

SPLIT CHECK NOT ALLOWED (BUT AS MANY CARDS AS YOU WISH)

## FREDDI

**ORTAGLIA DI STAGIONE** (GF) 🌿 11.95  
Grilled eggplant, zucchini, mushrooms  
bell peppers, asparagus, fresh mozzarella  
and basil marinated in olive oil & garlic

**CARPACCIO DI MANZO** (GF) 14.95  
Raw tenderloin of beef thinly sliced, served  
with arugula, mushrooms & shaved parmesan  
cheese drizzled with olive oil & lemon

**BURRATA** 🌿 14.95  
Served with slice tomato, arugula and  
balsamic reduction

**TAGLIERE DI AFFETTATI** (GF) 26.95  
Variety of Italian cured meat thinly  
sliced served with mature cheeses, olives  
and artichokes marinated in olive oil.  
Serving for two

**CEVICE DI CONCH** 14.95  
Fresh conch marinated with chopped  
onions, green olives, olive oil & lemon (GF)

**SALMONE MARINATO** 14.95  
**AL BASILICO** (GF)  
Raw fresh salmon thinly sliced served  
with basil, drizzled with olive oil & lemon

**TONNO ORIENTALE** (GF) 14.95  
Tuna sashimi-style with soya sauce  
and sesame seeds

**COCKTAIL DI GAMBERONI** (GF) 14.95  
Jumbo shrimp cocktail served with classic  
sauce

**DAILY FRESH FISH CEVICHE** 14.95  
Ask your server for the daily fresh options! (GF)

## CALDI

**PANE CON BURRO ALL'AGLIO** 4.95  
Homemade garlic bread 🌿

**CONCH FRITTERS** 12.95  
Deep fried seasoned conch ball  
served with jerk mayonnaise

**BOCCONCINO DI POLENTA** 🌿 10.95  
**ALLA MARINARA**  
Melted fresh mozzarella with  
home-style marinara sauce  
served on toasted polenta

**EGGPLANT PARMIGIANA** 🌿 10.95  
Deep fried sliced eggplant layered with  
cheese and tomato sauce, baked in the oven

**HOMEMADE MEATBALL** 10.95  
Served in Marinara & Basil Sauce

**FRITTURA MISTA** 16.95  
Shrimp, calamari, crispy zucchini  
and onion

**TRIFOLATA DI FUNGHI E** (GF) 12.95  
**GAMBERETTI**  
Fresh mushrooms and baby shrimp sautéed  
in white wine, garlic, butter & herbs

**CALAMARI DORATI** 12.95  
Golden fried calamari with marinara sauce

**COZZE OR VONGOLE A PIACERE**  
APPETIZER - MP  
ENTRÉE - MP  
P.E.I Sautéed mussels  
or clams in garlic white wine  
or marinara sauce (GF)  
(Only when available)

**CAPELANTE GRATINATE** 14.95  
Grilled scallops & creamy mushroom sauce on a  
bed of mashed potatoes, baked in the oven

## ZUPPE E INSALATE

**PASTA E FAGIOLI** (V) 🌿 7.95  
Southern Italian bean soup with pasta

**MINISTRONE** (V) 🌿 (GF) 6.95  
Classic Italian vegetable soup

**INSALATA FRESCA** (V) 🌿 (GF) 8.95  
Mixed greens, fresh tomatoes  
and cucumber in an extra virgin  
olive oil & balsamic dressing

**CAESAR SALAD** 🌿 9.95  
The princess of salads!

**INSALATA GRECA** 🌿 (GF) 10.95  
Fresh tomatoes, onions, cucumbers  
Kalamata olives & feta cheese in  
an oregano & olive oil dressing

**AVOCADO SALAD** (V) 🌿 (GF) 10.95

**INSALATA CAPRESE** 🌿 (GF) 12.95  
Freshly sliced tomatoes & mozzarella in  
a pesto extra virgin olive oil dressing

ALL PRICES ARE IN CAYMAN DOLLARS  
ADD CHICKEN \$7, SHRIMP \$10, SALMON \$20


🌿 VEGETARIAN (V) VEGAN (GF) GLUTEN-FREE

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# LE NOSTRE PASTE

GLUTEN FREE AND DAILY FRESH HOMEMADE PASTA  
AVAILABLE

(Ask your server)

<b>SPAGHETTI POSITANO</b> Spaghetti tossed in our fresh tomato marinara sauce made with garlic & fresh basil, topped with fresh mozzarella	16.95	<b>PENNE AL SALMONE</b> Penne with salmon and asparagus in a pink vodka sauce	21.95
<b>SPAGHETTI ZI PEPPE</b> Original spaghetti and our homemade meat balls in a garlic & fresh basil marinara sauce	16.95	<b>TAGLIATELLE DEL BRIGANTE</b> Fresh tagliatelle with stewed Lamb shank , in a marinara basil sauce	24.95
<b>SPAGHETTI ORTOLANA</b>  <b>V</b> 16.95 Spaghetti tossed with fresh diced tomatoes, a variety of seasonal grilled vegetables, garlic & olive oil... Delicious for vegetarians!		<b>TAGLIATELLE AI FUNGHI</b>  Tagliatelle served with mixed wild mushrooms & porcinis in a truffle oil sauce topped with shaved parmesan cheese	24.95
<b>LASAGNA TIPICA</b> Original Italian Bolognese meat sauce	17.95	<b>LINGUINI ALLE VONGOLE</b> Linguini with fresh clams in a garlic olive oil, white wine & parsley sauce. Only when available!	29.95
<b>SPAGHETTI ALLA GRECA</b>  Spaghetti with fresh tomato sauce garlic, Kalamata olives, capers oregano & feta cheese	17.95	<b>LINGUINI TUTTO MARE</b> Linguini with lobster, shrimp calamari and baby clams in a light garlic marinara sauce... Simply the best!	24.95
<b>PENNE CONTADINA</b> Tender strips of chicken & mushrooms in a pink sauce with a touch of pesto	18.95	<b>CREPELLA CASANOVA</b> Baked crepes filled with lobster and shrimp in a creamy pink tomato sauce	24.95
<b>RAVIOLI MAMMA ROSA</b> Homemade cheese ravioli served with a creamy Bolognese meat sauce	18.95	<b>RISOTTO AI FRUTTI DI MARE</b>  Risotto with lobster, shrimp calamari and clams in a garlic olive oil white wine sauce	24.95
<b>GNOCCHETTI BOLOGNESE</b> Homemade potato dumplings served in a meat based sauce originally from Bologna	18.95	<b>HOMEMADE PASTA ALL' ARAGOSTA</b> Homemade fresh pasta sautéed with Caribbean lobster served in your choice of sauce.. Simply the best! WOW	39.95
<b>GNOCCHETTI QUATTRO FORMAGGI ROSA</b>  Homemade potato dumplings in a four cheese sauce	18.95		
<b>SPAGHETTI CARBONARA</b> Pancetta bacon, eggs, pecorino cheese and black pepper! With or without cream, ask your server. Deliziosa	18.95		

Create your own pasta with  
Chicken \$18.95 or Shrimp \$22.95 with  
Alfredo, Pink, or Marinara

FRESH HOMEMADE PASTA INSTEAD, \$3.00

All prices are in KYD, 15% Grats added to your bill



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VEGAN



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## FISH AND SEAFOOD

<b>SALMONE ALLA GRIGLIA</b> (GF) 24.95 Fresh salmon steak grilled with fresh herbs, garlic and lemon	<b>ZUPPA DI PESCE</b> 37.95 Lobster, shrimp, scallops, calamari and clams stewed in a light garlic marinara sauce. Served with toasted bread
<b>GAMBERONI AROMATICI</b> (GF) 24.95 Jumbo shrimp sautéed with fresh herbs, lemon, garlic and white wine sauce	<b>GRIGLIATA DI PESCE</b> (GF) 37.95 Grilled lobster tail, shrimp, scallop, salmon & snapper in a delicious parsley lemon garlic sauce. Buonissimo!
<b>PESCATA DEL GIORNO</b> (GF) 27.95 Ask your server for the “catch of the day”	<b>ARAGOSTA DELLO CHEF</b> MP Ask your server for our “Chef’s daily lobster creation”

## LE NOSTRE CARNI

<b>POLLO ALLA ERBE</b> (GF) 18.95 Grilled chicken breast marinated with rosemary, sage, oregano, basil, lemon and olive oil	<b>VEAL SCALOPPINE PAPALI</b> 29.95 Veal sautéed with mushrooms, asparagus and basil in a red wine reduction sauce laced with cream
<b>POLLO ALLA PARMIGIANA</b> 19.95 Pan fried chicken breast topped with basil marinara sauce and coated with mozzarella and parmesan cheese	<b>VEAL PICCATA AL LIMONE</b> 29.95 Veal sautéed in a light lemon butter sauce
<b>POLLO RUSTICO</b> 19.95 Grilled chicken breast sautéed with sun-dried tomatoes, mushrooms and eggplant in a white wine sauce	<b>VEAL SCALOPPINE AMALFITANA</b> 29.95 Veal sautéed with fresh tomatoes capers, olives, oregano, olive oil, garlic & fresh basil
<b>POLLO PRINCIPESSA</b> 19.95 Grilled chicken breast sautéed with fresh mushrooms and shallots in a creamy brandy sauce	<b>VEAL MILANESE</b> 29.95 Breaded veal, pan fried, served with wedges potatoes and tomato salad
<b>EGGPLANT PARMIGIANA ENTRÉE</b> 19.95 Deep fried sliced eggplant layered with cheese and tomato sauce, baked in the oven 	<b>FILETTO DI BELL' ANTONIO</b> 39.95 Grilled 8oz filet mignon seasoned served with sun-dried tomatoes wild mushrooms, and creamy cognac sauce. Delizioso!
<b>ENTRECOTE AL PEPE VERDE</b> 29.95 Grilled 10oz NY sirloin steak seasoned and served with green peppercorn sauce	<b>CARRE DI AGNELLO</b> 39.95 Grilled rack of lamb seasoned with fresh herbs served with a red wine reduction sauce

ALL OUR ENTREES ARE AVAILABLE WITH YOUR CHOICE OF DAILY FRESH VEGETABLES & ROASTED POTATOES OR PASTA IN MARINARA OR ALFREDO SAUCE

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# PIZZA

**FOCACCINA \$9**  

Garlic & Rosemary (No Mozzarella) Nice for Table to Share

**MARGHERITA \$12** 

Tomato S, Mozzarella & Fresh Basil

**PEPPERONI \$14**

Tomato S, Mozzarella & Sliced Pepperoni

**CHICKEN ALFREDO \$15**

Tender Strips of Chicken & Alfredo Cream Sauce

**PROSCIUTTO E FUNGHI \$15**

Tomato S, Mozzarella, Prosciutto Ham & Mushrooms Drizzled with Oil & Fresh Basil

**VEGETARIANA \$14**  

Tomato S, Roasted Peppers, Mushrooms  
Spinach, Broccoli, Zucchini & Eggplant  
(No Mozzarella)

**HAVAIANA \$14**

Tomato S, Mozzarella, Ham, Pineapple & Mozzarella Cheese

**SICILIANA \$14**

Tomato S, Mozzarella, Anchovies, Capers & Black Olives

**RUSTICA \$16**

Tomato S, Mozzarella, Bacon & Jalapeño

**QUATTRO STAGIONI \$16**

Tomato S, Mozzarella, Ham, Mushrooms, Artichokes & Fresh Basil

**CALZONE \$17**

Ricotta Cheese, Spinach and Ham Topped with Tomato Sauce

**BOSCAIOLA \$16** 

Tomato S, Mozzarella & Sautéed Wild Mushrooms

**SALSICCIA \$18**

Tomato S, Mozzarella, Italian Sausage & Roasted Peppers

**TRICOLORE \$18**

Parma Ham, Cherry Tomatoes, Arugula & Gorgonzola

**FRUTTI DI MARE \$25**

Tomato S, Mozzarella, Lobster, and Shrimp

**ADD CHICKEN \$7, SHRIMP \$10, PARMA HAM \$7, ITALIAN SAUSAGE \$6  
EXTRA TOPPING \$3 (Design your Own)**

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