

# Salvatore Bartollota

## Head Chef & Co-Owner

*Behind every truly great dish is a truly great chef and we believe that we have one of the greatest Italian chefs around today.*



*Salvatore Bartollota has been cooking for 34 years and he is still just as passionate as ever about the excellence of his food. He truly puts his heart into every dish.*

*His family background is littered with chefs and fine cuisine runs in his bloodline. As a child he remembers watching his mother cook and how enthusiastic she was towards the food that she made. The enthusiasm rubbed off on him and at 14 years old he started as a pot washer in a local Sicilian restaurant. He worked hard and progressed so that by age 16 he had begun training as a chef.*

*Since then his career has been varied and prestigious. He trained under internationally renowned Jackie Bruno at the Michelin star Chamade Mare Extra Lusso, Sicily. Salvatore has been head chef at the 5 star hotel - Grand Hotel, Sicily. He has also worked as head chef at Regina Elena Park Hotel, Rimini and Zagarella Restaurant, Sicily.*

*Since moving to the UK he has also worked as head chef for the San Carlo group at the Leicester, Birmingham and Manchester branches, before coming to Venezia.*

*At Venezia he has been able to create his own menu and put his own experience and style into the dishes that he creates for us. He has put lots of time and effort to take the menu away from the common commercial Italian cooking and focus on traditional Italian cuisine, using the very freshest ingredients. He is just as skilled and puts as much work into his desserts as he does with his savoury food. All of our desserts are made in house and are an experience to themselves.*

*He believes that passion makes great food and if you taste any one of his dishes you will see that he is right.*

### **SUNDAY LUNCH MENU / Available: 12PM-4PM**

2 courses for £11.95 / 3 courses for £14.95

KIDS EAT FOR FREE FROM THE KIDS MENU

### **2 FOR 1 OFFER**

2 FOR 1 offer on any Pizza or Pasta every day from 4:30pm – 6:30pm

#### **Allergy Advice**

We do our very best to accommodate Gluten Free diets and have a variety of Gluten Free starters, pastas and other dishes on offer. Ask your server for our Gluten Free menu to find out more.

For other allergies or to know more about our ingredients please talk to one of our friendly members of staff and they will be happy to assist you. (V) Vegetarian, (DF) Dairy Free, (N) Contains nuts or nut oils. Unless otherwise stated all products do not contain nuts as an ingredient, however there is always a possibility that traces of nuts may be found.

# Gluten Free Menu

## Starters

### **Minestrone Soup (V) (DF) - £5.45**

*Our chef's homemade vegetable soup*

### **Caprese (V) - £6.75**

*Mozzarella cheese and tomato, dressed with extra virgin olive oil and basil sauce.*

### **Meatballs - £6.85**

*Homemade meatballs cooked in a tomato sauce topped with mozzarella cheese and parsley*

### **Pate - £7.45**

*Homemade chicken liver pate served with redcurrant sauce*

### **Antipasto - £9.95**

*A selection of dry cured Italian meats served in a traditional way*

### **Sardines - £7.95**

*Pan fried sardines, olive oil, lemon juice, balsamic, oregano, rocket, Italian bread*

### **Mussels - £7.95**

*With Marinere sauce (onions, garlic, white wine and cream) OR with Provençal sauce (tomato, garlic, onions and white wine)*

### **Prawn Cocktail (DF) - £7.75**

*Prawn cocktail sauce (mayonnaise, ketchup, tabasco sauce, Worchester sauce, sweet paprika and brandy) and lettuce*

### **King Prawns - £8.95**

*Grilled king prawns served with pink sauce, garlic and chilli*

### **Avocado - £8.95**

*A gratin of prawns, avocado, garlic, onion, white wine, tomato and cream topped with parmesan*

### **Scallops - £10.95**

*Pan fried fresh king scallops served on a bed of pink sauce and sautéed spinach with garlic and chilli*

## Breads and Olives

### **Bruschetta-(V) (DF) - £5.45**

*Toasted bread with freshly chopped cherry tomatoes, basil and garlic drizzled with extra virgin olive oil*

### **Homemade Bread and Italian Oils (V) (DF) - £2.95**

### **Marinated Mixed Olives (V) (DF) - £3.75**

## Side Orders

*Mixed salad with Italian dressing (DF) - £3.45*

*Tomato basil and onions salad (DF) - £3.45*

*Rocket salad with parmesan cheese and cherry tomatoes - £4.45*

*Zucchini julienned (DF) - £4.45*

*Sautéed potatoes - £3.95*

*French fries (DF) - £3.75*

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## **Pasta**

### **Arrabiata (V) (DF) - £9.95**

*Penne pasta with tomato sauce, garlic, fresh chillies, white wine, oregano and black olives*

### **Carbonara - £11.45**

*Spaghetti pasta with bacon, egg yolk, cream and black pepper*

### **Lasagne - £11.25**

*Baked layers of pasta with béchamel and bolognese sauce, topped with mozzarella cheese*

### **Meatballs Spaghetti - £10.65**

*Spaghetti pasta with meatballs cooked in a tomato sauce and topped with mozzarella cheese*

### **Alfredo - £10.95**

*Penne pasta with chicken, mushrooms, cream, white wine, rosemary, onion and garlic*

### **Bolognese (DF) - £10.75**

*Spaghetti pasta covered in mince beef and Italian Napolitano tomato sauce*

### **Penne al Forno - £12.95**

*Oven baked penne pasta with Bolognese sauce, meatballs, peppers, onions, chilli, marsala sauce, smoked paprika and parmesan cheese*

### **Nduja (DF) - £12.85**

*Penne pasta with nduja (spicy, spreadable sausage from Calabria in southern Italy) tomato sauce and pecorino romano cheese*

### **Penne Duck - £12.95**

*Penne pasta with smoked breast of duck, brandy, porcini mushroom, demi-glace, cream, onions, garlic and rosemary*

### **Penne Chicken - £12.45**

*Penne pasta with chicken, white wine, porcini mushroom, cream, demi-glace, garlic, onion, butter and rosemary*

### **Crab Spaghetti - £12.75**

*Spaghetti pasta with crab meat, chilli, onion, garlic, parsley, cherry tomatoes, butter, white wine and a splash of cream.*

### **Montecarlo - £12.95**

*Spaghetti pasta served with monkfish, onions, white wine, garlic, cherry tomatoes and cream sauce.*

### **Pescatore (Signature Dish) (DF) - £13.95**

*Spaghetti pasta with king prawn, clams, mussels, prawns, garlic, onion, white wine, chilli, cherry tomato, ground mixed olives, parsley and capers*

## **Risotto**

### **Vegetarian (V) (DF) - £10.95**

*Italian rice with courgette, mushrooms, cherry tomatoes, mix peppers, garlic, onions, olives, capers and olive oil*

### **Frutti di Mare (DF) - £13.95**

*Italian rice with king prawn, clams, mussels, calamari, prawns, garlic, onion, white wine, chilli, cherry tomato, ground mixed olives and capers*

## **Chicken**

### **Al Peppe - £14.95**

*Breast of chicken in Peppercorn sauce (Cream, cracked black pepper, whole green peppercorn, shallots, demi-glace and brandy); Fresh seasonal vegetables and sautéed potatoes*

### **Principessa - £15.95**

*Breast of chicken with mushrooms, white wine, cream, onion and garlic garnished with asparagus; Fresh seasonal vegetables and sautéed potatoes*

### **Rondo di Pollo - £16.45**

*Rolled breast of chicken with ham, spinach and mozzarella cheese served on a bed of tomato sauce; Fresh seasonal vegetables and sautéed potatoes*

### **Venezia - £16.95**

*Breast of chicken with prawns, mixed peppers, whole green peppercorn, white wine, onion, garlic, cherry tomatoes, tomato and cream sauce; Fresh seasonal vegetables and sautéed potatoes*

## **Steaks**

### **9oz Rump (30 days matured) (DF) - £16.95**

*Cooked rare served with Mediterranean salad and sautéed potatoes*

### **8oz Fillet (30 days matured) (DF) - £22.95**

*From the long fillet the most tender cooked to your liking; Mediterranean salad and sautéed potatoes*

### **16oz T-bone (30 days matured) (DF) - £28.00**

*Cooked to your liking; Mediterranean salad and sautéed potatoes*

**Try our steaks with one of the classic sauces for an additional £2.00**

**Diane** (Cream, brandy, French mustard, mushrooms, shallots and garlic)

**Peppercorn** (Cream, cracked black pepper, whole green peppercorn, shallots, demi-glace and brandy)

**Dolce latte** (Cream with crumbed Italian dolce latte cheese)

**Rossini** (Crouton base, Madeira sauce with red and Marsala wine, pate and jus) (DF)

**Boscaiola** (Onion, garlic, bacon, red wine, mushrooms, rosemary, demi-glace) (DF)

## **Lamb**

### **Agnello (DF) - £18.95**

*Rack of lamb in Madeira sauce with red and Marsala wine, demi-glace, rosemary, sun dried tomatoes, garlic and fresh mint; Fresh seasonal vegetables and sautéed potatoes*

## **Fish**

### **Cod (DF) - £14.95**

*Oven cooked fillet of cod served with prawns, white wine, garlic, oregano, tomato sauce and a splash of cream; Fresh seasonal vegetables and sautéed potatoes*

### **Sea Bass - £18.95**

*Oven cooked fillets of sea bass served with prawns, white wine, garlic, oregano, tomato sauce and a splash of cream; Fresh seasonal vegetables and sautéed potatoes*

### **Trio of Fish (DF) - £21.95**

*Oven cooked fillets of Salmon, Sea Bass and Cod served with prawns, white wine, garlic, oregano, tomato sauce and a splash of cream; Fresh seasonal vegetables and sautéed potatoes*

**For more seafood dishes please see the specials menu**