

*Selection of mixed olives with
pickled vegetables*
£4.50

Antipasti

Zuppa del giorno
Soup of the day

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

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

Burrata affumicata con insalatina di radicchio ed endivia e carciofi
Smoked burrata cheese with endive, radicchio & artichoke salad

Moscardini e cozze al pomodoro con polenta
Baby octopus & mussels stewed in tomato sauce served with polenta

**Trota salmonata affumicata con verdure in agrodolce*
Oak smoked sea Trout with pickled mixed vegetables (Suppl. £ 3.00)

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

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 zucca al burro con tartufo nero*
Ravioli filled pumpkin with butter and black truffle (Suppl. £ 5.00)

Quadrotti ripieri di cavolo nero con fonduta di Taleggio
Quadrotti ravioli filled with cavolo nero with Taleggio cheese fondue

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

Gnocchi di patate fatti in casa con salsiccia e funghi misti
Homemade potato gnocchi with mixed wild mushrooms and Italian sausagge meat

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

Secondi

Parmiggiana 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 cozze

Pan fried fillet of sea bream with sauteed spinach and mussels

****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

****Rib-eye di manzo alla griglia con verdure miste grigliate***

Grilled Rib-eye steak with mixed grilled vegetables (Suppl. £ 15.00)

Pancia di maiale arrostita, purea di patate e salsa verde

Roasted pork belly, mashed potato & salsa verde

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