

Contorni-Sides

French Fries \$8.75

Truffle French Fries \$9.50

Mixed Salad (gf) \$7.75

Mixed Vegetables (gf) \$12.75

Sautéed Spinach (gf) \$12.75

Dessert-Dolce

Tiramisu \$14.00

Our famous specialty

Torta Caprese \$14.00

Flourless Chocolate Almond Cake

Crostatina di Mirtilli \$14.00

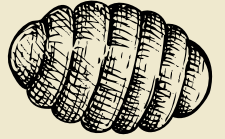
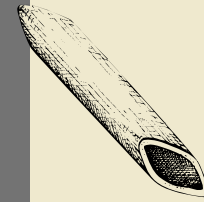
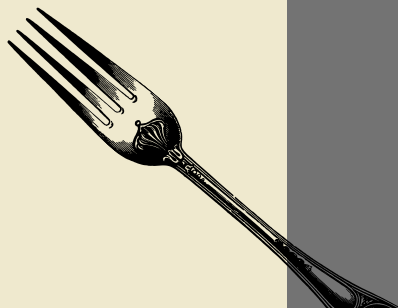
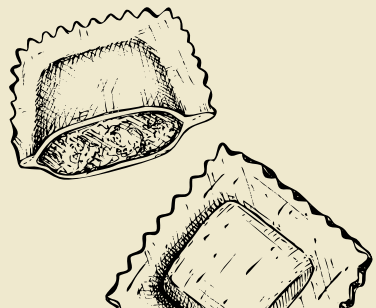
Almond Sponge

San Sebastian Cheesecake \$15.00

Caramelized Velvety Cheesecake, Nutella 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

Order on Sargasso Sea
for Delivery!



Facebook

@Little Venice Restaurant



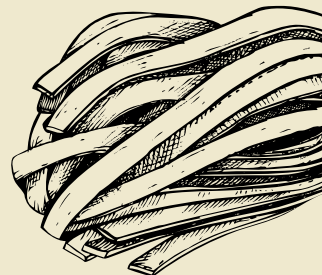
Instagram

@Little Venice Restaurant



Little Venice Restaurant

Take Out Menu



Insalate-Salad

Insalate Mista (gf) \$13.50
Mixed Salad

Insalata di Rucola (gf) \$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 \$6.50 or Shrimp \$10.00

Insalata Caprese (gf) \$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 (gf) \$13.00

Antipasti-Appetizers

Calamari \$19.50

Battered Golden Fried Tender Calamari, Marinara Sauce

Cozze alla Marinara (gf) \$22.50

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

Capesante e Pancetta Croccante (gf) \$25.75

Seared Scallops, Crispy Pancetta, Brandy Citrus Sauce

Battuta di Manzo \$28.75

Beef Tenderloin Tartare, Bermuda Quail Egg

Ibérico e Burrata (gf) \$28.75

Ibérico and Burrata marinated in Black Truffle

Tagliere di Salumi \$28.75

Italian Cold Meats, 36-month Parmesan Cheese & Olives

Pasta

Penne Marinara \$20.75

Penne Pasta in Fresh Tomato Sauce

Rigatoni Bolognese \$23.75

Rigatoni Pasta, Hearty Meat & Tomato Sauce

Fettuccine Alfredo \$24.75

Homemade Flat Pasta with Mushroom in a Creamy Sauce

Penne Primavera \$24.75

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

Penne Arrabbiata \$24.75

Penne Pasta in Spicy Tomato & Parsley Sauce

Rigatoni Amatriciana \$24.75

Large Pasta Tubes with Bacon, Onion, & Tomato Sauce

Ravioli Caprese (v) \$29.75

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

Tortellone Ricotta e Spinaci (v) \$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

Paccheri Tartufo e Burrata di Bufala (v) \$35.75

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

Gnocchi allo Zafferano e Frutti di Mare \$46.75

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

Spaghetti Vongole \$40.75

Spaghetti from Gragnano, 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 (gf) \$36.75

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

Frutti di Mare in Guazzetto \$46.75

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

Branzino Gratinato al Forno (gf) \$44.75

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

Soz Beef Tenderloin (gf) \$49.00

French Fries

Grigliata di Pesce (gf) \$48.75

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 (gf) \$45.75

Mixed Vegetables
(additional cost for substitute sides)

14oz Ribeye (gf) \$59.75 | 16oz Ribeye (gf) \$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 \$39.75

Breaded Golden Fried Veal with Mixed Salad or Tagliolini Tomato Sauce

Parmigiana \$45.75

Breaded Veal with Tomato with Mixed Salad or Tagliolini Tomato Sauce

