

## ANTIPASTI FREDDI

<b>ORTAGLIA DI STAGIONE</b> Grilled eggplant, zucchini, mushrooms bell peppers, asparagus, fresh mozzarella and basil marinated in olive oil & garlic	8.95	<b>CEVICE DI CONCH</b> Fresh conch marinated with chopped onions, green olives, olive oil & lemon	7.95
<b>PROSCIUTTO E FORMAGGIO</b> Aged Italian Parma ham served with olives & parmesan cheese	10.95	<b>SALMONE MARINATO AL BASILICO</b> Raw fresh salmon thinly sliced served with basil, drizzled with olive oil & lemon	9.95
<b>CARPACCIO DI MANZO</b> Raw tenderloin of beef thinly sliced, served with mushrooms & shaved parmesan cheese drizzled with olive oil & lemon	10.95	<b>TONNO ORIENTALE</b> Tuna sashimi-style with soya sauce and sesame seeds	10.95
<b>TAGLIERE DI AFFETTATI</b> Variety of Italian cured meat thinly sliced served with mature cheeses, olives and artichokes marinated in olive oil. Serving for two	16.95	<b>COCKTAIL DI GAMBERONI</b> Jumbo shrimp cocktail served with classic sauce	11.95
		<b>DAILY FRESH FISH CEVICHE</b> Ask your server for the daily fresh options!	14.95

## ANTIPASTI CALDI

<b>PANE CON BURRO ALL'AGLIO</b> Homemade garlic bread	2.95	<b>TRIFOLATA DI FUNGHI E GAMBERETTI</b> Fresh mushrooms and baby shrimp sautéed in white wine, garlic, butter & herbs	9.95
<b>CONCH FRITTERS</b> Deep fried seasoned conch ball served with jerk mayonnaise	7.95	<b>CALAMARI DORATI</b> Golden fried calamari with marinara sauce	9.95
<b>BOCCONCINO DI POLENTA ALLA MARINARA</b> Melted fresh mozzarella with home-style marinara sauce served on toasted polenta	8.95	<b>COZZE A PIACERE</b> Sautéed mussels in garlic white wine or marinara sauce	APPETIZER 10.95 ENTRÉE 19.95
<b>EGGPLANT PARMIGIANA</b> Deep fried sliced eggplant layered with cheese and tomato sauce, baked in the oven	9.95	<b>CAPELANTE GRATINATE</b> Grilled scallops & creamy mushroom sauce on a bed of mashed potatoes, baked in the oven	11.95

## ZUPPE E INSALATE

<b>PASTA E FAGIOLI</b> Southern Italian bean soup with pasta	5.95	<b>CAESAR SALAD</b> The princess of salads!	8.95
<b>ZUPPA DEL GIORNO</b> Soup of the day	5.95	<b>INSALATA GRECA</b> Fresh tomatoes, onions, cucumbers Kalamata olives & feta cheese in an oregano & olive oil dressing	7.95
<b>INSALATA FRESCA</b> Mixed greens, fresh tomatoes and cucumber in an extra virgin olive oil & balsamic dressing	7.95	<b>INSALATA CAPRESE</b> Freshly sliced tomatoes & mozzarella in a pesto extra virgin olive oil dressing	8.95

ALL PRICES ARE IN CAYMAN DOLLARS

# LE NOSTRE PASTE

<b>SPAGHETTI POSITANO</b> Spaghetti tossed in our fresh tomato marinara sauce made with garlic & fresh basil, topped with fresh mozzarella	15.95	<b>PENNE AL SALMONE</b> Penne with salmon and asparagus in a pink vodka sauce	18.95
<b>SPAGHETTI ZI PEPPE</b> Original spaghetti and our homemade meat balls in a garlic & fresh basil marinara sauce	15.95	<b>PENNE ALL' ARAGOSTA</b> Penne sautéed with fresh Caribbean lobster in a garlic and fresh basil marinara sauce... Che gustose!	21.95
<b>SPAGHETTI ORTOLANA</b> Spaghetti tossed with fresh diced tomatoes, a variety of seasonal grilled vegetables, garlic & olive oil... Delicious for vegetarians!	15.95	<b>PAPPARDELLE DEL BRIGANTE</b> Fresh pappardelle with our house-ground lamb shank stewed with fresh herbs in a marinara sauce	21.95
<b>LASAGNA TIPICA</b> Original Italian Bolognese meat sauce	15.95	<b>LINGUINI ALLE VONGOLE</b> Linguini with fresh clams in a garlic olive oil, white wine & parsley sauce. Only when available!	22.95
<b>SPAGHETTI ALLA GRECA</b> Spaghetti with fresh tomato sauce garlic, Kalamata olives, capers oregano & feta cheese	15.95	<b>LINGUINI TUTTO MARE</b> Linguini with lobster, shrimp calamari and baby clams in a light garlic marinara sauce... Simply the best!	23.95
<b>PENNE CONTADINA</b> Tender strips of chicken & mushrooms in a pink sauce with a touch of pesto	17.95	<b>CREPELLA CASANOVA</b> Baked crepes filled with lobster and shrimp in a creamy pink tomato sauce	23.95
<b>RAVIOLI MAMMA ROSA</b> Homemade cheese ravioli served with a creamy Bolognese meat sauce	17.95	<b>TAGLIATELLE AI FUNGHI</b> Tagliatelle served with mixed wild mushrooms & porcinis in a truffle oil sauce topped with shaved parmesan cheese	23.95
<b>GNOCCHETTI BOLOGNESE</b> Homemade potato dumplings served in a meat based sauce originally from Bologna	18.95	<b>RISOTTO AI FRUTTI DI MARE</b> Risotto with lobster, shrimp calamari and clams in a garlic olive oil white wine sauce	23.95
<b>GNOCCHETTI QUATTRO FORMAGGI ROSA</b> Homemade potato dumplings in a pink four cheese sauce	18.95		

ALSO AVAILABLE, ANY OF OUR CLASSIC ITALIAN SAUCES...  
AMATRICIANA, ARRABBIATA, PUTTANESCA  
CARBONARA, GARLIC OLIVE OIL, PESTO

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<b>FILETTO DI SALMONE AL VAPORE</b> Fresh salmon steak steamed with essence of fresh ginger & scallions	19.95	<b>ZUPPA DI PESCE</b> Lobster, shrimp, scallops, calamari and clams stewed in a light garlic marinara sauce. Served with toasted bread	33.95
<b>GAMBERONI AROMATICI</b> Jumbo shrimp sautéed with fresh herbs, lemon, garlic and white wine sauce	21.95	<b>GRIGLIATA DI PESCE</b> Grilled lobster tail, shrimp, calamari scallops, salmon & snapper in a delicious parsley lemon garlic sauce. Buonissimo!	33.95
<b>PESCATA DEL GIORNO</b> Ask your server for the “catch of the day”	27.95	<b>ARAGOSTA DELLO CHEF</b> Ask your server for our “Chef’s daily lobster creation”	34.95

# LE NOSTRE CARNI

<b>POLLO ALLA ERBE</b> Grilled chicken breast marinated with rosemary, sage, oregano, basil, lemon and olive oil	17.95	<b>VEAL SCALOPPINE PAPALI</b> Veal sautéed with mushrooms, asparagus and basil in a red wine reduction sauce laced with cream	27.95
<b>POLLO ALLA PARMIGIANA</b> Pan fried chicken breast topped with basil marinara sauce and coated with mozzarella and parmesan cheese	18.95	<b>VEAL PICCATA AL LIMONE</b> Veal sautéed in a light lemon butter sauce	27.95
<b>POLLO RUSTICO</b> Grilled chicken breast sautéed with sun-dried tomatoes, mushrooms and eggplant in a white wine sauce	18.95	<b>VEAL SCALOPPINE AMALFITANA</b> Veal sautéed with fresh tomatoes capers, olives, oregano, olive oil, garlic & fresh basil	27.95
<b>POLLO PRINCIPESSA</b> Grilled chicken breast sautéed with fresh mushrooms and shallots in a creamy brandy sauce	19.95	<b>FILETTO DI BELL’ ANTONIO</b> Grilled 8oz filet mignon seasoned served with sun-dried tomatoes wild mushrooms, and creamy cognac sauce. Delizioso!	34.95
<b>FILETTO DI MAIALE ALL’ AGRODOLCE</b> Pan fried pork tenderloin with caramelized apples and onions in a red marsala wine sauce	23.95	<b>FILETTO BEARNAISE</b> Grilled 8oz filet mignon seasoned and served with our homemade béarnaise sauce	34.95
<b>ENTRECOTE AL PEPE VERDE</b> Grilled 10oz NY sirloin steak seasoned and served with green peppercorn sauce	27.95	<b>CARRE DI AGNELLO</b> Grilled rack of lamb seasoned with fresh herbs served with a red wine reduction sauce	34.95

ALL OUR ENTREES ARE AVAILABLE WITH YOUR CHOICE OF  
DAILY FRESH VEGETABLES & ROASTED POTATOES  
OR PASTA IN MARINARA OR ALFREDO SAUCE

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# PIZZA

## **FOCACCINA \$9**

Garlic & Rosemary (No Mozzarella) Nice for Table to Share

## **MARGHERITA \$12**

Tomato, Mozzarella & Fresh Basil

## **PEPPERONI \$13**

Tomato, Mozzarella & Sliced Pepperoni

## **CHICKEN ALFREDO \$13**

Tender Strips of Chicken & Alfredo Cream Sauce

## **PROSCIUTTO E FUNGHI \$14**

Tomato, Mozzarella, Prosciutto Ham & Mushrooms  
Drizzled with Oil & Fresh Basil

## **VEGETARIANA \$14**

Tomato, Mozzarella, Roasted Peppers, Mushrooms  
Spinach, Broccoli, Zucchini & Eggplant

## **HAVAIANA \$14**

Tomato, Mozzarella, Ham, Pineapple & Mozzarella Cheese

## **SICILIANA \$14**

Tomato, Mozzarella, Anchovies, Capers & Black Olives

## **QUATTRO STAGIONI \$15**

Tomato, Mozzarella, Ham, Mushrooms, Artichokes & Fresh Basil

## **CALZONE \$15**

Ricotta Cheese, Spinach and Ham Topped with Tomato Sauce

## **BOSCAIOLA \$16**

Tomato, Mozzarella & Sautéed Wild Mushrooms

## **SALSICCIA \$16**

Tomato, Mozzarella, Italian Sausage & Roasted Peppers

## **TRICOLORE \$18**

Parma Ham, Cherry Tomatoes, Arugula & Gorgonzola

## **EXTRA TOPPING \$2 (Design your Own)**

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