

Basket of breads, homemade focaccia & breadsticks £3.80
Selection of mixed olives, pickled vegetables and lupins £3.00

Antipasti

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

Burrata con insalata di asparagi, piselli, fave e menta
Burrata mozzarella with asparagus, fresh peas, broad beans & fresh mint salad

Tentacolo di polipo con patate novelle, peperoni arrostiti e capperi
Pan fried octopus tentacle with new potatoes, roasted peppers & capers (suppl. £ 3.50)

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

Salmon affumicato Scozzese con verdure in agrodolce e condimento al cren
Oak smoked Scottish salmon with pickled mixed vegetables and horseradish dressing

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

Il tagliere di salumi nostrani
Northern Italian salami board with sopressa Veneta, coppa, Prosciutto crudo di Soave & Porchetta

Carpaccio di Manzo con maionese al Parmigiano e tartufo nero
Beef carpaccio with parmesan mayonnaise and black truffle (suppl. £ 3.50)

Primi piatti e zuppe

Zuppa del giorno
Today's soup

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

Ravioletti del plin con fonduta di formaggi e tartufo nero
Baby ravioli "del plin" filled with cheese fondue and black truffle (suppl. £ 3.50)

Tortelloni ripieni di ricotta e zucchine con salsa di asparagi, scalogno e burro
Tortelloni filled with ricotta and zucchini with asparagus, butter & shallots sauce

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. £ 20.00)

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

Bigoli in salsa d'anatra
Bigoli pasta with duck ragout

Gnocchi fatti in casa con coniglio e porri stufati
Homemade potato gnocchi with stewed rabbit and leeks

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

Filetti di sogliola con spinaci saltati e salsa alla Mugnaia

Pan fried fillets of lemon sole with spinach and "Mugnaia" sauce

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 insalata di radicchio, mosto cotto e scaglie di monte Veronese

Beef sirloin "tagliata" with radicchio salad, wine must dressing & Monte Veronese cheese shavings (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. £39.00)

***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 £7.00

1 Course £17.00

2 Courses £29.00

3 Courses £37.00

4 Courses £42.00

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