



Bermuda Restaurant Weeks 2023

menu 1

Vitello Tonnato

Sous Vide Veal Loin, Tuna Creamy Sauce, Crispy Capers

Mezze Lune Porcini e Ricotta

Homemade Porcini & Ricotta Ravioli Butter
Bermuda Sage, Rosemary sauce, 36 month
Parmesan Cheese Shavings

Branzino e Carciofi

Pan seared Mediterranean Sea Bass, Fried Roasted
Artichoke, Mashed Potatoes, Truffle Shavings

Bavarese Cioccolato e Baileys

White Chocolate Mousse, Baileys Liquor
Ganache

\$59 per person, plus service charge





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menu 2

Uovo Fritto Burrata e Prosciutto

Breaded Fried Soft Egg, Fresh Buffalo Burrata & Razor
thin slices of Parma Ham

Risotto Parmigiano & Cotechino

Carnaroli Rice, 36 month Parmesan Cheese,
Roasted Sliced Cotechino Sausage

Pescato Locale Rapini e Pancetta

Grilled Cajun Bermuda Local Catch of the Day,
Garlic Broccoli Rabe, Sliced Pancetta

Torta Caprese

Flourless Chocolate Almond Cake, Homemade
Bermuda Rum Raisin Ice Cream

\$59 per person, plus service charge





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menu 3

Tartare di Tonno

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

Fettuccine Ragout di Vitello e Burrata

Homemade Fettuccine Pasta, Braised Veal Ragout,
Fresh Buffalo Burrata & Bermuda Rosemary

Filetto di Maiale & Polenta

Roasted Pork Tenderloin Medallions, Wadsons Farm
Pumpkin & Kale & Amarone Gravy Sauce

Tiramisu

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

\$59 per person, plus service charge

