











## Small Bites

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|  | <b>Breaded Mozzarella (6)</b> – deep-fried breaded mozzarella bites with marinara or arrabbiata sauce  | 9  |
|  | <b>Bruschetta</b> – diced-fresh tomatoes, garlic, basil, oregano   | 10 |
|   | <b>Gnocco Fritto</b> – cheese and pepper-fried bread dough with prosciutto di parma  | 10 |
|   | <b>Garlic Gnocco Fritto</b> – garlic and oil-fried bread dough, chili flakes served with mortadella  | 10 |
|  | <b>Italian Caprese Gnocco Fritto</b> - fried bread dough served with fresh mozzarella cheese, sun-dried tomatoes and a splash of fresh pesto sauce | 10 |
|   | <b>Meatballs (3)</b> – tomato sauce, shaved parmesan cheese  | 10 |

## Appetizers

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


## Salads

|   |  |   |
|---|--|---|
|  | <b>Mista</b> – mixed greens, radicchio, shaved parmigiano with extra-virgin olive oil and lemon juice dressing                                       | 9 |
|  | <b>Caprese</b> – home-made fresh mozzarella, fresh tomatoes with extra-virgin olive oil and balsamic glaze on arugula lettuce                        | 9 |
|  | <b>Cesar Salad</b> – romaine lettuce, bread crostini, shaved parmesan with Cesar dressing  | 9 |
|  | <b>Primavera</b> – mixed greens, arugula, fresh tomatoes, cucumbers, olives, julienne carrots with honey-mustard and extra-virgin olive oil dressing | 9 |
|  | <b>Florence</b> – 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

 = Vegetarian

 = Vegan



## 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
-  **Minestrone** – mixed vegetables with tomato sauce 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, cheese ravioli, fettuccine, gigli, gnocchi 20
- Choose your sauce:** meat bolognese, tomato basil, 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 mixed garden vegetables, 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
- Gnocchi or Rigatoni 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** – salmon with egg-gigli pasta served with a pink vodka 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, lobster, shrimp, mussels, clams and calamari with tomato sauce 28
- Blue Crab Tagliolini** – thin-cut, egg-fettuccine pasta with julienne zucchini, green peppers and blue crab meat 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

|   |    |
|---|----|
|  <b>Eggplant Parmigiana</b> – layered eggplant, tomato sauce, mozzarella and parmesan cheese with fresh basil                                    | 21 |
| <b>Chicken Piccata</b> – sautéed in a lemon-butter caper sauce <i>or</i> white wine sauce served with roasted potatoes and mixed garden vegetables  | 24 |
| <b>Squid ‘Mediterranean Style’</b> – fresh tomatoes, olives, garlic, white wine with basil  | 24 |
| <b>Veal with Wild Mushrooms</b> – veal sautéed in a mixed wild mushroom sauce served with mashed potatoes and mixed garden vegetables   | 28 |
| <b>‘Catch of the Day’</b> – 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 |
| <b>Ossobuco</b> – 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 |
| <b>Veal Chop Milanese</b> – breaded bone-in veal chop served with saffron risotto   | 30 |
| <b>Ribeye Steak in a Green Peppercorn, Pink Peppercorn <i>or</i> Grain Mustard Sauce</b> – 8oz. certified angus, pan-fried in any of the above creamy sauce selections served with mashed potatoes and mixed garden vegetables    | 34 |
| <b>Caribbean Lobster ‘Catalana Style’</b> – 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 | 39 |
| <b>Mixed Grill Seafood Platter</b> - 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’                 |    |
| <b>Serves 1</b>   | 30 |
| <b>Serves 2</b>   | 52 |
| <b>Fiorentina Steak</b> – certified angus T-bone steak served with roasted potatoes and garden vegetables   |    |
| <b>16 oz ...serves 1</b>  | 39 |
| <b>32 oz ...serves 2</b>  | 69 |
| <br>  |    |
| <b><u>Kids</u></b>  |    |
| <b>7” Margherita Pizza</b> – tomato sauce, mozzarella cheese  | 8  |
| <b>7” Pepperoni Pizza</b> – tomato sauce, mozzarella cheese, pepperoni  | 9  |
| <b>Create your Pasta</b> – spaghetti, fusilli <i>or</i> rigatoni (penne) with butter & parmesan, tomato sauce, bolognese meat sauce <i>or</i> alfredo sauce...add meatball for \$2  | 9  |
| <b>Macaroni and Cheese</b>  | 9  |
| <b>Chicken Fingers and Fries</b>  | 9  |
| <b>Cheese Ravioli</b> – butter & parmesan, tomato sauce, meat bolognese sauce <i>or</i> alfredo sauce   | 9  |



**Pizzas 12”**

|  |    |
|--|----|
|  <b>Margherita</b> – tomato sauce, mozzarella cheese, basil   | 13 |
| <b>Calzone</b> – pizza-pocket with ham and mozzarella cheese topped with tomato sauce  | 14 |
| <b>Pepperoni</b> – tomato sauce, mozzarella cheese, pepperoni  | 14 |
| <b>Hawaiian</b> – tomato sauce, mozzarella cheese, ham, pineapple  | 14 |
| <b>Ham and Mushroom</b> – tomato sauce, mozzarella cheese, Italian ham, mushrooms  | 15 |
|  <b>4-Cheese</b> – tomato sauce, mozzarella, provolone, gorgonzola, parmesan cheeses                      | 15 |
| <b>Napoli</b> – tomato sauce, mozzarella cheese, capers, anchovies   | 15 |
| <b>4-Seasons</b> – tomato sauce, mozzarella cheese, ham, mushroom, artichoke, olives   | 15 |
| <b>Calabrese</b> – tomato sauce, mozzarella cheese, spicy sausage, grilled eggplant, fresh tomatoes, smoked provolone cheese   | 15 |
|  <b>Vegetarian</b> – tomato sauce, mozzarella cheese, grilled eggplant, zucchini, artichoke, bell peppers | 15 |
| <b>Caribbean</b> – BBQ sauce, tomato sauce, mozzarella cheese, jerk chicken, red bell pepper, caramelized onions, scotch bonnet  | 15 |
| <b>Arugula</b> – prosciutto di Parma, ricotta cheese, arugula, shaved parmesan   | 16 |
| <b>Classic</b> – tomato sauce, mozzarella cheese, pepperoni, Italian sausage, mushroom, onions, green peppers  | 16 |
| <b>Pane &amp; Pasta</b> – tomato sauce, mozzarella cheese, Italian sausage, pepperoni, Italian ham, salami   | 16 |
| <b>Tuna</b> – tomato sauce, mozzarella cheese, chunky tuna in olive oil, red onions  | 16 |
| <b>Trevigiana</b> – white pizza, mozzarella cheese, Italian sausage, mushroom, radicchio and topped with shaved parmesan and truffle oil   | 16 |

**Extra Toppings or Create your own Pizza (Margherita Based) Add-On's:**

|  |   |
|--|---|
| - pepperoni, ham, sausage, bacon, grilled, jerk <i>or</i> bbq chicken, pineapple, caramelized onions, arugula, mushrooms, artichokes, fresh tomatoes, red bell peppers, green peppers, olives, jalapeños | 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