

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

**Chicken** | 6.50

**Shrimp** | 12.75





## *Antipasti* APPETIZERS

### **Calamari** | 23.75

Battered & Golden-fried tender Calamari, Spicy Tomato Sauce

### **Cozze** | 24.75

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

### **Prosciutto e Melone** | 24.75

Razor thin slices of Parma Ham & Sweet Cantaloupe Melon

### **Tartare di Tonno e Burrata** | 29.75

Combination of Tuna Tartare, Buffalo Burrata, Arugula Salad

### **Buffalo Mozzarella & Iberico Ham** | 29.75

Fresh Buffalo Mozzarella, Razor thin sliced Specialty Ham

### **Tagliere di Salumi e Parmiggiano** | 30.75

A fabulous array of quality Charcuterie, Cheeses, Bread, Olives,  
and other delicious bites

### **Vitello Tonnato** | 30.75

Sous Vide Veal Loin, Tuna Creamy Sauce, Crispy Capers

### **Polipo** | 33.75

Roasted tenderized Octopus, sautéed Broccoli Rabe, Roasted Potatoes

## *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 Mandorle Tostate** | 18.75

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** | 32.75

Ravioli Pockets filled with Ricotta & Mozzarella Tomato-Basil Coulis

### (v) **Paccheri ai Funghi** | 33.75

Large Tube Pasta in mixed in a Mushroom Ragù

### **Fettucine alla Bolognese** | 33.75

Slow cooked Traditional Emilia Romagna Beef Ragù

### **Tagliolini Pepe, Limone e Gamberi** | 36.75

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

### **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** | 32.75

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

### **Tarttonno** | 35.75

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

## *Secondi* MAIN COURSE

### ..... FISH & SEAFOOD .....

#### **Salmone** | 38.75

Pan Fried (Skin On) Atlantic Salmon, Asparagus, Fresh Yogurt,  
Lemon Sauce & Roasted Pistachio

#### **Grigliata di Pesce** | 48.75\*

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

#### **Branzino Gratinato al Forno** | 48.75\*

Baked Roasted Mediterranean Seabass, Orange & Bermuda Rosemary,  
Sautéed Garlic Broccoli Rabe

#### **§ Pescato del Giorno** | MKT Price

Our chef will advise you of our fresh local catch

### ..... MEAT & BOUCHER .....

#### **Petto d'Anatra** | 36.75

Slow-cooked Pan-roasted Duck Breast, Bermuda Honey Glaze,  
Fried Artichoke, Broccoli Rabe

\* 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 Certified Angus Beef Ribeye



**16oz Iberico Pork Chop** Pan-fried | Grilled | Milanese Style | 65.75

#### **Little Venice Famous Veal Chop** | 110 \*

16oz tender Provimini Loin Chop  
cooked to your specification **Pan Roasted | Grilled | Milanese Style**





CLASSICS

**Pollo alla Milanese** | 34.75 or **Veal Milanese** | 42.75

A generous portion of Pan-fried Breaded Chicken or Veal,  
Fresh Lemon, Marinated Tomato Concasse

**Pollo Parmigiana** | 37.75

Breaded Chicken, Tomato Sauce, Mozzarella

**Veal Saltimbocca** | 38.75

Lightly floured Veal Scaloppine, Prosciutto, Marsala Wine Sauce & Fresh Bermuda Sage

**Veal Limone** | 38.75

Lightly floured Veal Scaloppine, Fresh-squeezed light Lemon Sauce

All the above dishes are served with either  
Mixed Salad or Tomato Tagliolini or Mixed Vegetables

*Contorni* SIDES

**Mixed Salad** | 9.50

**Sautéed Broccoli** | 12.00

**Mashed Potatoes** | 9.95

**Mixed Vegetables** | 14.00

**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

An 18% service charge will be added to your bill



For groups over 8 people an additional 3% will be added

PLEASE ADVISE YOUR HOST OF FOOD ALLERGIES & DIETARY RESTRICTIONS

(v) VEGETARIAN | (gf) GLUTEN FREE

If you have any intolerance or specific diet, please ask your waiter for guidance. Consumption of raw or under-cooked meats can present a potential health risk.

Please speak with your server for more information regarding our menu items.





## *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)

