

2 Veneti2go

Basket of breads & breadsticks £5.80

Selection of mixed olives, pickled vegetables and lupins £4.90

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 bietole, ravanelli e semi di zucca con mosto cotto £13.00

Smoked Burrata cheese, beetroot and radish salad with pumpkin seeds and cooked grape must dressing

Dairy, nuts, sulphites

Peoci e Peverasse (cozze e vongole) £14.00

Sautéed mussels & clams cooked with garlic, white wine and parsley

shellfish, sulphites

Baccala' mantecato con polenta alla griglia £14.50

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

Fish, dairy, gluten

Sarde in saor £11.50

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

Fish, gluten, sulphites, nuts

Vitello tonnato £14.50

Thinly sliced veal with tuna & capers mayonnaise and pickled onion

Eggs, fish, nuts, sulphites

Il tagliere di salumi nostrani con giardiniera fatta in casa £14.50

Northern Italian salami with sopressa Veneta, coppa, Prosciutto di Soave, Speck Trentino and pickled vegetables

Nuts, wine, sulphites

Pasta

Spaghetti alle vongole £19.00

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

Gluten, sulphite, shellfish, wine

Ravioli ripieni di ricotta e limone con crema di piselli e pomodorini secchi £19.50

Ravioli filled with ricotta cheese and lemon zest on a cream of fresh peas and sun dried tomatoes

Egg, gluten, nuts, dairy

Ravioli del plin con fonduta di formaggi e tartufo nero £23.00

Baby ravioli filled with beef with cheese fondue and black truffle sauce

Dairy, nuts, egg, gluten

Gnocchi di patate fatti in casa con asparagi e formaggio Monte Veronese £20.00

Homemade potato gnocchi with asparagus and Monte Veronese cheese

Dairy, nuts, egg, gluten

Bigoli in salsa di acciughe £16.00

Bigoli (the Venetian pasta) with anchovies & onions

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

Bigoli in salsa d'anatra £19.00

Bigoli pasta with duck ragout

Egg, gluten, nuts, wine, sulphites

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

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Mains

Parmigiana di melanzane £18.00

Baked floured aubergines with mozzarella cheese, basil & tomato sauce

Dairy, gluten

Seppioline in rosso con polentina bianca £20.00

Baby cuttlefish stewed in tomato with white polenta

Fish, sulphites

Filetto di Branzino ai ferri con spinaci e salsa di pomodoro, mandorle e basilico £23.00

Grilled fillet of Sea bass with sautéed 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 con condimento alla senape £23.00

Roasted Beef thinly sliced, served cold with a mustard dressing

Sulphites, mustard

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

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