

Basket of breads, homemade focaccia & breadsticks £5.80
Selection of mixed olives, pickled vegetables and lupins £3.90

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. £ 3.50)

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

Salmone affumicato Scozzese con verdure in agrodolce e condimento al cren
Oak smoked Scottish salmon with pickled mixed vegetables and horseradish dressing (suppl. £ 3.50)

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. £ 5.00)

Pate' di fegatini di pollo con cipolla in agrodolce e polenta frita
Chicken liver pate' with sweet and sour onion and fried polenta

Paste e zuppe

Zuppa del giorno
Today's soup

Risotto del giorno
Today's risotto. Please allow preparation time (May be subject to supplement)

Ravioli al ripieno di zucca con amaretti, burro e salvia
Ravioli filled with pumpkin with amaretti, butter and sage

Gnocchi di patate fatti in casa con ragu' di coniglio e porri
Homemade potato gnocchi with rabbit and leek ragout

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

Tagliolini al granchio, pomodorini, limone, peperoncino fresco e prezzemolo
Tagliolini pasta with crab meat and Sicilian cherry tomatoes with lemon, fresh chilli and parsley (suppl. £ 10.00)

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

Tortellini Modenesi con fonduta di formaggi e tartufo nero
Tortellini Modenesi filled with mixed meats with cheese fondue and black truffle (suppl. £ 5.00)

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 (suppl. £ 5.00)

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

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

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

Grilled calf liver with French beans, Marsala & shallots sauce

Rib-eye di manzo alla griglia 350 gr

Grilled Rib-eye steak (suppl. £ 12.00)

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. £45.00)*

Sides £5.50

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 £7.50

1 Course £20.50

2 Courses £34.50

3 Courses £43.50

4 Courses £49.50

Price is per person

A suggested 13.5% will be added to your bill.

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

Gluten free spaghetti available