

*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

*Burratina affumicata con mousse di zucca, semi, radicchio in agrodolce e mosto cotto*  
Smoked Burrata cheese with pumpkin mousse, seeds, pickled radicchio and cooked grape must dressing

*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. £ 4.00)

*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

*Pate' di fegatini di pollo con funghetti sott'olio*  
Chicken liver pate' with pickled mushrooms

*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)

*\*Raviolotti ripieni di fonduta di formaggi e tartufo nero*  
Baby ravioli filled with mixed cheese fondue and black truffle sauce (Suppl. £ 5.00)

*Gnocchi di patate fatti in casa con Radicchio e Gorgonzola*  
Homemade potato gnocchi with radicchio & Gorgonzola cheese

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

*\*Tagliolini freschi alla "Busera" con gamberoni e pomodorini*  
Fresh Tagliolini pasta with king prawns & cherry tomato sauce with fresh herbs (Suppl. £ 7.00)

*Bigoli in salsa di acciughe*  
Bigoli (the Venetian pasta) with salted anchovies & onions  
*Ravioli al ripieno di Cervo al burro e crema di cavolo nero*  
Venison ravioli, butter sauce & cream of cavolo nero

*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 Cernia con purea di patate e guazzetto di funghi porcini***

*Pan fried fillet of Stone bass with mashed potato and porcini mushrooms*

### ***\*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)*

### ***Guancia di Manzo stufata nel rosso della Valpolicella con cavolo nero***

*Stewed Ox cheek in Valpolicella red wine with cavolo nero*

## **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 £24.50**

**2 Courses £37.00**

**3 Courses £48.00**

**4 Courses £53.00**

***Price is per person inclusive of cover charge***

***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***