

Basket of breads, homemade focaccia & breadsticks £4.80
Selection of mixed olives, pickled vegetables and lupins £3.90

Antipasti

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

Burrata con purea di melanzana arrostita, semi di zucca e condimento alle erbe
Burrata mozzarella with roasted aubergine puree, pumpkin seeds and herbs dressing

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

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

Salmon affumicato Scozzese con verdure in agrodolce e condimento al cren
Oak smoked Scottish salmon with pickled mixed vegetables and horseradish dressing (suppl. £ 3.50)

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 & capers mayonnaise and pickled onion

Il tagliere di salumi nostrani
Northern Italian salami board with sopressa Veneta, coppa, prosciutto crudo di Soave & Speck Trentino

Carpaccio di Manzo con maionese al Parmigiano e tartufo nero
Beef carpaccio with Parmesan mayonnaise and black truffle (suppl. £ 5.00)

Primi piatti e zuppe

Zuppa del giorno
Today's soup

Risotto del giorno
Today's risotto. Please allow preparation time (May be subject to supplement)

Ravioli al ripieno di carciofi, ricotta e pomodori secchi
Sunflower ravioli with artichokes, ricotta cheese and sun dried tomatoes

Gnocchi di patate fatti in casa con salsa al pomodoro e stracciatella affumicata
Homemade potato gnocchi with tomato sauce and smoked stracciatella mozzarella

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

Tagliolini al granchio, pomodorini, limone, peperoncino fresco e prezzemolo
Tagliolini pasta with crab meat and Sicilian cherry tomatoes with lemon, fresh chilli and parsley (suppl. £ 9.00)

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

Ravioletti al ripieno di manzo con fonduta di formaggio e tartufo nero
Baby ravioli, filled with beef shin, cheese fondue and black truffle (suppl. £ 5.00)

Bigoli in salsa d'anatra
Bigoli pasta with duck 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)

Fritto misto Venexian

Deep fried floured fish & shellfish with zucchini Venetian style served with tartar sauce

Filetto di Branzino con spinaci saltati e salsa di pomodorini, mandorle e basilico

Pan fried fillet of sea bass with steamed spinach and cherry tomatoes, almond and basil sauce

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

Grilled calf liver with French beans, Marsala & shallots sauce

Rib-eye di manzo alla griglia 350 gr

Grilled Rib-eye steak (suppl. £ 12.00)

Milanese di pollo vestita con rucola e pomodorini di Pachino

Chicken Milanese served with rocket & Sicilian cherry tomatoes

Fiorentina alla griglia (1 kg)

1 kg of grilled beef T-bone "Fiorentina style" for 2 persons

(suppl. £45.00)

***Sides* £5.50**

Mashed potato

Roasted potatoes with rosemary

Spinach

French beans

Wild rocket & parmesan salad with balsamic dressing

Mixed salad / Green salad / Tomato & onion

Deep fried zucchini £7.50

1 Course £20.50

2 Courses £32.50

3 Courses £41.50

4 Courses £48.50

A suggested 13.5% will be added to your bill.

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