

2Veneti2go

Basket of breads & breadsticks £5.80 / Selection of mixed olives, pickled vegetables and lupins £4.50

Starters

Rucola, pere e Parmigiano con riduzione al balsamico £9.50

Wild rocket, pear & Parmesan salad with balsamic reduction

Dairy, sulphites

Burratina affumicata con insalata di asparagi bianchi e verdi e mosto cotto £14.00

Smoked Burrata cheese with green and white asparagus with cooked wine must reduction

Dairy, nuts, sulphites

Baccala' mantecato con polenta alla griglia £15.50

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

Fish, dairy, gluten

Sarde in saor £13.50

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

Fish, gluten, sulphites, nuts

Salmon affumicato Scozzese con verdure in agrodolce £16.00

Oak smoked Scottish salmon with pickled mixed vegetables

Fish, sulphites

Vitello tonnato £14.50

Thinly sliced veal with tuna & capers mayonnaise and pickled onion

Eggs, fish, nuts, sulphites

Prosciutto cotto alle erbe con cren £13.50

Roasted ham shoulder with mixed herbs and fresh horseradish

Gluten, sulphites

Pasta

Spaghetti alle vongole £20.00

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

Gluten, sulphite, shellfish, wine

Gnocchi di patate fatti in casa con con zucchine e formaggio morbido di capra £19.00

Homemade potato gnocchi with zucchinis and soft goats cheese

Egg, gluten, nuts, dairy

Ravioli ripieni di ricotta e limone con crema di piselli e pomodoro £20.00

Ravioli filled with ricotta cheese and lemon zest with a cream of peas and tomato

Dairy, nuts, egg, gluten

Mezzi paccheri ai frutti di mare £26.00

Paccheri pasta with langoustines, squid, clams, mussels and prawns with tomato sauce & fresh herbs

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

Bigoli in salsa di acciughe £18.00

Bigoli (the Venetian pasta) with anchovies & onions

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

Spaghetti alle vongole £20.00

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

Gluten, sulphite, shellfish, wine

Creste di gallo, salsiccia e funghi £19.00

Creste di gallo pasta with Luganega sausage and mushrooms

Egg, nuts, egg, gluten, sulphite

Bigoli con ragout di corte £20.00

Bigoli pasta with Duck and Guinea fowl ragout

Egg, gluten, nuts, wine, sulphites

2Veneti2go

Mains

Parmiggiana di melanzane £22.00

Baked flowered aubergines with mozzarella cheese, basil & tomato sauce

Egg, dairy, gluten

Filetto di Orata ai ferri con spinaci saltati e salsa di pomodori, mandorle e basilico £24.00

Pan fried fillet of sea bream with sauteed spinach and tomato, almond and basil sauce

Fish, nuts, 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

Roast beef all' Inglese, servito freddo con salsa verde £26.00

Cold roast Beef, thinly sliced and served with salsa verde

Wine, sulphites, gluten egg

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

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