

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 Reggina 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.

2 FOR 1 OFFER

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

(Pay for one pizza or pasta and the second of equivalent value or less will be free of charge.

Please note, on busier services we may ask for your table back after two hours for later bookings.)

SUNDAY LUNCH MENU / Available: 12PM-4PM

2 courses for £11.95 / 3 courses for £14.95

KIDS EAT FOR FREE FROM THE KIDS MENU ON SUNDAY

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.

ANTIPASTI (Starters)

MINISTRONE (V) (DF)	£5.45
Our chef's homemade vegetable soup served with our home-made Italian bread.	
FUNGHI PIEMONTESE (V)	£6.65
Sautéed mushrooms cooked with garlic, onions, white wine and parsley in a light creamy sauce served in filo pastry	
FORMAGGIO CAPRINO (V)	£7.25
Deep fried goat cheese with egg, flour, cream and breadcrumbs topped with caramelised onion.	
INSALATA CAPRESE (V)	£6.75
Mozzarella cheese and tomato, dressed with extra virgin olive oil and basil sauce.	
POLPETTE DALLA CASA	£6.95
Homemade meatballs cooked in a tomato sauce topped with mozzarella cheese served with our toasted homemade Italian bread	
PROSCIUTTO CON MOZZARELLA	£7.75
Parma ham with mozzarella cheese dressed with extra virgin olive oil, fresh basil and sun blushed tomatoes.	
ANTIPASTO VENEZIA	£8.95
A selection of dry cured Italian meats served in a traditional way.	
MUSSELS	£7.95
With Mariniera sauce (onions, garlic, white wine and cream) OR with Provençal sauce (tomato, garlic, onions and white wine) and served with our toasted homemade Italian bread	
CALAMARI FRITTI	£7.95
Deep fried floured calamari served with tartare sauce	
PRAWN COCKTAIL (DF)	£7.75
Prawns, lettuce and prawn cocktail sauce (mayonnaise, ketchup, tabasco sauce, Worchester sauce, sweet paprika and brandy)	
SALMONE AFUMICATA	£7.95
Smoked salmon, soft cheese, garlic, fresh chives, rocket leaves and toasted homemade bread.	
GAMBERONI PICCANTI	£8.95
King prawns served with garlic, chilli and tomato sauce with a splash of cream.	
AVOCADO DIVERSO	£8.95
A gratin of prawns, avocado, garlic, onion, tomato and cream topped with parmesan cheese	
BREADS AND OLIVES	
BRUSCHETTA ROMANA (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 CHEESE (V) SERVES 2 DINERS	£5.95
GARLIC PIZZA BREAD WITH TOM SAUCE AND MOZZ CHEESE (V) SERVES 2 DINERS	£6.45
PIZZA BREAD FOCACCIA (V) (DF) 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

PASTA

SPAGHETTI POMODORO E BASILICO (V) (DF)	£8.95
Spaghetti pasta with garlic, cherry tomatoes and basil in a tomato sauce	
SPAGHETTI CARBONARA	£10.85
Spaghetti pasta with pancetta, egg yolk, cream and black pepper	
LASAGNE EMILIANE	£10.95
Baked layers of pasta with béchamel and bolognese sauce, topped with mozzarella cheese	
SPAGHETTI MEATBALLS	£10.45
Spaghetti pasta with meatballs cooked in a tomato sauce and topped with mozzarella cheese	
PENNE ALFREDO	£10.75
Penne pasta with chicken, mushrooms, cream, white wine, onion and garlic	
PENNE CORALLO VERDE (DF)	£11.65
Penne pasta with prawns, courgette, garlic, extra virgin olive oil, cherry tomatoes and mint	
LINGUINE ALLA TARANTINA (DF)	£11.95
Linguine pasta with mussels, extra virgin olive oil, garlic, cherry tomatoes, white wine and parsley	
RAVIOLI CRAB (SIGNATURE DISH)	£13.95
Fresh raviolis filled with crab meat served in a sea food sauce with, clams, garlic, white wine, butter, flour, broccoli, and fresh chillies	
LINGUINE PESCATORE (SIGNATURE DISH) (DF)	£13.95
Linguine pasta with king prawn, clams, mussels, prawns, garlic, onion, white wine, chilli, cherry tomato, ground mixed olives and capers	

RISOTTO

RISOTTO VEGETARIANA (V) (DF)	£10.95
Italian rice with courgette, garlic, extra virgin olive oil and mint	
RISOTTO 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	

PIZZA

MARGHERITA (V)	£8.95
Tomato, mozzarella cheese	
PROSCIUTTO E FUNGHI	£10.95
Tomato, mozzarella cheese, ham, mushroom	
DIAVOLA	£10.95
Tomato, mozzarella cheese, spicy hot sausage, onions, jalapenos	
PEPPERONI	£9.95
Tomato, mozzarella cheese, pepperoni	
POLLO	£10.95
Tomato, mozzarella cheese, chicken, mushrooms, rosemary and garlic	
HAWAIIAN	£10.95
Tomato, mozzarella cheese, ham, pineapple	
VEGETARIANA CALZONE (V) (Folded Pizza)	£11.95
Folded pizza with tomato sauce, mozzarella cheese, grilled peppers, goat cheese, and basil sauce garnished with mixed salad	
MEAT CALZONE (Folded Pizza)	£12.95
Folded pizza with Bolognese sauce, mozzarella cheese, chicken, ham, pepperoni and chilli garnished with mixed salad	

CONTROFILETTO & PESCE (Meat & Fish)

POLLO (Chicken)

POLLO 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

POLLO PRINCIPESSA **£15.95**

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

POLLO ALLA CACCIATORA (DF) **£15.95**

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

POLLO 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 STEAK (30 days matured) (DF) **£15.95**

Cooked rare served with Mediterranean salad 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 our steaks with one of the classic sauces for an additional £2.00

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

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

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

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

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

PESCE (Fish)

For more seafood dishes please see the specials menu

COD (DF) **£13.95**

Oven cooked fillet of cod served with lemon sauce; Fresh seasonal vegetables and sautéed potatoes

SALMONE DELLA CASA **£18.95**

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

BRANZINO ALLA GRIGLIA **£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) **£20.95**

Oven cooked fillets of Salmon, Sea Bass and Cod served with lemon sauce; Fresh seasonal vegetables and sautéed potatoes

CONTORNO (Side Orders)

MIXED SALAD WITH ITALIAN DRESSING (DF) **£3.45**

TOMATO BASIL AND ONION SALAD (DF) **£3.45**

ROCKET SALAD WITH PARMESAN CHEESE AND CHERRY TOMATOES **£4.45**

GRILLED MIX VEGETABLES (DF) **£4.45**

SAUTEED POTATOES **£3.95**

FRENCH FRIES **£3.75**