



SUMMER MENU
2024



bites

BRUSCHETTA POMODORO E BASILICO

Artisanal bread, local tomatoes, fresh basil, Stracciatella and basil oil

BURRATA DI BUFALA

Local tomatoes, fleur de sel and pesto Genovese

ARANCINI

Fried risotto balls with mozzarella, pomodoro and honey dressing

PATATINE AL TARTUFO

Artisanal french fries, homemade mayo with fresh summer truffle

wood-oven fire

FOCACCIA AND OLIVES

Homemade focaccia with olives and balsamic vinegar dip

PIZZA BUFALINA

San Marzano tomatoes, mozzarella di bufala and fresh basil

PIZZA TARTUFATA

Truffle cream, rocket, mozzarella di bufala and fresh summer truffle

PIZZA DIAVOLA

San Marzano tomato, mozzarella di bufala, Spianata Piccante and black olives

antipasti

VITELLO TONNATO

Slow cooked veal, tomato sauce with tuna from Alonissos island and capers

WHITE FISH CARPACCIO OF THE DAY

White fish from the daily catch, lime, piment d'espelette and micro greens

BUFFET ARTIGIANALE

Little Venice



salads

GREEK SALAD

Local tomatoes, cucumber, olives, green pepper, caper leaves, fresh oregano and feta cheese

INSALATA DI POLLO

Chicken marinated with honey, baby gems, aged parmesan, citrus and olive oil dressing, homemade croutons

MIXED SUMMER SALAD

Seasonal leafy greens with cherry tomatoes and vinaigrette

pasta

RIGATONI CARBONARA

Guanciale, egg, parmesan and fresh black pepper

PACCHERI BELVEDERE

Spicy Belvedere vodka and tomato sauce

LINGUINE AL GAMBERO ROSSO

linguine, prawns, thyme and bisque

CASARECCE E RAGÙ ALLA BOLOGNESE

Pasta fresca, veal, thyme, burrata di bufala

risotti

FUNGHI E TARTUFO

Vialone Nano rice, wild mushrooms, truffle, thyme

MILANESE

Vialone Nano rice, saffron, parmesan, lemon zest

mains

TAGLIATA DI CARNE

Angus beef on the grill, summer greens or French fries, homemade smoky sauce on the side

GRILLED SEABASS

Greek seabass fillet, summer potato salad and lemon-olive oil emulsion

COTOLETTA MILANESE

Crispy veal chop served with fresh leafy greens and baked cherry tomatoes