

Antipasti

(Starters)

Rucola, pere e Parmigiano con riduzione al balsamico
Wild rocket, pear & Parmesan salad with balsamic reduction

Burrata con insalata di borlotti, ceci, cannellini e pomodori
Burrata mozzarella with chickpeas, borlotti, cannellini beans and tomato salad

Asparagi alla griglia con rucola, scaglie di parmigiano e uova di quaglia
Grilled asparagus with rucola, parmesan shavings & quail eggs

Sarde in saor
Sweet & sour floured fried sardines with white onion, pine nuts & sultanas served with grilled polenta

Peoci e Peverasse (cozze e vongole)
Sautéed Mussels & Clams cooked with garlic, white wine and parsley

Insalata di mare con cozze, vongole, calamari e gamberi con olio e limone
Mixed seafood salad with mussels, clams, calamari and prawns, olive oil & lemon dressing
(suppl. £ 3.50)

Vitello tonnato
Thinly sliced veal with tuna & capers mayonnaise

Prosciutto crudo di Soave con burrata e pomodorini
Prosciutto crudo from Soave with mozzarella burrata & cherry tomatoes

Il tagliere di salumi nostrani
Northern Italian salami board
Sopressa Veneta, coppa, roasted porchetta & Prosciutto crudo di Soave

Carpaccio di filetto di manzo con rucola e maionese al Parmigiano
Beef fillet carpaccio with rocket & Parmesan mayonnaise

Minestrone di verdure miste estive con pesto di basilico
Mixed summer vegetable minestrone soup with basil pesto

Please inform our staff in case of allergies.
We will always do what possible to remove any allergens.
Nevertheless we cannot guarantee that there are any traces

Primi piatti *(Pasta dishes)*

Spaghetti gluten free available, please allow 15 min cooking time

Risotto del giorno
Risotto of the day

Parmigiana di melanzane
Baked floured aubergines with mozzarella cheese, basil & tomato sauce

Tortelloni “vegani” al ripieno di piselli e scalogno con crema di piselli
Vegan Tortelloni pasta, filled with peas and shallots

Gnocchi di patate con salsa di pomodoro, burrata e basilico fresco
Homemade gnocchi with tomato, mozzarella burrata and fresh basil sauce

Linguine con salsa di aragosta all’aglio, vino bianco e pomodoro
Linguine with fresh lobster, tomato, white wine & sweet chilli sauce
(suppl. £ 9.50)

Spaghetti alle vongole
Spaghetti with clams, garlic, chilly, parsley and white wine sauce

Bigoli in salsa di acciughe
Bigoli (the Venetian pasta) with anchovies & onions

Bigoli in salsa d’anatra
Bigoli pasta with duck ragout

Ravioli ripieni di agnello con ristretto di carne al rosmarino
Homemade ravioli filled with lamb & rosemary sauce

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Pesse

(Fish)

Tonno alla griglia con asparagi alla griglia e salsa alla mugnaia
Grilled tuna steak with grilled asparagus with caper and lemon sauce

Fritto misto Venexian

Deep fried flowered fish & shellfish with zucchini Venetian style served with tartar sauce
(Calamari, mullet, soft shell crab & king prawns)

Filetto di branzino con spinaci saltati e guazzetto di pomodorini, cozze e vongole
Pan fried sea bass fillet, spinach and sautéed cherry tomatoes mussels & clams
(suppl. £ 3.00)

Pesce del giorno

Fish of the day
(May be subject to supplement)

Carne

(Meat)

Fegato di vitello alla griglia con fagiolini, salsa al Marsala e scalogno
Grilled calf liver with French beans, Marsala & shallots sauce

Scaloppina di vitello al Prosecco ed erbe con purea di patate alla senape in grani
Veal scaloppine with Prosecco wine and mixed herb sauce, served with grain mustard mash potato

Tagliata di manzo alla griglia con patate arrosto e porcini saltati
Entrecote of Beef “tagliata” with sautéed potatoes & porcini mushrooms
(suppl. £ 6.00)

Milanese di pollo o vitello vestita con rucola e pomodori di Pachino
Chicken or veal Milanese served with rocket & cherry tomatoes

Fiorentina alla griglia (1 kg)

1 kg of grilled beef T-bone “Fiorentina style” for 2 persons
(suppl. £29.00)

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Contorni

(Sides)

£4.50

Roast potatoes with rosemary

Mashed potato

Fried zucchini

French beans

Spinach

Wild rocket & parmesan with balsamic dressing

Mixed salad

Green salad

Tomato & onion

Grilled vegetables with aubergines, zucchini, celeriac & tomato

***In line with our philosophy and with the Italian tradition our price structure gives you the opportunity to enjoy the full Italian experience.
The more dishes you order the less you pay per course.***

1 Course £16.50

2 Courses £26.50

3 Courses £33.50

4 Courses £ 37.50

A suggested 12.5% will be added to your bill.