

*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 carciofi, semi di zucca e radicchio con mosto cotto d'uva***  
*Burrata mozzarella with artichokes, radicchio and pumpkin seeds with cooked grape must*

***Moscardini e piselli stufati con polenta***  
*Baby octopus and pea stew with grilled polenta*

***Baccala' mantecato con polenta alla griglia (suppl. £ 3.00)***  
*A Venetian speciality of whipped salted cod, fried capers with grilled polenta*

***Capesante alla griglia con lardo di Colonnata e crema di tapinambur (suppl. £ 3.50)***  
*Grilled sea scallops with Colonnata lard and a cream of Jerusalem artichoke*

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

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

***Bresaola di Manzo con funghi marinati e stracciatella affumicata***  
*Beef Bresaola with pickled mushrooms and smoked mozzarella stracciatella*

***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)*

***Pappardelle all'uovo con funghi misti e tartufo nero***  
*Pappardelle pasta with mixed wild mushrooms and black truffle*

***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. £ 18.00)*

***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 ossobuco di vitello con crema di zucca Mantovana ed Asiago***  
*Homemade ravioli filled with Veal ossobuco, cream of pumpkin and Asiago cheese*

## **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 Cernia con guazzetto di vongole veraci, ceci, borlotti e cannellini***

*Pan fried Stone bass with clams, chickpeas, borlotti and cannellini beans*

### ***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 radicchio Trevisano stufato, purea di patate e formaggio Asiago***

*Entrecote of Beef "tagliata" with radicchio Trevisano, mashed potato and Asiago cheese (suppl. £ 8.00)*

### ***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*

***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*