

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 insalata di cetrioli ed estratto di pomodoro con olio al basilico
Burrata mozzarella with cucumber salad, tomato extract and basil oil

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

Capesante alla griglia con insalata di piselli, fave e menta
Grilled sea scallops with pea, broadbean and fresh mint

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

Bresaola di Manzo con burrata, anguria e melone
Beef Bresaola with burrata, melon & watermelon

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. £ 10.00)

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

Branzino con insalata di zucchine e pesto di pomodoro e mandorle

Pan fried Sea bass, courgette salad and tomato & almond pesto

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 e cipolla Giarretana ripiena di funghi misti e tartufo estivo

Entrecote of Beef "tagliata" with spinach, onions stuffed with mixed mushrooms & black truffle (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