










Small Bites

 Garlic Bread - home-made sourdough bread with fresh garlic, olive oil & herbs add cheese...extra...\$2	4
 Bruschetta – diced-fresh tomatoes, garlic, basil, oregano	10
Meatballs – tomato sauce, shaved parmesan cheese	12
 Breaded Mozzarella – deep-fried breaded fior di latte mozzarella with marinara or arrabbiata sauce	12
Gnocco Fritto – cheese and pepper-fried bread dough with prosciutto di parma	11
Garlic Gnocco Fritto – garlic and oil-fried bread dough, chili flakes served with mortadella	11
 Farinata - golden chickpea flatbread served with arugula, radicchio, sun-dried tomatoes and balsamic glaze	12
Farinata with Prosciutto - golden chickpea flatbread served with prosciutto di parma. arugula and shaved parmesan	13






Appetizers

Arancini Siciliani – breaded deep-fried risotto balls filled with fresh fior di latte mozzarella cheese and served on a bed of meat bolognese sauce	12
Mussels Marinara – in a light spicy marinara sauce, fresh parsley served with garlic bread	13
Calamari – crispy Italian tempura with tomato arrabbiata sauce and lemon wedge	14
Calamari Mojto – mint, brown sugar and rum battered tempura served with fresh lime and jerk mayo	14
Beef Carpaccio ‘Alpine style’ – thinly-sliced raw beef served on our warm sourdough garlic bread topped with Fontina cheese fondue	15
Shrimp ‘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	15
Tuna Ceviche – yellow-fin tuna ‘sushi grade’ marinated with lemon, extra-virgin olive oil, red onions and pink pepper served with fresh tomatoes, capers and arugula	16
Italian Cacciucco (seafood stew) – tuscan style seafood stew (shrimp, calamari, mussels and clams) in a red wine and spicy tomato sauce served with toasted garlic bread	16
Charcuterie Board - (serves 2) – selection of premium assorted Italian cold cuts and cheeses served with honey, fig jam and toasted slices of baguette bread.	20

Soups

 Pappa al Pomodoro – fresh tomato soup with Tuscan bread croutons	8.5
 Soup of the Day – ask you server for details	8.5
 Minestrone – mixed vegetables with tomato sauce	9.5


Salads

 Mista – mixed greens, radicchio, shaved parmigiano with extra-virgin olive oil and lemon juice dressing	9
 Caprese –fresh fior di latte mozzarella cheese, fresh tomatoes with extra-virgin olive oil and balsamic glaze on arugula lettuce	9
 Caesar Salad – romaine lettuce, bread crostini, shaved parmesan with Caesar dressing	9
 Primavera – mixed greens, arugula, fresh tomatoes, cucumbers, green 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...6, Avocado...6, Shrimp...8, Catch of the Day...10, Salmon Filet...10, Lobster...13

 = Vegetarian

 = Vegan



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

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

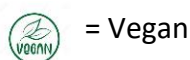
Mushrooms...5, Chicken...6, Italian Sausage...5, Meatballs...6, Porcini Mushrooms ...6, Shrimp...8, Salmon Filet...10, Catch of the Day...10, Lobster...13

Fresh Pasta Dishes

Lasagna – with bolognese sauce, bechamel, parmigiano, fresh fior di latte mozzarella cheese	19
✓ Cannelloni alla Fiorentina – with fresh spinach, ricotta cheese and tomato sauce	19
✓ Gnocchi Sorrentina – with fresh tomato, fresh basil, oregano and fior di latte mozzarella cheese	21
Spaghettoni alla Gricia – home-made crispy pancetta, pecorino cheese and black pepper (cacio e pepe)	21
Spaghettoni alla Amatriciana – home-made crispy pancetta, stewed onions, black pepper and lightly spiced tomato sauce	22
Spaghettoni alla Carbonara – home-made crispy pancetta, creamy egg yolk, pecorino cheese and black pepper	23
Ricotta and Spinach Ravioli - with chicken and fresh herbs white ragu’ chardonnay sauce	23
Gnocchi <u>or</u> Rigatoni alla Norcina – home-made Italian sausage, fresh cream, truffle oil	24
Risotto of the Day – ask your server for details	24
Meat Ravioli <u>or</u> Ricotta and Spinach Ravioli – with bolognese sauce topped with wild mushrooms	25
Lamb Ragu’ Pappardelle – slow-cooked lamb shredded in an authentic Italian tomato and red wine sauce tossed with our home-made egg-pappardelle pasta	25
Pink Gigli – salmon with egg-gigli pasta served with a pink vodka sauce	25
Shrimp Fettucine - with creamy sweet red pepper puree, chopped shrimp and fresh chives	28
Seafood Pasta – home-made spaghetti, lobster, shrimp, mussels, clams and calamari with tomato sauce	29
Crispy ‘Local Catch’ Lasagna - crispy lasagna sheets baked with a ‘local catch ragu’ tomato sauce	29
✓ Black Truffle and Porcini Ravioli - cheese ravioli with porcini mushrooms and black truffle sauce	33

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 will apply) 8






Main Courses

 Eggplant Parmigiana – layered eggplant, tomato sauce, fior di latte mozzarella cheese and parmesan cheese with fresh basil	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
Grilled Squid Skewers ‘Mediterranean Style’ – topped with fresh tomatoes, olives, garlic, capers and fresh basil served with fried potato chips	26
Steak Scallopini with Wild Mushrooms – USDA N.Y. Steak thinly cut and sautéed in a wild mushroom sauce served with mashed potatoes and mixed garden vegetables	28
‘Catch of the Day’ – local ‘catch of the day’ either grilled, pan-fried <i>or</i> blackened served with roasted potatoes and mixed garden vegetables	29
Ossobuco – stewed bone-in beef shank medallions in a white-wine sauce with fresh chopped parsley and lemon peel zest served with mashed potatoes and mixed garden vegetables	29
N.Y. Steak ‘Milanese Style’ – breaded 10 oz USDA N.Y. Steak served with mashed potatoes and mixed garden vegetables	32
Veal Loin Scaloppine – sautéed with wild mushroom sauce <i>or</i> white wine & asparagus sauce <i>or</i> marsala wine sauce served with mashed potatoes and mixed garden vegetables	MP
Ribeye Steak in a Green Peppercorn, Pink Peppercorn <i>or</i> Grain Mustard Sauce – 8oz. Certified Angus pan-fried in any of the above creamy sauce selections and served with mashed potatoes and mixed garden vegetables	35
Caribbean Lobster ‘Bellavista’ – two 4oz baked lobster tails with garlic butter and parsley on roasted vegetables served with hollandaise sauce and potato cocotte (gratinated in milk cream)	39
N.Y. Steak – 16oz USDA Prime N.Y. Steak grilled and served with mixed grilled vegetables and a choice of one sauce ... green peppercorn, grain mustard, pink peppercorn <i>or</i> rosemary demi-glaze sauce	42
Mixed Grill Seafood Platter – with squid, shrimp, mussels, baby clams, baby octopus, local ‘catch of the day’ (ask server), fresh ‘local’ yellow-fin tuna and served with mixed garden vegetables	
Serves 1	32
Serves 2	55
Fiorentina Steak – certified angus T-bone steak served with roasted potatoes and mixed garden vegetables	
16 oz ...serves 1	42
32 oz ...serves 2	75
 <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 meat 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, meat bolognese sauce <i>or</i> alfredo sauce	9

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Pizzas 12”

✓	Margherita - tomato sauce, fresh fior di latte mozzarella cheese, basil	14
	Pepperoni - tomato sauce, fior di latte mozzarella cheese, pepperoni	15
	Diavola – tomato sauce, fior di latte mozzarella cheese, spicy napoli salami	15
	Calzone – pizza-pocket with ham and fior di latte mozzarella cheese topped with tomato sauce	15
	Hawaiian - tomato sauce, fior di latte mozzarella cheese, ham, fresh pineapple	16
	Ham and Mushroom - tomato sauce, fior di latte mozzarella cheese, Italian ham, mushrooms	16
✓	4-Cheese - tomato sauce, fior di latte mozzarella, provolone, gorgonzola, parmesan cheeses	16
	Napoli - tomato sauce, fior di latte mozzarella cheese, capers, anchovies	16
	4-Seasons - tomato sauce, fior di latte mozzarella cheese, ham, mushroom, artichoke, olives	16
✓	Vegetarian - tomato sauce, fior di latte cheese, grilled eggplant, zucchini, artichoke, bell peppers	16
	Caribbean - bbq sauce, tomato sauce, fior di latte mozzarella cheese, grilled or jerk chicken, red bell peppers, caramelized onions, scotch bonnet chili	16
	Calabrese - tomato sauce, fior di latte mozzarella cheese, spicy napoli salami and spicy capicollo, grilled eggplant, fresh tomatoes, smoked provolone cheese	17
	Arugula - prosciutto di Parma, ricotta cheese, arugula, shaved parmesan	17
	Classic - tomato sauce, fior di latte cheese, pepperoni, sausage, mushrooms, onions, green peppers	17
	Pane & Pasta - tomato sauce, fior di latte cheese, Italian sausage, pepperoni, Italian ham, salami	17
	Tuna - tomato sauce, fior di latte mozzarella cheese, chunky tuna in olive oil, red onions	17
	Trevigiana – white pizza, fior di latte mozzarella cheese, italian sausage, mushrooms, radicchio and topped with shaved parmesan and truffle oil	17

Add-on extra toppings or create your own pizza - Margherita based: **each**

Choose toppings: pepperoni, ham, sausage, bacon, grilled or jerk or bbq chicken, pineapple, mushrooms, caramelized onions, arugula, artichokes, fresh tomatoes, olives, green peppers, red bell peppers, jalapenos, extra fior di latte mozzarella cheese	2
prosciutto di parma, truffle oil	3

Whole Wheat Crust (12” only) 2

Gluten – Free Crust (12” only) 3


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

Buon appetito!

A 15% Service Charge Will Be Added To Your Final Bill

All Prices Are in Cayman Island Dollars

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