

2Veneti2go

Basket of breads & breadsticks £5.80

Selection of mixed olives, pickled vegetables and lupins £4.90

Starters

Rucola, pere e Parmigiano con riduzione al balsamico £9.50

Wild rocket, pear & Parmesan salad with balsamic reduction

Dairy, sulphites

Burrata con purea di melanzana arrostita, semi di zucca e condimento alle erbe £13.00

Burrata mozzarella with roasted aubergine puree, pumpkin seeds and herbs dressing

Dairy, nuts, sulphites

Moscardini stufati nel pomodoro, con piselli e polenta £14.50

Stewed baby octopus in tomato sauce with peas and polenta

Fish, sulphites

Baccala' mantecato con polenta alla griglia £14.50

A Venetian speciality of whipped salted cod, fried capers with grilled polenta

Fish, dairy, gluten

Sarde in saor £11.50

Sweet & sour floured fried sardines, marinated with white onion, pine nuts & sultanas served with grilled polenta

Fish, gluten, sulphites, nuts

Vitello tonnato £14.50

Thinly sliced veal with tuna & capers mayonnaise and pickled onion

Eggs, fish, nuts, sulphites

Il tagliere di salumi nostrani £13.00

Northern Italian salami board with Sopressa Veneta, coppa, Prosciutto crudo di Soave & speck

Nuts, wine, sulphites

Pasta

Spaghetti alle vongole £19.00

Spaghetti with clams, garlic, chilli, parsley & white wine sauce

Gluten, sulphite, shellfish, wine, celery

Ravioli al ripieno di zucca con amaretti, burro e salvia £21.00

Ravioli filled with pumpkin with amaretti, butter and sage

Egg, gluten, nuts, dairy

Tortellini Modenesi con fonduta di formaggi e tartufo nero £25.00

Tortellini Modenesi filled with mixed meats with cheese fondue and black truffle

Dairy, nuts, egg, gluten

Gnocchi di patate fatti in casa ragu coniglio e porri £21.00

Homemade potato gnocchi with Rabbit and leek ragout

Dairy, nuts, egg, gluten

Bigoli in salsa di acciughe £16.00

Bigoli (the Venetian pasta) with anchovies & onions

Egg, gluten, nuts, wine, crustaceans, fish, sulphites

Bigoli in salsa d'anatra £18.00

Bigoli pasta with duck ragout

Egg, gluten, nuts, wine, sulphites

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Mains

Parmigiana di melanzane £18.00

Baked floured aubergines with mozzarella cheese, basil & tomato sauce

Dairy, gluten

Filetto di Cernia con purea di patate e guazzetto di funghi porcini £26.00

Pan fried fillet of Stone bass with mashed potato and porcini mushrooms

Fish, shellfish, sulphites

Fegato di vitello alla griglia con fagiolini, salsa al Marsala e scalogno £25.00

Grilled calf liver with French beans, Marsala & shallots sauce

Gluten, celery, wine, sulphites

Rib-eye di manzo alla griglia 350 gr £39.00

Grilled Rib-eye steak

sulphites

Milanese di pollo vestita con rucola e pomodori di Pachino £21.00

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

Dairy, egg, gluten

Sides £6.00

Mashed potato *Dairy*

Roasted potatoes with rosemary

Spinach / French beans

Wild rocket & parmesan salad with balsamic dressing *Dairy, wine, sulphites*

Mixed salad / Green salad / Tomato & onion

Desserts £8.50

Tiramisu'

Our Tiramisu', served in a butter cookie basket

Dairy, gluten, egg, sulphites

Gnocchetti fritti ripieni di crema di pistacchio di Bronte con salsa di cioccolato

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

Dairy, gluten, egg, nuts

Salame al cioccolato

Traditional Almond and chocolate ganache shaped as a salami

Dairy, gluten, egg, nuts

Selezione di formaggi del nord Italia £11.00

Northern Italian cheese platter

Dairy, Gluten, nuts

Se no ti pol magnar fane saver !!

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

Bubbles

Prosecco di Treviso "il fresco" Villa Sandi £48.00

Fresco for fresh. Aromatic and lively with citrus hints

Prosecco di Valdobbiadene "col fondo" Sottoriva, Malibran £48.00

The real stuff, natural, cloudy with a crown top

Rotari, Talento Cuvee 28, Mezzacorona £55.00

100% Chardonnay, left for 24month in its own lees

White

House Soave, Re' Teodorico Veneto £26.00

A good fresh and clean white from the Verona area

Pinot grigio Trentino Giran £38.00

Creamy at the palate. Rich perfumes of dried fruits.

Gavi di Gavi, La Contessa, Broglia. Piemonte £45.00

Delicate and vibrant. Fragrant with touches of lemongrass

Vespaiolo, Maculan Veneto £48.00

Vespaiola grape, dry with full tropical flavours. Ideal with fish.

Lugana di Sirmione. Avanzi. Veneto £45.00

Turbiana grape, round, pleasant, generous velvety taste. From lake Garda

Chardonnay Collezione Monsanto. Toscana £65.00

Elegance at its maximum. The Italian version of a fine Chablis

Bardolino Rose' Chiaretto. Cavallina Veneto £37.00

Rose'. Light pink. Provence style, elegant with a savoury aftertaste

Red

House Merlot del Veneto, Re' Teodorico Veneto £26.00

A smooth, light-drinking Merlot with plum and cherry fruit

Teroldego Rotaliano riserva, Mezzacorona Trentino £43.00

Full-bodied and well-balanced with a soft mouth feel.

Brentino Maculan Veneto £58.00

A Bordeaux-style blend of fine depth and concentration. Great producer

Brolo Campofiorin oro. Masi Veneto £60.00

Rich Valpolicella ripasso. Impressive wine with a soft tannin

Vino Nobile di Montepulciano, M. Antinori Toscana £65.00

Extra richness as well as a degree of warm spice and mineral complexity

Barbaresco, Cascina Morassino Piemonte £86.00

Excquisite, traditional Nebbiolo grape from this small producer.