

# 2Veneti2go

**Bread and breadsticks £2.80**

**Selection of mixed olives, pickled vegetables and lupins £2.50**

## Starters

**Rucola, pere e Parmigiano con riduzione al balsamico £6.50**

Wild rocket, pear & Parmesan salad with balsamic reduction

*Dairy, sulphites*

**Burrata con pomodorini datterino, olio e basilico £8.50**

Burrata mozzarella with datterino tomatoes, olive oil and basil

*Dairy*

**Sarde in saor £7.50**

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

*Fish, dairy, gluten, wine, nuts*

**Vitello tonnato £9.00**

Thinly sliced veal with tuna & capers mayonnaise and pickled onion

*Eggs, fish, nuts, sulphites*

**Prosciutto crudo di Soave con burrata e pomodorini £9.00**

Prosciutto crudo from Soave with mozzarella burrata & cherry tomatoes

*Dairy, sulphites*

**Il tagliere di salumi nostrani £10.00**

Northern Italian salami board

Sopressa Veneta, coppa, & Prosciutto crudo di Soave

*Gluten, nuts, wine, sulphites*

## Pasta dishes

**Parmigiana di melanzane £14.50**

Baked floured aubergines with mozzarella cheese, basil & tomato sauce

*Dairy, gluten*

**Spaghetti all'arrabbiata £9.00**

Spaghetti with tomato, garlic and fresh chilly

*Gluten*

**Gnocchi di patate con salsa di pomodoro, burrata e basilico fresco £9.50**

Homemade gnocchi with tomato, mozzarella burrata and fresh basil

*Dairy, egg, gluten*

**Penne alla Bolognese £10.50**

Penne pasta with beef bolognese slow cooked in tomato, onion, carrots and celery

*Gluten, sulphite, wine, celery*

**Lasagne alla Bolognese £12.00**

Egg pasta with beef bolognese slow cooked in tomato, onion, carrots and celery

*Gluten, wine, egg, celery*

**Bigoli in salsa di acciughe £9.50**

Bigoli (the Venetian pasta) with anchovies & onions

*egg, gluten, nuts, wine, crustaceans, fish, sulphites*

**Ravioli ripieni di agnello con ristretto di carne al rosmarino £12.00**

Homemade ravioli filled with lamb & rosemary sauce

Dairy, egg, gluten, nuts, wine, celery, sulphites

## **Mains**

**Branzino intero disossato alla griglia con broccoletti salati con aglio e peperoncino £18.00**

Grilled whole seabass off the bone with sautéed tender stem broccoli, garlic & chilly

Fish, sulphites

**Guancia di Vitello stufata al vino con cavolo nero e purea di patate £17.00**

Veal cheek stewed in wine, with cavolo nero & mashed potato

Wine, gluten, dairy, sulphites

**Tagliata di manzo alla griglia con spinaci e porcini saltati £20.00**

Entrecote of Beef "tagliata" with spinach & porcini mushrooms

Gluten, celery, sulphites

**Milanese di pollo vestita con rucola e pomodori di Pachino £16.50**

Breaded Chicken breast "Milanese" served with rocket & cherry tomatoes

Dairy, egg, gluten

## **Sides £4.50**

Mashed potato Dairy

Spinach

Wild rocket & parmesan salad with balsamic dressing Dairy, wine, sulphites

Mixed salad

Green salad

Tomato & onion

## **Desserts £6.50**

**Gnocchetti fritti ripieni di crema di pistacchio di Bronte con salsa di cioccolato Dairy, gluten egg, nuts**

Deep fried dough balls filled with cream of Sicilian pistachio & chocolate sauce

**Salame al cioccolato Dairy, gluten egg, nuts**

Traditional Almond and chocolate ganache shaped as a salami

**Selezione di formaggi del nord Italia con pera mostardata Dairy, Gluten, nuts, mustard**

Northern Italian cheese platter, pear & mustard chutney