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

LITTLE VENICE
Restaurant & Wine Bar

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
Crispy Guanciale	5.75
Cotechino	5.75
Truffle Peeling	6.75
Chicken	7.00
Shrimp	12.75
Salmon Caviar	*15.75



Appetizers

SEAFOOD & FISH

Calamari 24.75
Battered & Golden Fried Tender Calamari, Spicy Tomato Sauce

Cozze (gf) 24.75
Fresh Mussels, Garlic, Chili, White Wine & Parsley, Light Fresh Tomato Sauce, Garlic Crostini

Carpaccio di Tonno (gf) 28.75
Local Yellowfin Tuna Carpaccio, Arugula Salad & Cherry Tomatoes

Capesante (gf) 31.75
Seared Scallops, Crispy Pancetta, Brandy Citrus Sauce

Polipo *33.75
Roasted Tenderized Octopus, Sautéed Broccoli Rabe,, Roasted Potatoes

COLD CUTS & MEAT

Tagliere Salumi 30.75
A fabulous array of quality Cold Cuts, Parmesan Cheeses, Bread, Olives

Pancetta Affumicata (gf) 29.75
Crispy Thick Cut Applewood Smoked Pancetta with Bermuda Honey

Battuta di Manzo 30.75
Premium Certified Angus Beef Tenderloin Tartare, Bermuda Quail Egg

Iberico e Burrata (gf) 30.75
Iberico & Burrata Marinated in Black Truffles

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 **7.00** | **5** 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
(V) VEGETARIAN | (GF) GLUTEN FREE

Pasta

Raviolo Caprese (v) 34.75
Homemade Ravioli Pockets, Ricotta, Mozzarella, Tomato Basil Coulis

Tortellone Ricotta e Spinaci (v) 35.75
Homemade Spinach & Ricotta Tortellone, Butter Sage Sauce,
Tuscan Amarone Reduction, Parmesan Shavings

Mafalde Ragù di Vitello 37.75
Homemade Ruffled Edge Pasta with Traditional Slow Braised Veal Ragout

Paccheri Tartufo e Burrata di Bufala (v) 38.75
Homemade Large Tube Pasta, Parmesan & Truffle Light Creamy Sauce,
Fresh Buffalo Burrata, Black Truffle Shavings

Tagliolini Nero con Aragosta *56.75
House made Black Ink Tagliolini with Bermuda Spiny Lobster,
Roasted Cherry Tomatoes, White Wine, Lemon Zest

Spaghetti Vongole 42.75
Spaghetti from Gragnano, Fresh Clams, White Wine Sauce, Garlic,
Parsley & Pepperoncino

Gnocchi allo Zafferano e Frutti di Mare 46.75
Homemade Gnocchi, Octopus, Shrimp, Mussels, Clams, Light Creamy Saffron Sauce

Risotto del Giorno (gf) MKT
Special Pasta of the Day | Please ask your Host

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) — 42.75
Pan Fried (Skin On) Atlantic Salmon, Asparagus, Fresh Yogurt, Lemon Sauce & Roasted Pistachio

Frutti di Mare in Guazzetto — *48.75
Mixed Seafood & Local Catch Casserole in Spicy Tomato Sauce with Garlic Bread

Branzino Ligure — *48.75
Pan seared Branzino Filet, Roasted Potatoes, Cherry Tomatoes, Taggiasca Olives & Pine Nut

Grigliata di Pesce (gf) — *50.75
Mix Grilled Seafood (Local Catch, Shrimp, Scallops, Octopus & Seppia), Grilled Vegetables

Pescato del Giorno (gf) — MKT
Our Chef will advise you of our Fresh Local Catch

Branzino al Sale (gf) (serves 2 people) — MKT
Salt Crusted Mediterranean Seabass 'filleted tableside', includes two side dishes (please allow **35** minutes)

MEAT & BOUCHER

Petto d'Anatra — 39.75
Slow-cooked Pan Roasted Duck Breast, Sweet Wine Reduction Sauce, Red Cabbage Puree, Roasted Endive, Crispy Potato Chips

New Zealand Lamb Chop (gf) — *48.75
With Broccolini & Roasted New Potatoes

8oz Beef Tenderloin (gf) ~ — *54.75
Premium Certified Angus Beef 8 oz center cut Beef Tenderloin

16oz Iberico Pork Chop (gf) — *65.75
16 oz cut Bone-In **Pan Fried | Grilled | Milanese Style**

Little Venice Famous Veal Chop (gf) ~ — *135.00
16oz Tender Provimi Loin Chop (cooked to your specifications)
Pan Roasted | Grilled | Milanese Style

Pan-fried 42 oz Beef T-Bone Steak (gf) ~ — *160.00
42 oz cut Porterhouse from Halperns Ranch

Ribeye Steak (gf) ~
Premium Certified Angus Beef available in 14oz | 16oz | 24oz cuts

14oz | MKT Price
16oz | MKT Price
24oz | MKT Price

~*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 Milanese 34.75
A generous portion of Pan-fried Breaded Chicken, Fresh Lemon,
Marinated Tomato Concasse

Pollo alla Parmiggiana 34.75
Breaded Chicken, Tomato Sauce, Mozzarella

Vitello al Limone 39.75
Lightly Floured Veal Scaloppine, Fresh Squeezed Light Lemon Sauce

Saltimbocca di Vitello 40.75
Lightly Floured Veal Scaloppine, Prosciutto, Marsala Wine Sauce & Fresh Bermuda Sage

Vitello alla Milanese 44.75
A generous portion of Pan-fried Breaded Veal, Fresh Lemon,
Marinated Tomato Concasse

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

SIDES

Mixed Salad (gf)	**Truffled French Fries**	**Tomato Tagliolini**
9.50	10.50	11.50
Roasted New Potatoes (gf)	**Mixed Vegetables** (gf)	**Sautéed Spinach** (gf)
13.00	15.00	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.
A surcharge will be applied for our Dine Around customers for appetizers over $30 and for main courses over $50
An 18% service charge will be added to your bill & for groups over 8 people an additional 3% will be added
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.