



MENU ONE

CI\$44.95 + 15% SERVICE CHARGE

APPETIZERS

SOUP OF THE DAY

Ask your server for the soup of the day

CAESAR SALAD

The Princess of Salads!

CALAMARI DORATI

Golden Fried Calamari

MAIN COURSES

LINGUINI COLOMBO

Linguini Pasta with Shrimp in Alfredo Sauce with a Touch of Pesto

POLLO ALLA ERBE

Grilled chicken breast marinated with rosemary, sage, oregano, basil, lemon and olive oil

SALMON PICATTA

Grilled Thinly Sliced Salmon Fillet in a Light Lemon Butter Sauce

PEPPERONNI PIZZA

Tomato, Mozzarella & Sliced Pepperoni

DESSERTS

HOMEMADE ITALIAN TIRAMISU

DOUBLE LAYER CHOCOLATE CAKE

HOMEMADE ITALIAN STYLE CHEESECAKE



MENU TWO

CI\$49.95 + 15% SERVICE CHARGE

APPETIZERS

CAPRESE SALAD

Freshly Sliced Tomatoes & Mozzarella in Fresh Basil, Oregano & Olive Oil

CONCH FRITTERS

Served with jerk mayonnaise

TRIFOLATA DI FUNGHI

Fresh mushrooms and baby shrimp sautéed
in white wine, garlic, butter & herbs

MAIN COURSES

HOMEMADE PASTA ALL' ARAGOSTA

Homemade fresh pasta sautéed with Caribbean lobster served in your choice of sauce

PESCATA DEL GIORNO

Ask your server for the "Catch of the day "

ENTRECOTTE AL PEPE VERDE

NY Sirloin Steak with Green Peppercorn Sauce

DESSERTS

HOMEMADE ITALIAN TIRAMISU

DOUBLE LAYER CHOCOLATE CAKE

KEY LIME PIE



MENU THREE

CI\$54.95 + 15% SERVICE CHARGE

APPETIZERS

AVOCADO SALAD

Avocado with Arugula & Cherry Tomatoes Served with Balsamic Reduction

SHRIMP COCKTAIL

HOMEMADE POLPETTE

Served in Marinara & Basil Sauce cheese and tomato sauce, baked in the oven

DAILY FRESH FISH CEVICHE

Ask Your Server for the Daily Fresh Option

MAIN COURSES

CREPELLA CASANOVA

Baked crepes filled with lobster and shrimp in a creamy pink tomato sauce

PESCATA DEL GIORNO

Ask your server for the "Catch of the day "

BISTECCA ALLA GRIGLIA

Grilled 8oz sirloin steak served with potatoes, fresh vegetables and topped with sautéed mushrooms

DESSERTS

CHOCO MOUSSE

ITALIAN CANNOLI

AFFOGATO

Shot of espresso with vanilla gelato



MENU FOUR

CI\$59.95 + 15% SERVICE CHARGE

APPETIZERS

BURRATA

Served with local tomatoes and aragula with drizzled balsamic

COCKTAIL DI ARAGOSTA

Lobster Cocktail

CARPACCIO DI MANZO

Raw tenderloin of beef thinly sliced, served with arugula, mushrooms
& shaved parmesan cheese drizzled with olive oil & lemon

MAIN COURSES

LINGUINI FRUTTI DI MARE

Linguini with clams, calamari, shrimp and lobster served in light basil marinara sauce

GAMBERONI AROMATICI

Jumbo shrimp sautéed with fresh herbs, lemon, garlic and white wine sauce

ENTRECOTTE AL PEPE VERDE

NY Sirloin Steak with Green Peppercorn Sauce

DESSERTS

HOMEMADE ITALIAN TIRAMISU

CHOCOLATE CAKE

ITALIAN GELATO

