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

**Salmon Caviar** | 15.75 *



# *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, Garlic Crostini

**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) Ravioli Melanzane** | 36.75
House made Ravioli filled with Eggplant Parmigiana, Tomatoes, Parmesan,
Fresh Mozzarella, Basil & Tomato Coulis

**Fettucine alla Bolognese** | 33.75
Slow cooked Traditional Emilia Romagna Beef Ragu

**Gnocchi** | 35.75
House made Gnocchi, Italian Sausage, Pumpkin Coulis, Walnuts & Provolone Sauce

**Pappardelle con Ragu 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

**Broccoli e Salsiccia** | 32.75
Italian Mini Baguette, Italian Sausage, Broccoli Rabe, Provolone Cheese,
served with French Fries

**Aliciotto** | 35.75
Italian Mini Ciabatta, Anchovies, Buffalo Burrata, Roasted Red Bell Pepper,
Pistachio Crumble, served with French Fries

# *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 Ligure** | 48.75*
Pan seared Branzino Filet, Roasted Potatoes, Cherry Tomatoes,
Taggiasca Olives & Pine Nuts

**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,
Red Cabbage Puree, Roasted Endive, Crispy Potato Chips

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** | 135 ~
16oz tender Provimi 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

**Mashed Potatoes** | 9.95

**Roasted New Potatoes** | 11.00

**Truffle French Fries** | 9.50

**Sautéed Broccoli** | 12.00

**Mixed Vegetables** | 14.00

**Sautéed Spinach** | 13.00

**Char Grilled Broccolini** | 14.75

## *Special Balsamic Gift Boxes*

**Traditional** | 110.00

**Balsamic Extra Old** | 210.00

**Black Diamond** | 310.00

**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

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| 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

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| 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 |
| Nebiolo | 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)