

Starters

 Pane Della Casa Homemade fresh breads, olive oil & balsamic vinegar	2.95
 Mixed Olives	3.50
 Garlic Bread	4.00
 Garlic Bread with Tomato & Basil	4.95
 Garlic Bread with Cheese & Oregano	4.95
 Garlic Bread with Tomato/Cheese	4.95
 Garlic Bread Special  Fresh garlic, chilli, rosemary, chopped pepperoni, pine nuts and goat's cheese	5.95
Antipasto Il Venezia (to share) A selection of traditional sliced Italian salami, mixed olives, mozzarella and mixed toasted bread	13.95
Homemade Soup of the Day	4.95
 Paté Venezia Homemade Duck and Chicken Liver Pate, finished with Port Brandy, Served with Red Onion Marmalade and Toast	6.95
Fritto Misto Fried Calamari, King prawns, White bait, Breaded goujons and Chef sauce.	8.95
 Funghi Trifolati Sautéed mushrooms in garlic, fresh chilli, white wine and tomato sauce	6.95
Gamberoni al Aglio e Olio King prawns sautéed with garlic chilli, white wine and parsley served on toasted bread	9.25
Cozze Provenzale Fresh mussels cooked with onions, garlic, fresh chilli and herbs, white wine and tomato sauce	7.95
Cozze alla Crema Fresh mussels cooked with onions, garlic, fresh chilli and herbs, white wine and cream sauce	7.95
Polpette al Pomodoro Homemade spicy meatballs cooked in onions, garlic tomato sauce topped with mozzarella finished in the oven	6.95
Costolette di Maiale Succulent pork spare ribs cooked in fruity sticky barbecue sauce	7.95
Calamari Diavolo Calamari cooked in garli, white wine, chilli and tomato sauce	7.95
Caprino al Pesto Fried mozzarella, goat's cheese, wrapped in filo pastry with sweet chilli dip	6.95
Bruchetta al Pomodoro Fresh cherry tomatoes chopped and marinated with fresh garlic, diced onions, olive oil & basil served on toasted bread	4.75

Pizza

Quattro Stagioni Tomato, mozzarella, pepperoni, ham, peppers & mushrooms	8.95
 Florentina Tomato, mozzarella, baby spinach, cherry tomatoes & egg with parmesan shavings	8.95
 Caprino  Tomato, mozzarella, chicken, goat's cheese, peppers & pine nuts	8.95
 Mixed Cheese Tomato, mozzarella, gorgonzola & goat's cheese with parmesan shavings	9.25
 Margherita Tomato, mozzarella & fresh basil	7.25
Pizza Venezia Tomato, mozzarella, homemade meatballs, sausage, pepperoni & fresh chilli	9.95
Pepperoni Tomato, mozzarella & pepperoni	8.75
Prosciutto e Funghi Tomato, mozzarella, ham & mushroom	8.75

 Nuts  Vegetarian

Calzone Folded pizza stuffed with ham, salami, mushroom, tomato & mozzarella	9.95
Parma Tomato, mozzarella, parma ham, rocket & parmesan shavings	9.25
Pizza Marinara Pizza with Tuna, mussels, prawns, anchovies and a touch of chilli	9.95
 Pizza Vegetarian Tomato, mozzarella & seasonal vegetables	8.25

Il Gastoreshly prepare homemade pizzas to order

Pasta

(Gluten Free Available)	
Lasagne Homemade lasagne baked in the traditional Italian style with bechamel and bolognese sauce	8.95
Penne Arrabiata Pasta tubes, spicy pepperoni, fresh chilli, garlic, cherry tomato & light tomato sauce	8.50
Penne al Forno Pasta tubes with bolognese & cream topped with mozzarella cheese finished in the oven	8.95
Spaghetti alla Carbonara Pasta cooked with smoked bacon & creamy parmesan cheese	8.95
Spaghetti alla Bolognese Pasta cooked with homemade mince beef bolognese sauce	8.50
Spaghetti Polpette Pasta cooked with homemade spicy meatballs in garlic chilli basil and tomato sauce	8.95
Linguine Con Gamberoni Pasta cooked with king prawns, courgette, garlic, onions, chilli, cherry tomatoes & olive oil	10.95
Linguine alla Matriciana Pasta cooked with smoked bacon, onions, mushrooms, garlic & chilli in a light tomato sauce	8.95
Linguine Vongole Linguine pasta, with fresh clams, chilli, garlic, cherry tomatoes, parsley and olive oil	11.50
Penne Venezia Butterfly shaped pasta cooked with strips of fillet steak, broccoli, pine nuts in a creamy black cracked brandy sauce	10.50
Tagliatelle Salmone Tagliatelle pasta cooked with smoked salmon, onions, peas, asparagus, baby spinach in a creamy lemony parmesan cheese sauce	9.95
Tagliatelle al Pesto Tagliatelle pasta cooked with chicken, pine nuts, cherry tomato, homemade pesto, topped with rocket leaves & parmesan shaving	8.95
Ravioli Lobster Pasta ravioli filled with lobster, cooked with onions, garlic, baby prawns & cherry tomatoes in light cream & tomato basil sauce	11.95

Risotto

Risotto Marinara Arborio rice cooked with mixed seafood in a light spicy tomato sauce	10.95
Risotto di Pollo Arborio rice cooked with chicken, onions, peppers, mushrooms in creamy tomato parmesan sauce finished in the oven	8.95
Risotto al Funghi Arborio rice cooked with onions & mixed mushroom, topped with rocket leaves & parmesan shavings	8.95

Pesce

(Fish)	
Branzino Venezia Pan fried seabass fillets, crispy skin served on a spicy baby prawn risotto	18.95
Branzino al Limone Pan fried seabass fillets served with lemon butter & white wine sauce	16.95
Salmone Zafferano Pan fried salmon fillet with onions, garlic, chilli, mussels in creamy saffron sauce served on a bed of wilted spinach	15.95
Salmone alla Griglia Salmon fillet grilled, served on a bed of stir fried vegetables julien	14.95
Gamberoni Provenzale Fresh king prawns cooked with onions, garlic, peppers, fresh chilli in white wine & tomato sauce served with rice	16.95
Gamberoni di Venezia Fresh king prawns cooked with chunky mixed peppers & onions in a mild creamy curry sauce served with rice	16.95

Contorni (Sides)

Insalata Mista	4.95
Tomato & Onion Salad	3.50
Chips	2.95
Zucchine Fritti	3.50
Rocket & Parmesan Shavings & Cherry Tomato	3.95
Peas, Garlic & Chilli	3.50
Sauted Potatoes, Garlic, Onions & Rosemary	3.95

Mains

All mains served with vegetables of the day	
Filletto al Porcini 9oz prime fillet steak cooked with onions, porcini mushrooms, cream & red wine sauce	21.95
Filletto al Pepe 9oz prime fillet steak cooked in cracked black pepper, cream & brandy sauce	21.95
Filletto Rossini 9oz prime fillet steak topped with homemade pate, served on a crouton base, marsalla & red wine sauce	22.95
Fillet Stroganoff Strips of prime fillet cooked with onions, mushrooms, creamy paprika sauce served with rice	18.95
Sirloin Pepe 100% chargrilled with cracked back pepper, cream & brandy sauce	19.95
Vitello Milanese Veal escalope coated with breadcrumb, pan fried served with spaghetti napoli	15.50
Vitello Venezia Veal escalope pan fried with onions, chorizo, garlic and rosemary butter sauce	16.50
Vitello Porcini Veal escalope pan fried with onions, porcini mushrooms, cream and white wine sauce	16.95
Agnello Brasato Slow cooked lamb shank with garlic, red onions and rosemary in rich red wine & tomato sauce	18.95
Pollo Venezia Chargrilled marinated chicken breast with paprika, garlic, rosemary & fresh chilli served on a bed of creamy tarragon linguine pasta	16.95
Pollo Il Funghi Pan fried chicken breast served on gnocchi and porcini mushrooms with a white wine and cream sauce	16.95
Pollo Involtini Rolled chicken breast with parma ham, stuffed with asparagus served with red pimento sauce	17.95
Pollo al Pepe Chicken cooked in cracked black pepper, cream & brandy sauce	15.95
Pollo Stroganoff Strips of chicken breast cooked with onions, mushroom & cream paprika sauce served with rice (not vegetables)	16.95

Some of the dishes may contain nuts. Please speak to a member of staff.

Childrens

 Margherita Mozzarella cheese & tomato	
Pepperoni Salami, mozzarella cheese & tomato	
Tuna Tuna mozzarella cheese & tomato	
Nero Ham, mozzarella cheese & tomato	

Pasta

Spaghetti Bolognese / Spaghetti Napoli In a tangy Italian tomato sauce	
Penne Shaped pasta with mushrooms, ham, cream and tomato sauce	
Chicken Goujons Freshly made chicken strips in golden breadcrumbs served with mixed leaves & chips	
Any Soft Drink Coke/Lemonade/Fanta Orange/Diet Coke	

And a selection of Italian Ice Cream

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www.cucinavenezia.co.uk

You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we CANNOT guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

