



DINNER MENU

APPETIZERS

Parmigiana di Melanzane \$35 (V)

Sliced, lightly fried eggplant layered with tomato, mozzarella, parmesan & basil

Insalata Caprese \$35 (V)

Fresh mozzarella with ripe tomatoes & drizzled with a classic basil dressing

Fazzoletto di Zucchine \$35 (V)

French crepe stuffed with a crème of zucchini and served on a parmesan & basil sauce

Carpacci di Mare \$40

A combination of marinated wahoo, lobster & octopus carpaccio in a light lime emulsion dressing

Carpaccio di Angus \$40

Raw angus beef tenderloin thinly sliced served with scales of parmesan cheese & celery

Prosciutto, Pere, Parmigiano e Miele \$38

Italian Parma ham served with pears, parmesan cheese and honey

Antipasto Misto (Min x 2) \$84

An ever changing selection of Italian appetizers, grilled, baked, cured and fried...all delicious!!

PASTA

Ravioli del Giorno \$40 (V)

Vegetarian homemade stuffed pasta. Ask for today's option

Gnocchi alla Sorrentina \$40 (V)

Potato dumplings with tomato sauce, sweet basil, parmesan & mozzarella cheese

Bigoli al Gorgonzola \$40 (V)

Bigoli pasta tossed with traditional gorgonzola cheese, walnuts and radicchio

Cannelloni all'Emiliana \$40

Hand rolled pasta filled with ground angus beef and baked in béchamel sauce

Taglianiere al Granchio \$44

Squid ink dyed pasta, served with sautéed crab, **peperoncino** and white wine

MAIN COURSES

Tagliata di Manzo \$95

Grilled beef sirloin thin sliced, served on a bed of rocket.

Topped with balsamic reduction and parmesan shaves

Porceddu \$75

Suckling pig prepared by Chef Salvatore in the traditional Sardinian way

Gamberoni alla Piastra \$80

Shrimp lightly grilled and drizzled with extra virgin olive oil and a squeeze of lime

Pescato del Giorno \$ 80

Freshest catch of the day

PLEASE WALK IN TO CHECK OUR RICH DAILY SPECIALS' BOARD

15% ABST, SERVICE CHARGE AND/OR GRATUITY ARE NOT INCLUDED

*All prices in East Caribbean Dollars
Dish*

(V) Vegetarian