

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 £14.95 / 3 courses for £18.95

KIDS EAT FOR FREE FROM THE KIDS MENU

2 FOR 1 OFFER

**2 FOR 1 offer on any Pizza or Pasta from A-La-Carte menu
every day from 4:30pm – 6:30pm**

Starters

Minestrone Soup (V) (DF) - £5.45

Our chef's homemade vegetable soup

Mushrooms (V) - £6.65

Sautéed mushrooms with garlic, onions, white wine, parsley and a light creamy sauce served in filo pastry

Goat Cheese (V) - £7.25

Deep fried goat cheese coated in egg, flour, cream and breadcrumbs served with caramelised onion.

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)

Calamari - £7.95

Deep fried floured calamari served with tartare sauce

Prawn Cocktail (DF) - £7.75

Prawn cocktail sauce (mayonnaise, ketchup, tabasco sauce, Worcester 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

Frittura Mista - £10.95

Deep fried floured calamari, water prawns, white fish, white bait with tartar and sweet chilli sauce

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

Garlic Pizza Bread with Tomato Sauce or Mozzarella Cheese (V) Serves 2 Diners - £5.95

Garlic Pizza Bread with Tomato Sauce and Mozzarella Cheese (V) Serves 2 Diners - £6.45

Focaccia Pizza Bread (V) Serves 2 Diners - £5.45

Rosemary, sea salt, cherry tomatoes

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

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

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.

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

Tagliatelle 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

Pappardelle Duck - £12.95

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

Pappardelle Chicken - £12.45

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

Crab Linguine - £12.75

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

Montecarlo - £12.95

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

Pescatore (Signature Dish) (DF) - £13.95

Linguine 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

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Pizza

Margherita (V) - £8.95

Tomato sauce, mozzarella cheese

Prosciutto e Funghi - £10.95

Tomato sauce, mozzarella cheese, ham, mushroom

Diavola - £11.95

Tomato sauce, mozzarella cheese, Ventricina spicy salami, onions, fresh chillies

Pepperoni - £10.25

Tomato sauce, mozzarella cheese, pepperoni

Pollo - £11.25

Tomato sauce, mozzarella cheese, chicken, mushrooms, rosemary and garlic

Hawaiian - £11.35

Tomato sauce, mozzarella cheese, ham, pineapple

BBQ - £11.45

Tomato sauce, mozzarella cheese, chicken, bacon, red onions, BBQ sauce

Fiorentina - £10.95

Tomato sauce, mozzarella cheese, spinach, egg

Quattro Formaggi - £11.95

Tomato sauce, mozzarella cheese, dolcelatte cheese, goat cheese, pecorino cheese

Parma - £12.85

Tomato sauce, mozzarella cheese, Parma ham, grana Padano cheese, rocket

Frutti di Mare - £12.95

Tomato sauce, mozzarella cheese, capers, mixed sea food

Deliziosa - £11.45

Tomato sauce, mozzarella cheese, ham, spinach, cream

Forest - £10.95

Tomato sauce, mozzarella cheese, ham, cubed potatoes, rosemary

Contandino - £11.45

Tomato sauce, mozzarella cheese, goat cheese, mixed peppers, caramelised onion

Calabria - £11.95

*Tomato sauce, mozzarella cheese, nduja (spicy, spreadable sausage from Calabria in southern Italy),
Ventricina spicy salami, mushrooms*

Calzone

Vegetarian Calzone (V) - £11.95

*Folded pizza with tomato sauce, mozzarella cheese, grilled peppers, goat cheese, and basil sauce
garnished with mixed salad*

Meat Calzone - £12.95

*Folded pizza with Bolognese sauce, mozzarella cheese, chicken, ham, pepperoni and chilli garnished
with mixed salad*

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Chicken

Pollo Al Pepe - £15.45

Chicken supreme in Peppercorn sauce (Cream, whole green peppercorn, shallots, demi-glace and brandy); Fresh seasonal vegetables and sautéed potatoes

Pollo Principessa - £15.95

Chicken supreme with mushrooms, white wine, cream, onion and garlic; Fresh seasonal vegetables and sautéed potatoes

Rondo di Pollo - £16.45

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

Pollo Cacciatora (DF) - £15.95

Chicken supreme in a tomato sauce, olives, capers, mixed peppers, red wine, oregano, onion and garlic; Fresh seasonal vegetables and sautéed potatoes

Lamb

Agnello Alla Toscana (DF) - £19.95

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

Pork

Filetto Di Maiale (N) - £16.95

Pork tenderloin served with apple sauce (splash of cream, honey, butter, white wine, lemon juice) sprinkled with almond and pistachios; Sautéed potatoes

Beef

Stroganoff - £18.95

Prime beef with mushrooms, white wine, onions, garlic, splash of cream, sweet paprika and demi-glace, served with Italian Arborio rice

Medaglione Alla Crema Di Tartufo - £19.95

Fillet of beef medallions wrapped in Parma ham in a creamy truffle sauce topped with rocket and parmesan shavings; Sautéed potatoes

Saltimbocca Alla Romana (DF) - £18.95

Sliced veal wrapped with prosciutto and sage; Fresh seasonal vegetables and sautéed potatoes

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

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

Try with one of our classic sauces below for an additional £3.00

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)

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

For fish dishes please see our seafood menu

Fish Specials

Starters

Fish Soup

Mussels, clams, calamari, king prawn, cold-water prawns, onion, garlic, white wine and a splash of tomato sauce

Scallops Gratin

Gratinated fresh king scallops in a white wine, garlic, onions and creamy sauce topped with parmesan cheese

Mains

Salmon

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

Sea Bass

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

Wild Whole Lemon Sole 600-800gr

Served with fresh seasonal vegetables and sautéed potatoes

Wild Whole Dover Sole 600-800gr

Served with fresh seasonal vegetables and sautéed potatoes

Scallops Ravioli (DF)

Fresh raviolis filled with scallops and prawns served in a sea food sauce with king prawn, mussels, clams, garlic, white wine, olive oil, flour and fresh chillies

Crab Ravioli

Fresh raviolis filled with crab meat served in a sea food sauce with, clams, garlic, white wine, butter, flour, broccoli, and fresh chillies

King Prawns Tagliatelle

Tagliatelle pasta with king prawns, garlic, fresh chillies, white wine and a splash of tomato sauce

Lobster Tagliatelle

*Tagliatelle pasta with half lobster, garlic, onion, brandy, tomato sauce and cream **or** Italian style with garlic, onion, brandy, olive oil, cherry tomato and parsley*

Swordfish

Fillet of swordfish served with garlic, white wine, olive oil, cherry tomato, flour and mint sauce; Sautéed potatoes and Mediterranean salad

Halibut

Fillet of wild halibut served with lemon sauce on a bed of fresh seasonal vegetables and sautéed potatoes

All dishes are subject to availability and priced at market value