

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

FREDDI

ORTAGLIA DI STAGIONE 9.95 Grilled eggplant, zucchini, mushrooms bell peppers, asparagus, fresh mozzarella and basil marinated in olive oil & garlic 🌿 (GF)	CEVICE DI CONCH 14.95 Fresh conch marinated with chopped onions, green olives, olive oil & lemon (GF)
PROSCIUTTO E FORMAGGIO 11.95 Aged Italian Parma ham served with olives & parmesan cheese (GF)	SALMONE MARINATO AL BASILICO 14.95 Raw fresh salmon thinly sliced served with basil, drizzled with olive oil & lemon (GF)
CARPACCIO DI MANZO 11.95 Raw tenderloin of beef thinly sliced, served with arugula, mushrooms & shaved parmesan cheese drizzled with olive oil & lemon (GF)	TONNO ORIENTALE 14.95 Tuna sashimi-style with soya sauce and sesame seeds
TAGLIERE DI AFFETTATI 17.95 Variety of Italian cured meat thinly sliced served with mature cheeses, olives and artichokes marinated in olive oil. Serving for two! (GF)	COCKTAIL DI GAMBERONI 14.95 Jumbo shrimp cocktail served with classic sauce (GF)
	DAILY FRESH FISH CEVICHE 14.95 Ask your server for the daily fresh options! (GF)

CALDI

PANE CON BURRO ALL'AGLIO 4.95 Homemade garlic bread 🌿	CALAMARI DORATI 11.95 Golden fried calamari with marinara sauce
CONCH FRITTERS 11.95 Deep fried seasoned conch ball served with jerk mayonnaise	TRIFOLATA DI FUNGHI E GAMBERETTI 11.95 Fresh mushrooms and baby shrimp sautéed in white wine, garlic, butter & herbs
BOCCONCINO DI POLENTA ALLA MARINARA 9.95 Melted fresh mozzarella with home-style marinara sauce served on toasted polenta 🌿	COZZE OR VONGOLE A PIACERE APPETIZER 13.95 ENTRÉE 21.95 P.E.I Sautéed mussels or clams in garlic white wine or marinara sauce (Only when available) (GF)
EGGPLANT PARMIGIANA 9.95 Deep fried sliced eggplant layered with cheese and tomato sauce, baked in the oven 🌿	CAPELANTE GRATINATE 14.95 Grilled scallops & creamy mushroom sauce on a bed of mashed potatoes, baked in the oven
HOMEMADE MEATBALL 9.95 Served in Marinara & Basil Sauce cheese and tomato sauce, baked in the oven	

ZUPPE E INSALATE

PASTA E FAGIOLI 🌿 V 7.95 Southern Italian bean soup with pasta	CAESAR SALAD 8.95 The princess of salads!
MINISTRONE 🌿 V (GF) 6.95 Classic Italian vegetable soup	INSALATA GRECA 8.95 Fresh tomatoes, onions, cucumbers Kalamata olives & feta cheese in an oregano & olive oil dressing 🌿 (GF)
INSALATA FRESCA 8.95 Mixed greens, fresh tomatoes and cucumber in an extra virgin olive oil & balsamic dressing V 🌿 (GF)	AVOCADO SALAD 🌿 (GF) 9.95
	INSALATA CAPRESE 10.95 Freshly sliced tomatoes & mozzarella in a pesto extra virgin olive oil dressing 🌿 (GF)

ALL PRICES ARE IN CAYMAN DOLLARS



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	15.95	PENNE AL SALMONE Penne with salmon and asparagus in a pink vodka sauce	18.95
SPAGHETTI ZI PEPPE Original spaghetti and our homemade meat balls in a garlic & fresh basil marinara sauce	15.95	PAPPARDELLE DEL BRIGANTE Fresh pappardelle lamb stewed and fresh herbs in a marinara sauce	21.95
SPAGHETTI ORTOLANA  V 15.95 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	21.95
LASAGNA TIPICA Original Italian Bolognese meat sauce	16.95	LINGUINI ALLE VONGOLE Linguini with fresh clams in a garlic olive oil, white wine & parsley sauce. Only when available!	24.95
SPAGHETTI ALLA GRECA  15.95 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!	24.95
PENNE CONTADINA Tender strips of chicken & mushrooms in a pink sauce with a touch of pesto	17.95	CREPELLA CASANOVA Baked crepes filled with lobster and shrimp in a creamy pink tomato sauce	24.95
RAVIOLI MAMMA ROSA Homemade cheese ravioli served with a creamy Bolognese meat sauce	17.95	RISOTTO AI FRUTTI DI MARE Risotto with lobster, shrimp calamari and clams in a garlic olive oil white wine sauce	24.95
GNOCCHETTI BOLOGNESE Homemade potato dumplings served in a meat based sauce originally from Bologna	18.95	HOMEMADE PASTA ALL' ARAGOSTA Homemade fresh pasta sautéed with Caribbean lobster served in your choice of sauce.. Simply the best! WOW	29.95
GNOCCHETTI QUATTRO FORMAGGI ROSA  Homemade potato dumplings in a four cheese Sauce	18.95		

Create your own pasta with
Chicken \$17.95 or Shrimp \$21.95
with
Alfredo, Pink, or Marinara

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FISH AND SEAFOOD

SALMONE ALLA GRIGLIA (GF) 24.95 Fresh salmon steak grilled with fresh herbs, garlic and lemon	ZUPPA DI PESCE 37.95 Lobster, shrimp, scallops, calamari and clams stewed in a light garlic marinara sauce. Served with toasted bread
GAMBERONI AROMATICI (GF) 24.95 Jumbo shrimp sautéed with fresh herbs, lemon, garlic and white wine sauce	GRIGLIATA DI PESCE (GF) 37.95 Grilled lobster tail, shrimp, calamari scallops, salmon & snapper in a delicious parsley lemon garlic sauce. Buonissimo!
PESCATA DEL GIORNO (GF) 27.95 Ask your server for the “catch of the day”	ARAGOSTA DELLO CHEF MP Ask your server for our “Chef’s daily lobster creation”

LE NOSTRE CARNI

POLLO ALLA ERBE (GF) 18.95 Grilled chicken breast marinated with rosemary, sage, oregano, garlic, basil, lemon and olive oil	VEAL SCALOPPINE PAPALI 29.95 Veal sautéed with mushrooms, asparagus and basil in a red wine reduction sauce laced with cream
POLLO ALLA PARMIGIANA 19.95 Pan fried chicken breast topped with basil marinara sauce and coated with mozzarella and parmesan cheese	VEAL PICCATA AL LIMONE 29.95 Veal sautéed in a light lemon butter sauce
POLLO RUSTICO (GF) 19.95 Grilled chicken breast sautéed with sun-dried tomatoes, mushrooms and eggplant in a white wine sauce	VEAL SCALOPPINE AMALFITANA 29.95 Veal sautéed with fresh tomatoes capers, olives, oregano, olive oil, garlic & fresh basil
POLLO PRINCIPESSA 19.95 Grilled chicken breast sautéed with fresh mushrooms and shallots in a creamy brandy sauce	FILETTO DI BELL’ ANTONIO 37.95 Grilled 8oz filet mignon seasoned served with sun-dried tomatoes wild mushrooms, and creamy cognac sauce. Delizioso!
EGGPLANT PARMIGIANA ENTRÉE 19.95 Deep fried sliced eggplant layered with cheese and tomato sauce, baked in the oven 	FILETTO BEARNAISE (GF) 37.95 Grilled 8oz filet mignon seasoned and served with our homemade béarnaise sauce
ENTRECOTE AL PEPE VERDE 27.95 Grilled 10oz NY sirloin steak seasoned and served with green peppercorn sauce	CARRE DI AGNELLO 37.95 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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GLUTEN-FREE

PIZZA

FOCACCINA 🌿 \$9

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

MARGHERITA 🌿 \$12

Tomato, Mozzarella & Fresh Basil

PEPPERONI \$14

Tomato, Mozzarella & Sliced Pepperoni

HAVAIANA \$14

Tomato, Mozzarella, Ham & Pineapple

SICILIANA \$14

Tomato, Mozzarella, Anchovies, Capers & Black Olives

VEGETARIANA 🌿 \$14

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

CHICKEN ALFREDO \$15

Tender Strips of Chicken & Alfredo Cream Sauce

PROSCIUTTO E FUNGHI \$15

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

RUSTICA 🌶️🌶️🌶️ \$15

Tomato, Mozzarella, Bacon & Jalapeño

QUATTRO STAGIONI \$16

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

BOSCAIOLA 🌿 \$16

Tomato, Mozzarella & Sautéed Wild Mushrooms

CALZONE \$17

Ricotta Cheese, Spinach and Ham Topped with Tomato Sauce

SALSICCIA \$18

Tomato, Mozzarella, Italian Sausage & Roasted Peppers

TRICOLORE \$18

Parma Ham, Cherry Tomatoes, Arugula & Gorgonzola

FRUTTI DI MARE \$23

Tomato, Mozzarella, Lobster, and Shrimp

**ADD CHICKEN \$6, SHRIMP \$9, PARMA HAM \$6, ITALIAN SAUSAGE \$5
EXTRA TOPPING \$2 (Design your Own)**

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