



## MENU ONE

CI\$44.95 + 15% SERVICE CHARGE

### **APPETIZERS**

#### SOUP OF THE DAY

Ask your server for the soup of the day

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#### CAESAR SALAD

The Princess of Salads!

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#### CALAMARI DORATI

Golden Fried Calamari

### **MAIN COURSES**

#### PENNE PASTA

Penne Pasta with Shrimp or Chicken served in your choice of sauce

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#### SNAPPER

Local Red Snapper Grilled with fresh herbs, lemon and olive oil

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#### POLLO ALLA ERBE

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

### **DESSERTS**

#### HOMEMADE ITALIAN TIRAMISU

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#### DOUBLE LAYER CHOCOLATE CAKE

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#### HOMEMADE ITALIAN STYLE CHEESECAKE



## MENU TWO

CI\$49.95 + 15% SERVICE CHARGE

### APPETIZERS

#### CAPRESE SALAD

Freshly Sliced Tomatoes & Mozzarella in Fresh Basil, Oregano & Olive Oil

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#### CONCH FRITTERS

Served with jerk mayonnaise

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#### TRIFOLATA DI FUNGHI

Fresh mushrooms and baby shrimp sautéed  
in white wine, garlic, butter & herbs

### MAIN COURSES

#### HOMEMADE PASTA ALL' ARAGOSTA

Homemade fresh pasta sautéed with Caribbean lobster served in your choice of sauce

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#### SNAPPER

Local Red Snapper Grilled with fresh herbs, lemon and olive oil

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#### ENTRECOTTE AL PEPE VERDE

NY Sirloin Steak with Green Peppercorn Sauce

### DESSERTS

#### HOMEMADE ITALIAN TIRAMISU

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#### DOUBLE LAYER CHOCOLATE CAKE

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#### KEY LIME PIE



## MENU THREE

CI\$54.95 + 15% SERVICE CHARGE

### APPETIZERS

#### AVOCADO SALAD

Avocado with Arugula & Cherry Tomatoes Served with Balsamic Reduction

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#### SHRIMP COCKTAIL

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#### HOMEMADE POLPETTE

Served in Marinara & Basil Sauce cheese and tomato sauce, baked in the oven

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#### DAILY FRESH FISH CEVICHE

Ask Your Server for the Daily Fresh Option

### MAIN COURSES

#### CREPELLA CASANOVA

Baked crepes filled with lobster and shrimp in a creamy pink tomato sauce

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#### PESCATA DEL GIORNO

Ask your server for the "Catch of the day "

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#### BISTECCA ALLA GRIGLIA

Grilled 8oz sirloin steak served with potatoes, fresh vegetables and topped with sautéed mushrooms

### DESSERTS

#### CHOCO MOUSSE

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#### ITALIAN CANOLLI

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#### AFFOGATO

Shot of espresso with vanilla gelato



## MENU FOUR

CI\$59.95 + 15% SERVICE CHARGE

### APPETIZERS

#### BURRATA

Served with local tomatoes and aragula with drizzled balsamic

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#### COCKTAIL DI ARAGOSTA

Lobster Cocktail

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#### SHRIMP TEMPURA

Three Lightly Battered Fried Tempura Shrimp, Served with a Tangy Sweet Chili Mayo

### MAIN COURSES

#### LINGUINI FRUTTI DI MARE

Linguini with clams, calamari, shrimp and lobster served in light basil marinara sauce

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#### GAMBERONI AROMATICI

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

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#### RIB EYE

11 oz Grilled, served with sauté wild mushroom

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#### LAMB SHANK

Served with Mashed potatoes and vegetables

### DESSERTS

#### HOMEMADE ITALIAN TIRAMISU

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#### CRÈME BRULEE

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#### ITALIAN GELATO