

SPLIT CHECK NOT ALLOWED (BUT AS MANY CARDS AS YOU WISH)

FREDDI

ORTAGLIA DI STAGIONE   11.95
Grilled eggplant, zucchini, mushrooms
bell peppers, asparagus, fresh mozzarella
and basil marinated in olive oil & garlic

CARPACCIO DI MANZO  14.95
Raw tenderloin of beef thinly sliced, served
with arugula, mushrooms & shaved parmesan
cheese drizzled with olive oil & lemon

BURRATA  15.95
Served with slice tomato, arugula and
balsamic reduction

TAGLIERE DI AFFETTATI  26.95
Variety of Italian cured meat thinly
sliced served with mature cheeses, olives
and artichokes marinated in olive oil.
Serving for two

CEVICHE DI CONCH 14.95
Fresh conch marinated with chopped
onions, green olives, olive oil & lemon 

SALMONE MARINATO 14.95
AL BASILICO 
Raw fresh salmon thinly sliced served
with basil, drizzled with olive oil & lemon

TONNO ORIENTALE  14.95
Tuna sashimi-style with soya sauce
and sesame seeds

COCKTAIL DI GAMBERONI  18.95
Jumbo shrimp cocktail served with classic
sauce

DAILY FRESH FISH CEVICHE 14.95
Ask your server for the daily fresh options! 

CALDI

PANE CON BURRO ALL'AGLIO 4.95
Homemade garlic bread 

CONCH FRITTERS 12.95
Deep fried seasoned conch ball
served with jerk mayonnaise

BOCCONCINO DI POLENTA  10.95
ALLA MARINARA
Melted fresh mozzarella with
home-style marinara sauce
served on toasted polenta

EGGPLANT PARMIGIANA  10.95
Deep fried sliced eggplant layered with
cheese and tomato sauce, baked in the oven

HOMEMADE MEATBALL 10.95
Served in Marinara & Basil Sauce

FRITTURA MISTA 16.95
Shrimp, calamari, crispy zucchini
and onion

TRIFOLATA DI FUNGHI E  12.95
GAMBERETTI
Fresh mushrooms and baby shrimp sautéed
in white wine, garlic, butter & herbs

CALAMARI DORATI 12.95
Golden fried calamari with marinara sauce

COZZE OR VONGOLE A PIACERE
P.E.I Sautéed mussels APPETIZER - MP
or clams in garlic white wine ENTRÉE - MP
or marinara sauce 
(Only when available)

CAPELANTE GRATINATE 14.95
Grilled scallops & creamy mushroom sauce on a
bed of mashed potatoes, baked in the oven

ZUPPE E INSALATE

PASTA E FAGIOLI   7.95
Southern Italian bean soup with pasta

MINISTRONE   7.95
Classic Italian vegetable soup

INSALATA FRESCA   8.95
Mixed greens, fresh tomatoes
and cucumber in an extra virgin
olive oil & balsamic dressing

CAESAR SALAD  9.95
The princess of salads!

INSALATA GRECA   10.95
Fresh tomatoes, onions, cucumbers
Kalamata olives & feta cheese in
an oregano & olive oil dressing

AVOCADO SALAD
  10.95
INSALATA CAPRESE   12.95
Freshly sliced tomatoes & mozzarella in
a pesto extra virgin olive oil dressing

ALL PRICES ARE IN CAYMAN DOLLARS
ADD CHICKEN \$7, SHRIMP \$10, SALMON \$25



VEGETARIAN



VEGAN



GLUTEN-FREE

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LE NOSTRE PASTE

GLUTEN FREE AND DAILY FRESH HOMEMADE PASTA
AVAILABLE

(Ask your server)

SPAGHETTI POSITANO Spaghetti tossed in our fresh tomato marinara sauce made with garlic & fresh basil, topped with fresh mozzarella	18.95	PENNE AL SALMONE Penne with salmon and asparagus in a pink vodka sauce	23.95
SPAGHETTI ZI PEPPE Original spaghetti and our homemade meat balls in a garlic & fresh basil marinara sauce	18.95	TAGLIATELLE DEL BRIGANTE Fresh tagliatelle with stewed Lamb shank , in a marinara basil sauce	26.95
SPAGHETTI ORTOLANA   18.95 Spaghetti tossed with fresh diced tomatoes, a variety of seasonal grilled vegetables, garlic & olive oil... Delicious for vegetarians!		TAGLIATELLE AI FUNGHI  Tagliatelle served with mixed wild mushrooms & porcinis in a truffle oil sauce topped with shaved parmesan cheese	27.95
LASAGNA TIPICA Original Italian Bolognese meat sauce	19.95	LINGUINI ALLE VONGOLE Linguini with fresh clams in a garlic olive oil, white wine & parsley sauce. Only when available!	29.95
SPAGHETTI ALLA GRECA  18.95 Spaghetti with fresh tomato sauce garlic, Kalamata olives, capers oregano & feta cheese		LINGUINI TUTTO MARE Linguini with lobster, shrimp calamari and baby clams in a light garlic marinara sauce... Simply the best!	27.95
PENNE CONTADINA Tender strips of chicken & mushrooms in a pink sauce with a touch of pesto	19.95	CREPELLA CASANOVA Baked crepes filled with lobster and shrimp in a creamy pink tomato sauce	26.95
RAVIOLI MAMMA ROSA Homemade cheese ravioli served with a creamy Bolognese meat sauce	21.95	RISOTTO AI FRUTTI DI MARE  27.95 Risotto with lobster, shrimp calamari and clams in a garlic olive oil white wine sauce	
GNOCCHETTI BOLOGNESE Homemade potato dumplings served in a meat based sauce originally from Bologna	21.95	HOMEMADE PASTA ALL' ARAGOSTA Homemade fresh pasta sautéed with Caribbean lobster served in your choice of sauce.. Simply the best! WOW	39.95
GNOCCHETTI QUATTRO FORMAGGI ROSA  Homemade potato dumplings in a four cheese sauce	19.95		
SPAGHETTI CARBONARA Bacon, eggs, pecorino cheese and black pepper! With or without cream, ask your server. Deliziosa	21.95		

Create your own pasta with
Chicken \$19.95 or Shrimp \$24.95 with
Alfredo, Pink, or Marinara

FRESH HOMEMADE PASTA INSTEAD, \$3.00

All prices are in KYD, 15% Grats added to your bill



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FISH AND SEAFOOD

SALMONE ALLA GRIGLIA (GF) 27.95

Fresh salmon steak grilled with fresh herbs, garlic and lemon

GAMBERONI AROMATICI (GF) 27.95

Jumbo shrimp sautéed with fresh herbs, lemon, garlic and white wine sauce

PESCATA DEL GIORNO (GF) 29.95

Ask your server for the “catch of the day”

ZUPPA DI PESCE 39.95

Lobster, shrimp, scallops, calamari and clams stewed in a light garlic Marinara sauce.
Served with toasted bread

GRIGLIATA DI PESCE (GF) 39.95

Lobster tail, shrimps, scallop, salmon & snapper Grilled to Perfection.
Buonissimo!

ARAGOSTA DELLO CHEF MP

Ask your server for our “Chef’s daily lobster creation”

LE NOSTRE CARNI

POLLO ALLA ERBE (GF) 19.95

Grilled chicken breast marinated with rosemary, sage, oregano, basil, lemon and olive oil

POLLO ALLA PARMIGIANA 21.95

Pan fried chicken breast topped with basil marinara sauce and coated with mozzarella and parmesan cheese

POLLO RUSTICO 21.95

Grilled chicken breast sautéed with sun-dried tomatoes, mushrooms and eggplant in a white wine sauce

POLLO PRINCIPESSA 21.95

Grilled chicken breast sautéed with fresh mushrooms and shallots in a creamy brandy sauce

EGGPLANT PARMIGIANA ENTRÉE 19.95

Deep fried sliced eggplant layered with cheese and tomato sauce, baked in the oven 

ENTRECOTE AL PEPE VERDE 32.95

Grilled 10oz NY sirloin steak seasoned and served with green peppercorn sauce

VEAL SCALOPPINE PAPALI 31.95

Veal sautéed with mushrooms, asparagus and basil in a red wine reduction sauce laced with cream

VEAL PICCATA AL LIMONE 31.95

Veal sautéed in a light lemon butter sauce

VEAL SCALOPPINE AMALFITANA 31.95

Veal sautéed with fresh tomatoes capers, olives, oregano, olive oil, garlic & fresh basil

VEAL MILANESE 31.95

Breaded veal, pan fried, served with wedges potatoes and tomato salad

FILETTO DI BELL’ ANTONIO 42.95

Grilled 8oz filet mignon seasoned served with sun-dried tomatoes wild mushrooms, and creamy cognac sauce. Delizioso!

CARRE DI AGNELLO 42.95

Grilled rack of lamb seasoned with fresh herbs served with a red wine reduction sauce

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 S, Mozzarella & Fresh Basil

PEPPERONI \$14

Tomato S, Mozzarella & Sliced Pepperoni

CHICKEN ALFREDO \$15

Tender Strips of Chicken & Alfredo Cream Sauce

PROSCIUTTO E FUNGHI \$15

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

VEGETARIANA \$14

Tomato S, Roasted Peppers, Mushrooms
Spinach, Broccoli, Zucchini & Eggplant
(No Mozzarella)

HAVAIANA \$14

Tomato S, Mozzarella, Ham, Pineapple & Mozzarella Cheese

SICILIANA \$14

Tomato S, Mozzarella, Anchovies, Capers & Black Olives

RUSTICA \$16

Tomato S, Mozzarella, Bacon & Jalapeño

QUATTRO STAGIONI \$16

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

CALZONE \$17

Ricotta Cheese, Spinach and Ham Topped with Tomato Sauce

BOSCAIOLA \$16

Tomato S, Mozzarella & Sautéed Wild Mushrooms

SALSICCIA \$18

Tomato S, Mozzarella, Italian Sausage & Roasted Peppers

TRICOLORE \$18

Parma Ham, Cherry Tomatoes, Arugula & Gorgonzola

FRUTTI DI MARE \$25

Tomato S, Mozzarella, Lobster, and Shrimp

**ADD CHICKEN \$7, SHRIMP \$10, PARMA HAM \$7, ITALIAN SAUSAGE \$6
EXTRA TOPPING \$3 (Design your Own)**

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