Restaurant Week Menu 1

January 18 - 24 | February 8 - 14

VITELLO TONNATO
Sous Vide Veal Loin,
Tuna Creamy Sauce, Crispy Capers

RAVIOLI PORCINI E RICOTTA
Homemade Porcini & Ricotta Ravioli,
Butter Bermuda Sage Sauce,
36 month Parmesan Cheese Shavings

SALMONE ARROSTITO IN PADELLA
Pan-Roasted Salmon Fillet,
Celery Root Purée, Garlic Asparagus

ESPRESSO PANNA COTTA
Espresso Coffee, Chocolate Sauce, Mixed Berries

$59 per person
plus service charge

LITTLE VENICE
Restaurant & Wine Bar

2024

Restaurant Week Menu 2

January 25 - 31 | February 15 - 21

CARPACCIO DI MANZO
Beef Carpaccio, Arugula Salad,
Cherry Tomato, Parmesan Cheese, Lemon Olive Oil Dressing

RISOTTO PARMIGIANO &COTECHINO
Carnaroli Rice, 36 month Parmesan Cheese,
Roasted Sliced Cotechino Sausage

PESCATO LOCALE E RAPINI
Grilled Cajun Bermuda Local Catch of the Day,
Garlic Broccoli Rabe

TORTA CAPRESE
Flourless Chocolate Almond Cake,
Homemade Bermuda Rum Raisin Ice Cream

$59 per person
plus service charge

LITTLE VENICE
Restaurant & Wine Bar

2024

Restaurant Week Menu 3

February 1 - 7 | February 22 - 29

TARTARE DI TONNO
Bermuda Local Tuna Tartare, Avocado, Toasted Walnut,
Lightly Spicy Extra Virgin Olive Oil Dressing,
Crispy Black Sesame Crostino

FETTUCCINE RAGOUT DIVITELLO E BURRATA
Homemade Fettuccine Pasta,
Braised Veal Ragout, Fresh Buffalo Burrata& Bermuda Rosemary

GUANCIA DI MANZO BRASATA
Braised Beef Cheek, Garlic Mashed Potato,
Sautéed Vegetables

TIRAMISU
Little Venice Famous Specialty Coffee Mascarpone,
Coffee Liquor, Lady Fingers

$59 per person
plus service charge

LITTLE VENICE
Restaurant & Wine Bar

2024