

Basket of breads, homemade focaccia & breadsticks £4.00
Selection of mixed olives, pickled vegetables and lupins £3.50

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 stufati nel pomodoro, con piselli e polenta
Stewed baby octopus in tomato sauce with peas and polenta (suppl. £ 4.00)

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 & Speck Trentino

Carpaccio di Manzo con maionese al Parmigiano e tartufo nero
Beef carpaccio with parmesan mayonnaise and black truffle (suppl. £ 4.00)

Primi piatti e zuppe

Zuppa del giorno
Today's soup

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

Raviolletti del plin con fonduta di formaggi e tartufo nero
Baby ravioli "del plin" filled with cheese fondue and black truffle (suppl. £ 4.00)

Gnocchi fatti in casa con radicchio e gorgonzola
Homemade potato gnocchi with radicchio and gorgonzola cheese

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 salted anchovies & onions

Ravioli al ripieno di brasato di cinghiale con crema di zucca Mantovana
Wild Boar ravioli on a cream Mantovana pumpkin

Bigoli in salsa d'anatra
Bigoli pasta with duck ragout

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 crema di fagioli canellini, spinaci e vongole

Pan fried fillet of Stone bass with cream of cannellini beans, spinach and 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 con purea di patate e funghi misti saltati

Beef sirloin "tagliata" with mashed potatoes and mixed mushrooms (suppl. £ 12.00)

Milanese di pollo vestita con rucola e pomodorini di Pachino

Chicken Milanese served with rocket & Sicilian cherry tomatoes

Guancia di Manzo stufata nella Valpolicella con cavolo nero

Stewed Ox cheek in Valpolicella red wine with cavolo nero (suppl. £ 4.00)

Fiorentina alla griglia (1 kg)

1 kg of grilled beef T-bone "Fiorentina style" for 2 persons

(suppl. £40.00)

***Sides* £5.00**

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 £17.50

2 Courses £29.50

3 Courses £37.50

4 Courses £42.50

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