

APPETIZERS

 GARLIC BREAD	5.95
Bread garlic, evo oil, herbs	
✓—with cheese +2.00	
 BRUSCHETTA	11.95
Breads, diced tomatoes, garlic, evo oil, basil, oregano	
 FALAFEL	11.95
tasty chickpeas and onions balls served with marinara or spicy jerk mayo or spicy aioli	
✓ CONCH FRITTERS	12.95
Crispy on the outside, tender on the inside — fresh conch bites with a zesty island sauce.	
✓ CARRIBBEAN BRESAOLA	12.95
air-dried, salted beef with diced mango and toasted coconut in a lemon extra virgin olive oil dressing	
RED SNAPPER MEDITERRANEAN CEVICE	14.95
Fresh red snapper with mango, onions, capers, seasonal fruits, marinated in fresh lime juice	
CALAMARI & VEGGIE IN TEMPURA	15.95
Crispy calamari and veggies, crunchy fried, served with marinara or spicy jerk mayo or spicy aioli	

FRESH PASTA


LASAGNA	20.95
Bolognese sauce, béchamel, Parmigiano Reggiano, fior di latte	
RIGATONI ALLA NERANO	21.95
Rigatoni with fried zucchini and provolone cream	
SPAGHETTONI CACIO E PEPE / CARBONARA	24.95
Pecorino cheese, black pepper— CACIO E PEPE	
Crispy pancetta and creamy egg yolk— CARBONARA	
ORIGINAL FETTUCCINE ALFREDO	25.95
Chef Alfredo Di Lelio, 1908, Rome, real recipe.	
Fettuccine creamed in Italian butter and original Parmigiano Reggiano 24 months aged	
RISOTTO WITH RED BEETS AND GORGONZOLA	25.95
Risotto cooked in red beets paste topped with gorgonzola cream and toasted red beet chip	
FETTUCCINE CON GAMBERI IN SUCCO DI LIME	28.95
Fettuccine with rum & scotch bonnet flambeed shrimps and Caribbean lime juice	
—with lobster + 7.00	

CHEESE WHEEL SHOW

12.95

ALL PASTA IN WHITE SAUCE COULD BE FLAMED AND JUMPED IN 24 MONTHS
PARMIGIANO REGGIANO WHEEL

MAIN COURSES

 VEGAN MOUSSAKA	24.95
Greek Eggplant casserole – pan fried eggplants, sliced potatoes, lentils topped with creamy besciamella sauce	
CHICKEN MEDITERRANEA	24.95
sautéed in a lemon-butter sauce on a bed of spinach topped with provolone cheese	
SALTINBOCCA ALLA ROMANA	24.95
beef cutlets with prosciutto and sage cooked in a butter and white wine sauce	
RED SNAPPER ALLA MEDITERRANEA	28.95
Local Red Snapper cooked with fresh tomato, olives, capers and white wine	



FROM THE GRILL

12 OZ. RIBEYE STEAK WITH RUM AND GREEN PEPPER SAUCE	45.95
Black Angus in a Caribbean sauce with green pepper and dark rum	
GRIGLIATA DI MARE MISTA (SUGGESTED FOR 2)	54.95
Squid, mussels, clams, shrimps, prawns, lobster tail, local catch of the day with red onion, grape tomatoes	

SIDE AND ADDITIONALS

ROASTED POTATOES	5.95		
FRIES	5.95	GRILLED SHRIMPS	8.95
MASHED POTATOES	6.95	PASTA SIDE	11.95
GRILLED CHICKEN BREAST	6.95	spaghetti, fusilli or fettuccine in Bolognese or tomato or alfredo or pesto sauce	
AVOCADO	6.95	4 OZ. CATCH OF THE DAY OR SALMON	12.95
MIXED VEGETABLES	7.95	5 OZ. LOBSTER TAIL	13.95

SOUP AND SALAD

 GAZPACHO ANDALUZ	8.95
Cold soup of Tomato, red pepper, cucumber with home made bread croutons	
 ZUPPA DI FAGIOLI NERI E PATATE	9.95
Black Beans and potato stewed in a slow cooking with extra virgin olive oil and croutons	
CARAIBICA	9.95
Mixed greens, tomatoes, red onions, diced mango and feta in lemon olive oil dressing	
CAESAR	9.95
Romaine lettuce, bread croutons, shaved parmesan in caesar dressing	
CAPRESE SALAD	10.95
Fresh mozzarella fior di latte and plum tomato sliced, on a bed of mix greens and arugula, topped with balsamic glaze	

PIZZA

✓ MARGHERITA	14.95
Tomato sauce, fior di latte, mozzarella, basil	
PEPPERONI	15.95
Tomato sauce, fior di latte, mozzarella, pepperoni	
CALZONE	16.95
Ham and fior di latte, mozzarella topped with tomato sauce	
DIAVOLA	16.95
Tomato sauce, fior di latte mozzarella, spicy Napoli salami	
✓ VEGETARIAN	16.95
Tomato sauce, fior di latte, mozzarella, grilled eggplant, zucchini, bell pepper	
HAWAIIAN	16.95
Tomato sauce, fior di latte, mozzarella, Italian ham, fresh pineapple	
HAM AND MUSHROOM	16.95
Tomato sauce, fior di latte, mozzarella, Italian ham, mushroom	
4-CHEESE	16.95
Tomato sauce, fior di latte, mozzarella, provolone, gorgonzola, parmesan cheese	
NAPOLI	16.95
Tomato sauce, fior di latte, mozzarella, caper, anchovies	
4-SEASONS	17.95
Tomato sauce, fior di latte, mozzarella, Italian ham, mushroom, artichoke, olives	
CARIBBEAN	17.95
BBQ sauce, tomato sauce, fior di latte, mozzarella, chicken, red bell pepper, caramelized onion, scotch bonnet	
CALABRESE	17.95
Tomato sauce, fior di latte, mozzarella, spicy Napoli salami and spicy capicollo, grilled eggplant, smoked provolone cheese and 'nduja (spicy Italian sausage)	
ARUGULA	18.95
Prosciutto di Parma DOP, ricotta, arugula, shaved parmesan	
CARBONARA	18.95
White pizza, fior di latte, mozzarella, eggs yolk and crispy pancetta	
PANE & PASTA	18.95
Tomato sauce, fior di latte, mozzarella, Italian sausage, pepperoni, Italian ham, salami	
BROCCOLI & SALSICCIA	19.95
White pizza, mozzarella, fior di latte, broccoli, Italian sausage, chily flakes	

ADDITIONALS

PEPPERONI, ITALIAN HAM, SAUSAGE, BACON, GRILLED OR JERK OR BBQ CHICKEN, PINEAPPLE, MUSHROOMS, CARAMELIZED ONIONS, ARTICHOKEs, FRESH TOMATOES, OLIVES, GREEN PEPPERS, RED BELL PEPPERS, JALAPENOS, EXTRA MOZZARELLA	1.95
EXTRA FIOR DI LATTE, ARUGULA, TRUFFLE OIL, 'NDUJA	3.95
PROSCIUTTO DI PARMA	4.95

A 15% Service Charge Will Be Added To Your Final Bill
All Prices Are in Cayman Island Dollars