

*Selection of mixed olives,
pickled vegetables and lupins*
£4.50

Antipasti

*Basket of breads, homemade
focaccia & breadsticks*
£5.80

Zuppa del giorno
Soup of the day

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

Burratina affumicata con insalatina di cicoria, melograno e radicchio Trevigiano in agrodolce
Smoked Burrata cheese with baby chicory, pomegranate and pickled radicchio

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

***Salmone affumicato Scozzese con verdure in agrodolce e condimento al cren**
Oak smoked Scottish salmon with pickled mixed vegetables and horseradish dressing (Suppl. £ 4.00)

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

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 and capers mayonnaise with pickled onion

Lingua con salsa verde
Ox tongue with a traditional Venetian salsa verde

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 with black truffle (Suppl. £ 5.00)

Pasta

Gluten free spaghetti available

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

***Ravioletti ripieni di fonduta di formaggi misti e tartufo nero**
Baby ravioli filled with mixed cheese fondue and black truffle sauce (suppl. £ 5.00)

Gnocchi di patate fatti in casa con carciofi saltati, pomodori secchi e Monte Veronese
Homemade potato gnocchi with artichokes, sundried tomatoes and Monte Veronese cheese.

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

***Mezzi paccheri ai frutti di mare**
Paccheri pasta with langoustines, squid, clams, mussels and prawns with tomato sauce & fresh herbs (suppl. £ 5.00)

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

Creste di gallo, salsiccia e radicchio
Creste di gallo pasta with Luganega sausage and radicchio

Bigoli con ragout di corte
Bigoli pasta with duck and guinea fowl ragout

Secondi

Crespelle ai funghi e Monte Veronese

Baked crespelle stuffed with mixed wild mushrooms and Monte Veronese cheese

****Pesce del giorno***

Fish of the day (May be subject to supplement)

Filetto di Orata ai ferri con guazzetto di ceci e barba di frate

Pan fried fillet of sea bream with chickpeas and monks beard

****Fritto misto Venexian***

Deep fried floured fish & shellfish with zucchini Venetian style served with tartar sauce (Suppl. £ 5.00)

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

Grilled calves liver with French beans, Marsala & shallots sauce

Milanese di pollo vestita con rucola e pomodorini di Pachino

Chicken Milanese served with rocket & Sicilian cherry tomatoes

****Faraona arrosto con purea di patate e verza saltata***

Roasted Guinea fowl with mashed potato and sautéed cabbage (Suppl.5.00)

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

Grilled Rib-eye steak (Suppl. £ 12.00)

Sides

£6.00

Mashed potato

Roasted potatoes with rosemary

Spinach

French beans

Wild rocket & parmesan salad with balsamic reduction

Mixed salad / Green salad / Tomato & onion

Deep fried zucchini

£8.50

Mixed grilled vegetables

£8.50

1 Course £21.50

2 Courses £36.00

3 Courses £47.00

4 Courses £52.00

Price is per person

Please note some items* may incur on an additional supplement.

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