

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 HOST OF FOOD ALLERGIES & DIETARY RESTRICTIONS  
(v) VEGETARIAN



## *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 Mandorlie Tostate** | \$17.75

Baby Spinach, Red Onion, Avocado & Cherry Tomato Salad with Toasted Almonds  
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*

All pasta is homemade, made in house

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

Ravioli Pockets filled with Ricotta & Mozzarella Tomato-Basil Coulis

### **Fettucine alla Bolognese** | \$32.75

Slow cooked Traditional Emilia Romagna Beef Ragù

### **Tagliolini Pepe, Limone e Gamberi** | \$35.75

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

### **Paccheri Pomodoro Burrata di Bufala** | \$33.75

Large Tube Pasta in Basil Tomato Sauce with Fresh Buffalo Burrata

### **Pappardelle con Ragù di Vitello** | \$36.75

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

### **Tagliolini Vongole** | \$40.75

Tagliolini, 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, Provolone 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** | \$54.75\* 

**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

A 17% service charge will be added to your bill  
A 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
Barbaresco	\$22.00

### *Beer* \$10.50 each

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

