



LUNCH MENU

Appetizers

Carpaccio

Thin sliced beef, Parmesan shavings, capers, arugula & lemon 9.95

****Seared Tuna Sashimi**

Peppered local yellow fin, seaweed salad, and Soya-ginger dressing 9.95

Lobster Quesadillas

With pico de gallo sauce, sour cream and guacamole 10.50

Soup Of The Day 5.50

Antipasto Misto

Prosciutto, bresaola, salami, grilled peppers and Parmesan cheese 10.75

Fritto Misto

Fried **scallops, shrimp and **calamari with marinara sauce 8.95

Caprese

Mozzarella, tomatoes, basil, olive oil and balsamic vinegar 8.95

Pasta e Fagioli Red Bean Soup 5.95

Salads

Goat Cheese: Warm goat cheese with croutons, baby lettuce, black olives, guacamole and orange lavender vinaigrette 8.95

Seafood: Shrimps, lobster, **scallops, **mussels and **calamari with olive oil, lemon and garlic 11.50

Spinach: Spinach, tomato, spicy walnuts and feta cheese 6.95

Mixed: Mixed greens, heart of palm, carrots, artichoke, cucumber, radish & house vinaigrette 6.50

Caesar: Garlic croutons and Parmesan (with grilled fish or chicken extra 4\$) 6.95

Pasta

Seafood Linguine

Tossed with lobster, shrimp, **scallops, **mussels, garlic, olive oil, diced tomato and parsley 18.95

Spaghetti Carbonara

Bacon, Parmesan cheese and cream sauce 13.95

Fusilli

Sautéed sausage and eggplant in a spicy tomato sauce with ricotta cheese 14.95

Gnocchi

Gnocchi in four-cheese sauce with brandy and pistachios 15.95

Spaghetti Bolognese

Tomato-meat sauce and basil 14.95

Fettucine Pomodoro

Fresh tomato and basil sauce 10.95

Lasagne

Traditional recipe 14.95

Fettucine Pesto

Grilled chicken, sun dried tomato and basil pesto 15.95

Main

Chicken Marsala

Sautéed chicken scaloppine, Marsala and wild mushroom sauce, Mixed vegetables and mashed potatoes 16.95

8 oz New York Strip Steak

Grilled NY Steak, on a bed of arugula, balsamic reduction and roast potatoes 17.95

Grilled Salmon and Shrimps

With Mediterranean olive salsa, mashed potatoes and mixed vegetables 16.95

Scaloppine Limone

Sautéed veal scaloppine, lemon, white wine, capers, buttered linguine and mixed vegetables 16.95



**Cayman Sea Sense recommends this ocean-friendly seafood choice

Our Pizzas are the traditional Italian thin-crust variety, made in Cayman's only authentic wood burning brick oven, all with the basic toppings of fresh mozzarella and tomato sauce.

Margherita	11.95	Gipsy	14.95
Tomato & mozzarella		Pepperoni, roasted peppers, onion and olives	
Virginia Ham	12.50	Arugula	15.95
Tomato, mozzarella & ham		Ricotta, arugula, Parma ham & Parmesan	
Ham & Mushroom	13.50	Parma Ham	15.95
Virginia ham & mushrooms		Tomato, mozzarella & Parma ham	
Mixed Mushroom	15.95	Austrian	15.95
Porcini, champignon & chanterelle		Brie cheese, mushrooms & speck (smoked Parma ham)	
Diavola	15.95	Norwegian	15.95
Spicy pepperoni		Smoked salmon, caviar, capers & onions	
Four Cheese	13.95	California	15.95
Fresh mozzarella, ricotta, Parmesan & Gorgonzola		Grilled chicken breast, artichokes, spinach, roasted garlic & smoked provolone cheese	
Three Salami	15.95	Hawaii	13.95
Speck (smoked Parma ham), pepperoni & bacon		Tomato, mozzarella, ham & pineapple	
Primavera	12.50	Greek	13.95
Fresh mozzarella, cherry tomato, ricotta & basil		Feta cheese, artichokes, Kalamata olives & onions	
Vegetarian	13.75	Frutti di Mare	16.95
Roasted peppers, artichokes, eggplant, corn, zucchini & garlic		Lobster, shrimp, scallops, mussels, diced tomato & basil	
Salsicciona	14.95	Four Seasons	13.75
Fresh Italian sausage, tomato & mozzarella		Ham, mushrooms, artichoke & Kalamata olives	
Genovese	13.95	Grilled Chicken	14.50
Ricotta cheese, cherry tomato, grilled chicken & basil pesto		Grilled rosemary chicken breast, roasted peppers, onion, potato & roasted garlic	
Calzone	13.95	Carbonara	14.95
Ham, mushrooms, artichokes tomato & mozzarella		Mixed mushrooms, spinach, egg, bacon and Parmesan cheese	

Extra toppings 2.00 (Design your own)

All pizzas are available for take out, so take one home today ☺

Prices are in C.I. Dollars; conversion rate US\$1.00 = CI\$.80 or CI\$1.00 = US\$1.25

No separate checks please.



DINNER MENU

Appetizers

Fritto Misto

Shrimp, **scallops and **calamari with marinara sauce and tartar sauce 8.95

****Seared Peppered Tuna Sashimi**

Local yellow fin tuna, seaweed salad and Soya-ginger dressing 10.95

Seafood Salad

Lobster, shrimps, **scallops, **mussels and **calamari marinated in olive oil, lemon and garlic 11.50

Beef Carpaccio

Thin sliced beef, fried capers, fresh arugula and mustard horseradish dressing 11.00

****Blue Crab Spring Roll**

Filled with crabmeat, vegetables and served with sweet chili carrot salsa 9.95

Lobster Quesadillas

With pico de gallo sauce, sour cream and guacamole 11.95

Antipasto Misto

Prosciutto, bresaola, salami, speck with roasted peppers and Parmesan cheese 11.95

Caprese

Fresh mozzarella, vine ripened tomatoes, basil, olive oil and balsamic vinegar 9.95

Soup & Salad

Caesar Salad

Shaved Parmesan cheese and homemade garlic croutons 6.95

Goat Cheese Salad

Warm goat cheese with croutons, baby lettuce, guacamole, black olives, and Orange lavender vinaigrette 8.95

Spinach Salad

Feta cheese, spicy walnuts, tomato & balsamic vinaigrette 6.95

House Salad

Mixed greens, hearts of palm, carrots, artichokes, radish, cucumber & house vinaigrette 6.50

Soup Of The Day 5.95

Pasta e Fagioli

Red Bean Soup 5.95

Pasta

Shellfish Linguine

Lobster, shrimp, **scallops, **mussels, olive oil, diced tomato, garlic and basil 21.95

Penne Lobster

Sautéed lobster in a roasted garlic cream sauce 21.95

Fusilli

Sautéed sausage and eggplant in a spicy tomato sauce with ricotta cheese 15.95

Pesto Fettuccine

Grilled chicken, sun dried tomato and basil pesto 16.95

Lasagne

Tomato-meat sauce and basil 15.95

Spaghetti Bolognese

Tomato-meat sauce, Parmesan cheese 14.95

Gnocchi

Home made Gnocchi in four-cheese sauce with brandy and pistachios 16.95

****Maryland Crab Ravioli**

Served with a light seafood tomato velouté 19.95

Meat

Grilled Beef Tenderloin

Bacon wrapped 8 oz filet mignon with fresh thyme and cabernet sauce, mixed vegetables and daily potatoes 35.00

Veal Costoletta

Grilled veal loin on the bone, porcini mushroom sauce, truffle oil, garlic-herb mashed potatoes 29.00

Chicken Marsala

Sautéed chicken scaloppine, Marsala and wild mushroom sauce, mixed vegetables and mashed potatoes 20.95

Scaloppine Limone

Sautéed veal scaloppine, lemon, white wine, capers, buttered linguine and mixed vegetables 23.95

Seafood

Zuppa di Pesce

Lobster tail, jumbo shrimp, scallops, mussels and snapper steamed in a tomato-basil broth served with garlic crostini 35.00

****Sesame Yellow Fin Tuna**

Served with sautéed spinach and seaweed, Basmati rice and wasabi mayo 24.95

****Mahi-Mahi**

Pan-seared, wrapped in Parma ham, served with sun-dried tomato beurre blanc 23.00

Jumbo Shrimp

Sautéed with green peas, red vermouth and fresh-diced tomato sauce and served with curly fried potatoes 26.00



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Pizza

Our Pizzas are the traditional Italian thin-crust variety, made in Cayman's *only* authentic wood-burning brick oven, all with the basic toppings of fresh mozzarella and tomato sauce.

Marinara	9.95	Margherita	11.95
Tomato, garlic & basil (without cheese)		Tomato & mozzarella	
Virginia Ham	12.50	Arugula	15.95
Tomato, mozzarella & ham		Parma ham, ricotta, arugula, & parmesan	
Ham & Mushroom	13.50	Parma Ham	15.95
Virginia ham & mushrooms		Tomato, mozzarella & Parma ham	
Mixed Mushroom	15.95	Austrian	15.95
Porcini, champignon & chanterelle		Brie cheese, mushrooms & speck (smoked Parma ham)	
Diavola	15.95	Norwegian	15.95
Spicy pepperoni		Smoked salmon, caviar, capers & onions	
Four Cheese	13.95	California	15.95
Fresh mozzarella, ricotta, parmesan & gorgonzola		Grilled chicken breast, artichokes, spinach roasted garlic & smoked provolone cheese	

Pizza (continued)

Three Salami	15.95	Hawaii	13.95
Parma ham, pepperoni & bacon		Tomato, mozzarella, ham & pineapple	
Primavera	12.95	Greek	13.95
Fresh mozzarella, cherry tomato, ricotta & basil		Feta cheese, artichokes, Kalamata olives & onions	
Vegetarian	13.75	Frutti di Mare	16.95
Roasted peppers, artichokes, eggplant, corn, zucchini & garlic		Lobster, shrimp, scallops, mussels, diced tomato & basil (without cheese)	
Salsicciona	14.95	Four Seasons	13.75
Fresh Italian sausage, tomato & mozzarella		Ham, mushrooms, artichoke & Kalamata olives	
Genovese	13.95	Grilled Chicken	14.50
Ricotta cheese, cherry tomato & grilled chicken & basil pesto		Grilled rosemary chicken breast, roasted peppers, onion, potato & roasted garlic	
Calzone	13.95	Gipsy	14.95
Ham, mushrooms, artichokes, tomato & mozzarella		Pepperoni, roasted peppers, onion & black olives	
	Carbonara	14.95	
	Mixed mushrooms, spinach, egg, bacon & parmesan cheese		

Extra toppings 2.00 (Design your own)

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Desserts

Tiramisu

Ladyfingers soaked in espresso, mascarpone cream & chocolate powder 7.00

Hot Pastry Bundle

Filled with mixed berries served with vanilla ice cream 7.00

Cassata alla Siciliana

Vanilla ice cream cake with candied fruits and strawberry sauce 6.50

Chocolate Mousse Cake 6.50

Home-Made Profiteroles

With chocolate sauce 5.95

Banana Cream Pie

Cookie crust with caramel, bananas and whipped cream 6.95

Amaretto Almond Semifreddo

Home made ice cream with espresso sauce 6.95

Vanilla or Chocolate Ice Cream 3.95

Raspberry or Lemon Sorbet 3.95

Assorted Cheese Plate

Served with home-made marmalades 9.95



Cappuccino, Espresso, Latte's
and
Special Coffee

Café Ragazzi 6.50
Kahlua, Grand Marnier & Myers Rum

Café Italiano 6.50
Sambuca, Grappa & Galliano

Café Montecristo 6.50
Brandy, Grand Marnier & Kahlua

Caribbean Coffee 6.50
Dark Rum, Tia Maria & Coconut Rum

Café Cubano 6.50
Havana Club Rum, Tuaca & Banana Liqueur

Café Francais 6.50
Grand Marnier, Crème de Cacao & Brandy

Irish Coffee 6.50
Jameson Whiskey

Baileys Coffee 6.50
Baileys Irish Cream

Liqueurs & Digestives

Single Malt

Glenfiddich	7.95
12 yr. Glenlivet	7.95
10 yr. Glenmorangie	7.95
10 yr. Glenkinchie	7.95
10 yr. Talisker	7.95
12 yr. Macallan	7.95

Bourbon

Woodford Reserve	6.95
Jim Beam	5.95
Knob Creek	5.95
Basil Hayden's	5.95
Booker's	5.95

Cognac

Hennessy V.S.O.P	7.95
Courvoisier V.S.	7.95
Courvoisier V.S.O.P.	12.95
Remy Martin V.S.O.P	10.95
Courvoisier XO	14.95
Hennessy XO	14.95
Remy Martin XO	14.95
Armagnac Lapostolle	11.95

Grappa

Grappa Nonino	5.95
Grappa Prime uve	5.95
Grappa 903	5.95
Grappa 903 Barrique	6.95
Grappa Darmagi Gaja	7.95
Grappa Amarone	8.95

Tequila

Porfidio Plata Agave	6.50
Porfidio Anejo Agave	8.50

Rum

Appleton Estate 12yr.	9.95
Appleton Estate 21yr.	13.95

Scotch

Dewars White Label	5.75
Chivas Regal	6.50
Johnny Walker Red Label	5.75
Johnny Walker Black Label	7.50
Johnny Walker Blue Label	16.95

Liqueurs

Amaretto	5.95
Frangelico	5.95
Baileys Irish Cream	5.95
Calvados	6.50
Drambuie	5.95
Tagliatella Nardini	5.95
Montenegro	5.95
Grand Marnier	6.50
Sambuca	5.95
Limoncello	5.95
Ramazotti	5.95
Fernet Branca	5.95
Averna	5.95

Port

Dow's L.B.V '00	5.95
Dow's Tawny 10yr	6.50
Graham's Tawny 20yr	6.95
Graham's '97	5.95
Graham's '94	8.50
Dow's '97	8.50
Dow's '03	9.00
Dow's "Quinta" '01	11.00

Dessert wine

Passito Ben Rye	5.00
Vin santo Chianti Classico '99	5.00