

*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*

**Burratina affumicata con insalata di bietole, ravanelli e semi di zucca con mosto cotto**  
*Smoked Burrata cheese, beetroot and radish salad with pumpkin seeds and cooked grape must dressing*

**Peoci e Peverasse (cozze e vongole)**  
*Sautéed mussels & clams cooked with garlic, white wine and parsley*

**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 (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 con giardiniera fatta in casa**  
*Northern Italian salami with sopressa Veneta, coppa, Prosciutto di Soave, Speck Trentino and pickled vegetables*

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

## **Paste e zuppe**

**Zuppa del giorno**  
*Soup of the day*

**Risotto del giorno**  
*Risotto of the day. Please allow preparation time (May be subject to supplement)*

**Gnocchi di patate fatti in casa con asparagi e formaggio Monte Veronese**  
*Homemade potato gnocchi with asparagus and Monte Veronese cheese*

**Ravioli ripieni di ricotta e limone con crema di piselli e pomodorini secchi**  
*Ravioli filled with ricotta cheese and lemon zest on a cream of fresh peas and sun dried tomatoes*

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

**Tagliolini al granchio, pomodorini, peperoncino fresco e prezzemolo**  
*Tagliolini pasta with crab meat and Sicilian cherry tomatoes, fresh chilli and parsley (suppl. £9.00)*

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

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

**Bigoli in salsa d'anatra**  
*Bigoli pasta with duck ragout*

## **Secondi**

### ***Parmigiana di melanzane***

*Baked floured aubergines with mozzarella cheese, basil & tomato sauce*

### ***Seppioline in rosso con polentina bianca***

*Baby cuttlefish stewed in tomato with white polenta*

### ***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 Branzino ai ferri con spinaci e salsa di pomodoro, mandorle e basilico***

*Grilled fillet of Sea bass with sautéed spinach and tomato, almond and basil sauce*

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

*Grilled Calves liver with French beans, Marsala & shallots sauce*

### ***Rib-eye di manzo alla griglia 350 gr***

*Grilled Rib-eye steak (suppl. £ 12.00)*

### ***Roast Beef all'Inglese con condimento alla senape***

*Roasted Beef thinly sliced, served cold with a mustard dressing*

### ***Milanese di pollo vestita con rucola e pomodorini di Pachino***

*Chicken Milanese served with rocket & Sicilian cherry tomatoes*

## ***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 £45.00***

***4 Courses £50.00***

*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***