









Small Bites

	Breaded Mozzarella (6) – deep-fried breaded mozzarella bites with marinara or arrabbiata sauce	9
	Veggies Croquettes (4) – served with cheese fondue	9
	Bruschetta – diced-fresh tomatoes, garlic, basil, oregano	10
	Gnocco Fritto – cheese and pepper-fried bread dough with prosciutto di parma	10
	Garlic Gnocco Fritto – garlic and oil-fried bread dough, chili flakes served with mortadella	10
	Meatballs (3) – tomato sauce, shaved parmesan cheese	10
	Seafood Croquettes (4) - served with spicy tomato sauce	11
	Mussels Gratin (8) - with breadcrumb and herbs crispy crust served with hollandaise sauce	11

Appetizers

	Arancini Siciliani – breaded deep-fried risotto filled with Bolognese sauce and fresh mozzarella cheese	12
	Mussels Marinara – fresh parsley in a light spicy marinara sauce served with garlic bread	13
	Calamari – crispy Italian tempura with tomato arrabbiata sauce and lemon wedge	13
	Veal Bombette (Poppers) – mini-baked veal rolls filled with pancetta, provolone cheese and served with cheese fondue and stewed red onions	14
	Beef Carpaccio – thinly-sliced beef marinated with lemon dressing served with warm gorgonzola cream, shaved almonds and cranberry sauce	14
	Jumbo Shrimps ‘Catalana Style’ - served on a bed of fresh carrot and celery salad topped with tomatoes and red onions marinated in grain mustard and lemon juice	14
	Tuna or Salmon Tartare ‘Caprese Style’ - marinated with lemon, extra-virgin olive oil and oregano topped with sun dried tomato, home-made mozzarella and fresh pesto sauce	15
	Seafood Salad - warm assorted steamed seafood in extra-virgin olive oil, lemon and garlic served with pickled vegetables	15
	Octopus Carpaccio – thinly-sliced steamed octopus with arugula, tomatoes, olives, steamed potatoes with lemon dressing topped with shaved parmesan	16
	Italian Cacciucco (seafood stew) – Tuscan style seafood stew (shrimp, calamari, octopus) in red wine and spicy tomato sauce with toasted garlic bread	16
	Charcuterie Board - (serves 2 persons) – prosciutto di Parma, home-made bresaola, salami, mortadella, pecorino Romano, parmigiano Reggiano and Asiago cheese, pickled vegetable with honey	19




Salads

	Mista – mixed greens, radicchio, shaved parmigiano with extra-virgin olive oil and lemon juice dressing	9
	Caprese – home-made fresh mozzarella, fresh tomatoes with extra-virgin olive oil and balsamic glaze on arugula lettuce	9
	Cesar Salad – romaine lettuce, bread crostini, shaved parmesan with Cesar dressing	9
	Primavera – mixed greens, arugula, fresh tomatoes, cucumbers, olives, julienne carrots with honey-mustard and extra-virgin olive oil dressing	9
	Florence – fresh spinach, asiago cheese, apple, almonds, fresh ricotta cheese with extra-virgin olive oil and balsamic vinaigrette dressing	9

Add-On’s to any above Salads:

Chicken...5, Avocado...6, Shrimp...8, Catch of the Day...10, Salmon Filet...10, Lobster...13

Soups

-  **Pappa al Pomodoro** – chef’s fresh tomato soup with Tuscan bread 7.5
-  **Soup of the Day** – ask you server for details 7.5
-  **Pasta e Fagioli (beans)** - small rigatoni pasta with mixed beans 9

Create Your Pasta Dish: all home-made pastas are made fresh in-house

Choose your plain pasta: spaghetti, fusilli, spaghettoni, casarecce, rigatoni, *gluten-free pasta 19

Choose your egg-pasta: meat ravioli, ricotta & spinach ravioli, fettuccine, gigli, gnocchi 20

Choose your sauce: tomato basil, bolognese, arrabbiata (spicy tomato), amatriciana, fresh pesto, alfredo sauce, 4-cheese, aglio olio e peperoncino, cacio e pepe, ‘vegan’ vegetable bolognese

Add-On’s to any above Pasta:

Mixed Mushrooms...4, Chicken...5, Italian Sausage...5, Meatballs...5, Porcini...6, Shrimp...8, Salmon Filet...10, Catch of the Day...10, Lobster...13

Fresh Pasta Dishes

-  **Contadina Casarecce** – with mix garden vegetable, tomato sauce and fresh basil 19
- Lasagna** – egg-pasta layers baked with bolognese sauce, bechamel, parmigiano, fresh mozzarella 19
- Gnocchi** – home-made potato dumplings served with choice of bolognese sauce *or* 4-cheese *or* Sorrentina sauce (tomato sauce and fresh melted mozzarella cheese) 20
- Spaghettoni alla Gricia** – home-made crispy pancetta, pecorino cheese and black pepper (cacio e pepe) 20
- Spaghettoni alla Amatriciana** – home-made crispy pancetta, stewed onions, black pepper and lightly spiced tomato sauce 21
- Spaghettoni alla Carbonara** – home-made crispy pancetta, creamy egg yolk, pecorino cheese and black pepper 22
- Ricotta and Spinach Ravioli** - with chicken and fresh herbs white ragu’ chardonnay sauce 22
- Rigatoni or Gnocchi alla Norcina** – home-made Italian sausage, fresh cream, truffle oil 23
- Risotto of the Day** – ask your server for details 23
- Meat Ravioli** – with bolognese sauce topped with mixed wild mushrooms 24
- Pink Gigli** – egg-gigli pasta with fresh salmon served with a vodka pink sauce 24
- Calamarata Pasta** - short cut, thick ring pasta with calamari squid and baby octopus tossed in a white wine, capers, olives and fresh parsley sauce 26
- Seafood Pasta** – home-made spaghetti, mussels, clams, shrimp, calamari and lobster with tomato sauce 28
- Blue Crab Tagliolini** – thin-cut, egg-fettuccine pasta with julienne zucchini, green peppers and blue crab tossed in a fresh tomato and cream sauce 29
- Black Truffle and Porcini Ravioli** - cheese ravioli with porcini mushroom and black truffle sauce 32

Parmesan Cheese Wheel add-on:

Please ask your server to organize for the chef to come out of the kitchen and toss/sauté your freshly cooked pasta in our parmesan cheese wheel cacio e pepe style (not all pastas may apply) 5



Main courses

 Potato and Mushroom Gateaux – layers of potato and mushroom baked with fresh mozzarella and fresh herbs breadcrumb	21
Chicken Piccata – sautéed in a lemon-butter caper sauce <i>or</i> white wine sauce served with roasted potatoes and mixed garden vegetables	24
Squid Gratin - parsley flavored breadcrumb crust on roasted sweet potatoes with stir-fried vegetables	24
Veal with Wild Mushrooms – veal sautéed in a mixed wild mushroom sauce served with mashed potatoes and mixed garden vegetables	28
‘Catch of the Day’ – local fisherman’s ‘catch of the day’ prepared grilled, pan-fried <i>or</i> blackened with roasted potatoes, mixed garden vegetables and served with a side of ‘island sauce’	29
Ossobuco - stewed bone-in beef shank medallions in a white wine sauce with fresh chopped parsley and lemon peel zest served with Italian polenta and mixed grilled vegetables	29
Veal Chop Milanese – breaded bone-in veal chop served with saffron risotto	30
Ribeye Steak in a Green Peppercorn, Pink Peppercorn <i>or</i> Grain Mustard Sauce – 10 oz. certified angus with creamy sauce served with mashed potatoes and mixed garden vegetables	34
Caribbean Lobster ‘Catalana Style’ – two (2) steamed Caribbean lobster tails served on a bed of fresh carrots, celery and fresh fruit salad topped with tomatoes and red onions marinated in grain mustard and lemon juice	40
Mix Grilled Seafood Platter - squid, colossal prawn, mussels, octopus, local ‘catch of day’ filet, fresh local tuna filet, blue crab with mixed garden vegetables and served with a side of ‘island sauce’	
Serves 1	28
Serves 2	49
Fiorentina Steak – certified angus T-bone steak served with roasted potatoes and garden vegetables	
16 oz ...serves 1	35
32 oz ...serves 2	65
<u>Kids</u>	
7” Margherita Pizza – tomato sauce, mozzarella cheese	8
7” Pepperoni Pizza – tomato sauce, mozzarella cheese, pepperoni	9
Create your Pasta – spaghetti, fusilli <i>or</i> rigatoni (penne) with butter & parmesan, tomato sauce, bolognese sauce <i>or</i> alfredo sauce...add meatball for \$2	9
Macaroni and Cheese	9
Chicken Fingers and Fries	9
Cheese Ravioli – butter & parmesan, tomato sauce, bolognese sauce <i>or</i> alfredo sauce	9
Cheese Burger and Fries	9



Pizzas 12”

✓ Margherita – tomato sauce, mozzarella cheese, basil	13
Calzone – pizza-pocket with ham and mozzarella cheese topped with tomato sauce	14
Pepperoni – tomato sauce, mozzarella cheese, pepperoni	14
Hawaiian – tomato sauce, mozzarella cheese, ham, pineapple	14
Ham and Mushroom – tomato sauce, mozzarella cheese, Italian ham, mushrooms	15
✓ 4-Cheese – tomato sauce, mozzarella, provolone, gorgonzola, parmesan cheeses	15
Napoli – tomato sauce, mozzarella cheese, capers, anchovies	15
4-Seasons – tomato sauce, mozzarella cheese, ham, mushroom, artichoke, olives	15
Calabrese – tomato sauce, mozzarella cheese, spicy sausage, grilled eggplant, fresh tomatoes, smoked provolone cheese	15
✓ Vegetarian – tomato sauce, mozzarella cheese, grilled eggplant, zucchini, artichoke, bell peppers	15
Caribbean – BBQ sauce, mozzarella cheese, jerk chicken, red bell pepper, caramelized onions, scotch bonnet	15
Arugula – prosciutto di Parma, ricotta cheese, arugula, shaved parmesan	16
Classic – tomato sauce, mozzarella cheese, pepperoni, Italian sausage, mushroom, onions, green peppers	16
Pane & Pasta – tomato sauce, mozzarella cheese, Italian sausage, pepperoni, Italian ham, salami	16
Tuna – tomato sauce, mozzarella cheese, chunky tuna in olive oil, red onions	16
Trevigiana – white pizza, mozzarella cheese, Italian sausage, mushroom, radicchio topped with shaved parmesan and truffle oil	16
<u>Extra Toppings or Create your own Pizza (Margherita Based) Add-On's:</u>	
- pepperoni, ham, sausage, bacon, grilled, jerked or bbq chicken, pineapple, caramelized onions, arugula, mushrooms, artichokes, fresh tomatoes, red bell peppers, green peppers, jalapeños, black olives	2
- prosciutto, truffle oil	3


Take a bit of Pane and Pasta home with you by purchasing our various bakery items, fresh baked bread, homemade pasta and sauces.

Buon appetito!

A 15% Service Charge Will Be Added To Your Bill

All Prices Are in Cayman Island Dollars

✓ = Vegetarian

 = Vegan