

*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

Burrata affumicata con insalata di asparagi bianchi e verdi e mosto cotto
Smoked burrata cheese with green and white asparagus with cooked wine must reduction

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

Salmone affumicato Scozzese con verdure in agrodolce
Oak smoked Scottish salmon with pickled mixed vegetables

**Baccala' mantecato con polenta alla griglia (Suppl. £ 4.00)*
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

Prosciutto cotto alle erbe con cren
Roasted Ham shoulder with mixed herbs with fresh horseradish

**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)

Ravioli ripieni di ricotta e limone con crema di piselli e pomodoro
Baby ravioli filled with ricotta and lemon zest with a cream of peas and tomato

Gnocchi di patate fatti in casa con zucchine e formaggio morbido di capra
Homemade potato gnocchi with mixed zucchinis and soft goats 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. £ 6.00)

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

Creste di gallo, salsiccia e funghi Cardoncelli
Creste di gallo pasta with Luganega sausage and Cardoncelli mushrooms

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

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

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

****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

Roast Beef all'Inglese, servito freddo con salsa verde

Cold roasted Beef, thinly sliced and served with salsa verde

****Rib-eye di manzo alla griglia 300 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