tableside', includes two side dishes (please allow 35 minutes)	MKT

MEAT & BOUCHER

Petto d'Anatra Slow-cooked Pan Roasted Duck Breast, Sweet Wine Reduction Sauce, Potato Croquette, Broccoli Rabe	39.75
New Zealand Lamb Chop (gf) Garlic Broccolini & Roasted New Potatoes	48.75
8oz Beef Tenderloin (gf) * Premium Certified Angus Beef 8 oz center cut Beef Tenderloin 	49.75
Pan-fried 42 oz Beef T-Bon Steak (gf) * 42 oz cut Porterhouse from Halperns Ranch	152.75
Ribeye Steak (gf) * Premium Certified Angus Beef available in 14oz 16oz 24oz cuts 	14oz 65.75 16oz 75.75 24oz 99.75
16oz Iberian Pork Chop (gf) 16 oz cut Bone-In Pan Fried Grilled Milanese Style	65.75
Little Venice Famous Veal Chop (gf) * 16oz Tender Provimi Loin Chop (cooked to your specifications) Pan Roasted Grilled Milanese Style	110.75

**Please order your Sides separately*



Certified Angus Beef® (CAB) represents the highest standards of quality, with strict criteria for marbling, tenderness, and flavour. We are proud ambassadors, offering only cuts that meet these premium standards for an exceptional dining experience.

Classics

Pollo alla Parmiggiana Breaded Chicken, Tomato Sauce, Mozzarella with Mixed Salad or Tomato Tagliolini	37.75
Pollo alla Milanese A generous portion of Pan-fried Breaded Chicken, Fresh Lemon, Marinated Tomato Concasse	34.75
Vitello alla Milanese A generous portion of Pan-fried Breaded Veal, Fresh Lemon, Marinated Tomato Concasse	42.75
Vitello al Limone Lightly Floured Veal Scaloppine, Fresh Squeezed Light Lemon Sauce	39.75
Saltimbocca di Vitello Lightly Floured Veal Scaloppine, Prosciutto, Marsala Wine Sauce & Fresh Bermuda Sage	40.75

SIDES

Mixed Salad (gf) 9.50	Truffled French Fries 10.50	Tomato Tagliolini 11.50
Roasted New Potatoes (gf) 13.00	Mixed Vegetables (gf) 15.00	Sautéed Spinach (gf) 15.00

BALSAMIC GIFT BOXES

TRADITIONAL	110.00
BALSAMIC EXTRA OLD	210.00
BLACK DIAMOND	310.00
100 YEAR OLD	900.00

*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 or more