



SPECIAL

CACIO & PEPE

Cheese & Pepper Pasta

Homemade Tagliolini, flambéed
tableside in a large Parmesan Cheese Wheel

(Minimum two people)

Appetizer \$27.75 per person

Main Course \$35.75 per person

(For only one person)

Appetizer \$29.75

Main Course \$37.00

Optional additional Toppings:

Lemon Zest \$3

Crispy Pancetta \$4

Cotechino \$4

Truffle Peeling \$5



Antipasti ~ Appetizers

Calamari \$21.75

Battered & Golden-fried tender Calamari, Marinara Sauce

Cozze \$21.75 OR Vongole alla Marinara \$27.75

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

Tagliere di Salumi e Parmiggiano \$26.75

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

Polipo \$25.75

Roasted tenderized Octopus, Lime and Rosemary,
sautéed Broccoli Rabe, Homemade Pesto

Carpaccio di Tonno \$25.75

Local Yellow Fin Tuna Carpaccio, Arugula Salad & Cherry Tomato,
Lemon Extra Virgin Olive Oil Dressing

Tris di Tartare di Pesce \$27.75*

Combination of Yellow Fin Tuna, Ora King Salmon and Local White Fish Tartare

Ibérico, Burrata di Bufala e Tartufo Nero \$28.75*

Ibérico and Burrata marinate in Black Truffle

Capesante e Pancetta \$27.75*

Seared Scallops, Grilled Asparagus, Parsley Lemon Chimichurri Sauce

Crudo di Pesce Frutti di Mare \$31.75*

Sampler Platter of Raw Seafood & Fish
(Tuna Tartare, Octopus Carpaccio, Scallops, Blue Point Oysters)

Zuppe ~ Soup

The Chef's Soup of the Day \$11.75

Special selection from the Chef
Vegan & Gluten Free

Traditional Bermuda Rock Fish Chowder \$13.75

Bermuda Black Rum & Sherry Peppers

Please advise your server of food allergies & dietary restrictions

Please note any items shared will be an additional cost -
Appetizer sharing: \$10 per dish - Main Dish sharing: \$12 per dish

Insalate ~ Salads

Cesare \$16.75

Romaine Hearts, Little Venice specialty Dressing, Garlic Croutons and Parmesan Shavings
Add Chicken \$6.00 or Shrimp \$8.00

(V) Insalata di Rucola \$16.75

Arugula, Cherry Tomatoes, Parmesan Shavings, Lemon Extra Virgin Olive Oil Dressing

(V) Insalata Caprese \$24.75

Sliced Vine-Ripened Tomatoes & Fresh Buffalo Mozzarella, Oregano,
Bermuda Basil Pesto, Organic Extra Virgin Olive Oil

Pastas ~ Pasta

(V) Ravioli Caprese \$29.75

Homemade Ravioli Pockets, Ricotta, Tomato-Basil Coulis

Vegan Beetroot Tagliolini \$29.75

Homemade Beetroot Tagliolini, Plant Base Meat Ragu,
Garlic & Broccolini

Risotto del Giorno \$MKT Price

Special Risotto of the Day

Pappardelle Ragu di Vitello \$35.75

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

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

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

Spaghetti Vongole \$39.75

Spaghetti from Gragnano, Fresh Clams, White Wine Sauce,
Garlic, Parsley and Peperoncino

Gnocchi allo Zafferano e Frutti di Mare \$39.75

Homemade Dumplings, Octopus, Shrimp, Mussels, Clams and Fish,
Light Creamy Saffron Sauce

All pasta dishes topped tableside with our Special 24-month Aged Parmigiano-Reggiano
Gluten Free Bread Available for \$1.50

Secondi ~ Main Course

Petto d'Anatra \$36.75

Slow-cooked Pan-roasted Duck Breast, Sweet Wine Reduction Sauce,
Potato Croquette, Broccoli Rabe

Salmone in Crosta di Pistacchi \$37.75

Pistachio Crust Pan-fried Skin on Òra King Salmon,
Basil Mashed Potatoes, Asparagus

Cartoccio di Frutti di Mare \$45.75 *

Mixed Seafood and Local Catch Casserole,
Fradivola Spicy Tomato Sauce, Garlic Bread served in a clear and modernized 'en papillote'

Branzino Gratinato al Forno \$45.75 *

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

Grigliata di Pesce \$48.75 | *For 2 \$87.75*

Mix Grilled Seafood, (Local Catch, Shrimp, Scallops, Octopus and Seppia), Grilled Vegetable

§ Pescato del Giorno \$MKT Price

Our chef will advise you of our fresh local catch

Pollo Parmigiana \$35.75

Breaded Chicken, Tomato Sauce, Buffalo Mozzarella
with Mixed Salad or Tagliolini Tomato Sauce

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

Pollo alla Milanese \$33.75 OR Veal Milanese \$39.75

A generous portion of Pan-fried Breaded Chicken or Veal, Fresh Lemon,
Marinated Tomato Concasse *with Mixed Salad or Tagliolini Tomato Sauce*

Please order substitute "Sides" separately

Carne Dalla Griglia ~ Meat From the Grill

** All below dishes are subject to availability and pricing is dictated by the market (\$MKT), please ask your waiter/ess*

10oz Beef Tenderloin \$46.75*

Mixed Vegetables

New Zealand Lamb Chop \$47.75*

Oven Roasted Potatoes

Grilled Peppercorn Crusted 16oz Cowboy Steak \$MKT Price*

Pan-fried 42oz Beef T-Bone Steak \$MKT Price*

Ribeye Steak \$MKT Price *

14oz, 16oz, 24oz Chairman Reserve Beef Ribeye

Veal Chop \$MKT Price *

A true Little Venice tradition ~ 16oz tender Provimi Loin Chop, cooked to your specification

Pan Roasted | Grilled | Milanese Style

~ Specialty ~

Branzino al Sale \$92.75

(serve 2 persons)

Salt Crusted Baked Mediteranean Sea Bass 'fillet table side'

(please allow 30 minutes)

Please order your "Sides" separately



Contorni ~ Sides

* Truffle French Fries \$8.75

* Basil Mashed Potatoes \$7.75

* Mixed Salad \$7.75

* Tagliolini Tomato Sauce \$10.75

* Mixed Vegetables \$12.00

* Sautéed Spinach \$12.00

* Peas, Onions, Bacon \$11.50

* Broccoli \$13.75

* Steamed Asparagus \$13.75

Our chefs also create Special Appetizers, Pasta, Main Courses and Dessert every day

** Surcharge applies to Fork Out Dine around*

For your convenience, 17% Service Charge will be added to your bill

20% Service Charge for parties of 8 and above