

## ***2 Veneti***

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

### ***Starters***

***Zuppa del giorno £8.00***  
*Today's soup*

***Rucola, pere e Parmigiano con riduzione al balsamico £9.00***  
*Wild rocket, pear & Parmesan salad with balsamic reduction*

***Burrata con pomodori misti, olio extra vergine d'oliva e basilico £10.50***  
*Burrata mozzarella with mixed tomatoes, olive oil and basil*

***Burrata con radicchio in agrodolce ed arancia sanguinella £10.50***  
*Burrata mozzarella with pickled radicchio salad and blood orange segments*

***Baccala' mantecato con polenta alla griglia £11.00***  
*A Venetian speciality of whipped salted cod, fried capers with grilled polenta*

***Sarde in saor £9.50***  
*Sweet & sour floured fried sardines with white onion, pine nuts & sultanas served with grilled polenta*

***Vitello tonnato £11.50***  
*Thinly sliced veal with tuna & capers mayonnaise and pickled onion*

***Prosciutto crudo di Soave con burrata e pomodorini £11.00***  
*Prosciutto crudo from Soave with mozzarella burrata & cherry tomatoes*

***Il tagliere di salumi nostrani £12.00***  
*Northern Italian salami board with Sopressa Veneta, coppa, Prosciutto crudo di Soave & Porchetta*

### ***Pasta***

***Spaghetti alle vongole £15.00***  
*Spaghetti with clams, garlic, chilli, parsley & white wine sauce*

***Gnocchi di patate con Asparagi e tartufo estivo £15.50***  
*Homemade potato gnocchi with asparagus and black summer truffle*

***Bigoli in salsa di acciughe £13.00***  
*Bigoli (the Venetian pasta) with anchovies & onions*

***Bigoli in salsa d'anatra £14.50***  
*Bigoli pasta with duck ragout*

***Ravioli ripieni d'agnello con ristretto di carne al rosmarino £13.50***  
*Homemade ravioli filled with lamb & rosemary sauce*

## **2 Veneti**

### **Mains**

***Parmigiana di melanzane £14.50***

*Baked floured aubergines with mozzarella cheese, basil & tomato sauce*

***Fritto misto Venexian £19.00***

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

***Branzino intero disossato alla griglia con cicoria ripassata all'aglio, olio e peperoncino £21.00***

*Grilled whole seabass off the bone with sautéed Italian chicory, garlic & chilli*

***Tagliata di manzo alla griglia con spinaci, purea di patate e salsa ristretta di vino rosso £23.50***

*Entrecote of Beef "tagliata" with spinach, mashed potato & reduction of Valpolicella red wine sauce*

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

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

### **Sides £4.50**

*Mashed potato*

*Roasted potatoes with rosemary*

*Spinach*

*Wild rocket & parmesan salad with balsamic dressing*

*Mixed salad / Green salad / Tomato & onion*

*Deep fried zucchini £6.50*

### **Desserts £6.50**

***Tiramisu'***

*Our Tiramisu', served in a butter cookie basket*

***Gelato alla vaniglia affogato al caffè'***

*Vanilla ice-cream with espresso coffee*

***Gnocchetti fritti ripieni di crema e gelato di pistacchio di Bronte con salsa di cioccolato***

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

***Salame al cioccolato con gelato alla vaniglia***

*Traditional chocolate, biscuit & almond salami with Vanilla ice cream*

***Selezione di formaggi del nord Italia £9.00***

*Northern Italian cheese platter*

***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*