

Basket of breads, homemade focaccia & breadsticks £3.80
Selection of mixed olives, pickled vegetables and lupins £2.80

Antipasti

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

Burrata con pomodori misti, basilico fresco ed olio extra vergine d'oliva
Burrata mozzarella with mixed tomatoes, extra virgin olive oil and basil

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

Baccala' mantecato con polenta alla griglia (suppl. £ 3.50)
A Venetian speciality of whipped salted cod, fried capers with grilled polenta

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

Vitello tonnato
Thinly sliced veal with tuna & capers mayonnaise and pickled onion

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 with Sopressa Veneta, coppa, Prosciutto crudo di Soave & Porchetta

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

Primi piatti e zuppe

Zuppa del giorno
Today's soup

Risotto del giorno
Today's risotto (May be subject to supplement)

Spaghetti alle vongole
Spaghetti with clams, garlic, chilli, parsley & white wine sauce

Linguine con salsa di aragosta all'aglio, pomodorino e peperoncino fresco
Linguine with fresh lobster, tomato & fresh chilli sauce (suppl. £ 9.00)

Gnocchi di patate con Asparagi e tartufo estivo
Homemade potato gnocchi with asparagus and black summer truffle

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

Bigoli in salsa d'anatra
Bigoli pasta with duck ragout

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

Secondi

Parmigiana di melanzane

Baked floured aubergines with mozzarella cheese, basil & tomato sauce

Pesce del giorno

Fish of the day (May be subject to supplement)

Fritto misto Venexian

Deep fried floured fish & shellfish with zucchini Venetian style served with tartar sauce

Filetto di Ippoglosso con purea di patate al limone e guazzetto di vogole

Pan fried fillet of halibut with lemon zest mash potato and sautéed clams

Fegato di vitello alla griglia con fagiolini, salsa al Marsala e scalogno

Grilled calf liver with French beans, Marsala & shallots sauce

Tagliata di manzo alla griglia con spinaci, purea di patate e salsa ristretta di vino rosso

Entrecote of Beef "tagliata" with spinach, mashed potato & reduction of Valpolicella red wine (suppl. £ 7.00)

Milanese di pollo vestita con rucola e pomodorini di Pachino

Chicken Milanese served with rocket & Sicilian cherry tomatoes

Fiorentina alla griglia (1 kg)

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

Sides £4.50

Mashed potato

Roasted potatoes with rosemary

Spinach

French beans

Wild rocket & parmesan salad with balsamic dressing

Mixed salad / Green salad / Tomato & onion

Deep fried zucchini £6.50

Deep fried polenta with gorgonzola cheese sauce £7.50

1 Course £16.50

2 Courses £28.50

3 Courses £36.00

4 Courses £41.00

A suggested 12.5% will be added to your bill.

Please inform our staff in case of allergies.

*We will always do whatever possible to remove any allergens.
Nevertheless we cannot guarantee that there are not any traces*