

A LA CARTE BRUNCH MENU – (REGULAR MENU PRICES APPLY)

OR

ALL CAN YOU EAT (DOT (●) SPECIFIES ITEMS) – \$45 PER PERSON

Saturday's: 8:00am – 4:00pm  
 Sunday's & Holiday's: 9:00am – 4:00pm



CAMANA BAY






**SWEET TREATS FROM OUR BAKERY**

<b>Croissant</b>		
Plain		2.5
Filled – Nutella, Strawberry Jam, Mascarpone, Custard Cream		3
<b>Bomboloni (Italian Donut)</b>		
Plain		2
Filled – Nutella, Strawberry Jam, Mascarpone, Custard Cream		2.5
<b>Pain Au Chocolat – Chocolatine Pastry</b>		3
<b>Cinnamon Bun</b>		3
<b>Sicilian Brioche (Sweet Fresh Baked Brioche Bun)</b>		
Plain		2.5
Filled – Nutella, Strawberry Jam, Mascarpone, Custard Cream		3
with one scoop of Vanilla Ice Cream		5
● <b>American Breakfast</b>		7
2 eggs any style with bacon <i>or</i> sausage <i>or</i> Italian ham served with home-made fried potatoes and toasted brioche <i>or</i> sour dough bread...+ add regular fresh brewed coffee ( <u>free refills</u> )		2
● <b>Ham &amp; Cheese Omelet</b>		8
3 egg omelet with Italian ham, cheddar cheese <i>or</i> provolone cheese served with home-made fried potatoes and toasted brioche <i>or</i> sour dough bread		
● <b>Veggie Omelet</b>		8
3 egg omelet with fresh spinach, mushrooms, peppers, cheddar cheese <i>or</i> provolone cheese served with home-made fried potatoes and toasted brioche <i>or</i> sour dough bread		
● <b>Eggs Benedict</b>		8
2 poached eggs, Italian ham or sauteed spinach served with hollandaise sauce, home-made fried potatoes and english muffin		
● <b>Avocado Toast</b>		7
toasted brioche or sour dough bread, mashed avocado, plum tomatoes and herbs served with home-made fried potatoes		
add smoked salmon		5
add two (2) poached eggs		3
● <b>French Toast</b>		5
2 egg battered brioche bread slices served with butter and maple syrup		
● <b>Nutella French Toast</b>		7
2 egg battered brioche bread slices served with Nutella, chocolate chips, crushed hazelnut, and whipped cream		
● <b>Buttermilk Pancakes</b>		5
2 pancakes served with butter and maple syrup		
add banana		2
add chocolate chips		2
add Nutella		2
add blueberry		3
<b>Big Breakfast</b>		13
2 eggs any style, 2 pancakes, bacon <i>or</i> sausage served with home-made fried potatoes and toasted brioche <i>or</i> sourdough bread and <u>includes</u> regular fresh brewed coffee ( <u>free refills</u> )		
<b>Meaty Big Breakfast</b>		17
2 eggs any style, grilled pork chop, bacon, sausage served with home-made fried potatoes and toasted brioche <i>or</i> sourdough bread and <u>includes</u> regular fresh brewed coffee ( <u>free refills</u> )		
<b>N.Y. Steak &amp; Eggs</b>		23
10oz Grilled with 2 sunny side eggs, home-made fried potatoes <i>or</i> french fries and toasted brioche <i>or</i> sourdough bread and red wine demi-glaze sauce and <u>includes</u> regular fresh brewed coffee ( <u>free refills</u> )		

**SOUPS**

●  <b>Chef's Soup of the Day</b> – ask your server		7.5
●  <b>Minestrone Soup</b> – mixed vegetables with tomato sauce		8.5

**SALADS**

	<u>Side</u>	<u>Regular</u>
●  <b>Mista</b> - mixed greens, radicchio, shaved parmesan with extra-virgin olive oil-lemon dressing	6	9
●  <b>Caesar</b> - romaine lettuce, bread crostini, shaved parmesan cheese with caesar dressing	6	9
●  <b>Caprese</b> - fresh mozzarella, fresh tomatoes with extra-virgin olive oil and balsamic glaze	6	9
●  <b>Primavera</b> - mixed greens, arugula, cherry tomatoes, cucumbers, olives, shredded carrots with honey mustard and extra-virgin olive oil dressing	6	9
●  <b>Florence</b> - fresh spinach, asiago cheese, apple, almonds, fresh extra-virgin olive oil and balsamic vinaigrette dressing ricotta cheese with	6	9

**add-ons to any above salads:**

Chicken...5, Avocado...5, Shrimp...6, Salmon Fillet...8



### APPETIZERS

● <b>Garlic Bread</b> - home-made sourdough bread with fresh garlic, olive oil & herbs	4
● <b>Add Cheese</b>	2
● <b>Bruschetta</b> - diced fresh tomatoes, garlic, basil, oregano	10
● <b>Calamari</b> – crispy Italian tempura with tomato arrabbiata sauce and lemon wedge	13
● <b>Farinata</b> – golden chickpea flatbread served with arugula, radicchio, sun-dried tomatoes and balsamic glaze	12
● <b>Farinata with Prosciutto</b> - golden chickpea flatbread served with prosciutto, arugula and shaved parmesan	13
● <b>Tuna Ceviche</b> – yellow-fin tuna ‘sushi grade’ marinated with lemon, extra-virgin olive oil, red onions and pink pepper served with fresh tomatoes, capers and arugula	16

### FRESH PASTAS

● <b>Spaghetti Bolognese</b> – home-made tomato meat bolognese sauce and basil	13
● <b>Gnocchi Sorrentina</b> – with fresh tomato, fresh basil, oregano and fior di latte mozzarella cheese	13.5
● <b>Lasagna</b> - baked with bolognese sauce, bechamel, parmigiano reggiano and mozzarella cheese	15
● <b>Spaghetti Carbonara</b> - pancetta, creamy egg yolk, pecorino cheese and black pepper	16
● <b>Fettuccine Chicken Alfredo</b> – fettuccine with grilled chicken breast and fresh alfredo sauce	17
● <b>Rigatoni or Gnocchi alla Norcina</b> - home-made Italian sausage, fresh cream and truffle oil	16
● <b>Pink Gigli</b> - salmon with egg-gigli pasta served with a pink vodka sauce	17
● <b>Seafood Spaghetti</b> - shrimp, mussels, baby clams, calamari with tomato sauce	18
● <b>Crispy ‘Local Catch’ Lasagna</b> - crispy lasagna sheets baked with a ‘local catch’ ragu’ tomato sauce	20

### MAIN COURSES

● <b>Eggplant Parmigiana</b> – layered eggplant, tomato sauce, mozzarella and parmesan with basil	14
● <b>Chicken Parmigiana</b> – breaded chicken breast, tomato sauce, mozzarella cheese served with french fries	16
● <b>Steak Scallopini with Wild Mushrooms</b> – USDA N.Y. Steak thinly cut and sautéed in a wild mushroom sauce served with french fries and vegetables	21
● <b>N.Y. Steak</b> – 10oz. grilled and served with red wine demi-glaze sauce, french fries and vegetables	23
● <b>Ribeye Steak</b> – grilled 10oz. Certified Angus served with french fries and vegetables	24
● <b>Mixed Grill Seafood Platter</b> – with squid, ‘local tuna’ filet, shrimp, mussels and served with vegetables	25

### PIZZAS

	<u>7"</u>	<u>12"</u>
● <b>Margherita</b> - tomato sauce, fresh fior di latte mozzarella cheese, basil	9	14
● <b>Pepperoni</b> - tomato sauce, fior di latte mozzarella cheese, pepperoni	10	15
● <b>Diavola</b> – tomato sauce, fior di latte mozzarella cheese, spicy Napoli salami	10	15
● <b>Calzone</b> – pizza-pocket with ham and fior di latte mozzarella cheese topped with tomato sauce	10	15
● <b>Hawaiian</b> - tomato sauce, fior di latte mozzarella cheese, ham, fresh pineapple	10	15
● <b>Ham and Mushroom</b> - tomato sauce, fior di latte mozzarella cheese, Italian ham, mushrooms	11	16
● <b>4-Cheese</b> - tomato sauce, fior di latte mozzarella, provolone, gorgonzola, parmesan cheeses	11	16
● <b>Napoli</b> - tomato sauce, fior di latte mozzarella cheese, capers, anchovies	11	16
● <b>4-Seasons</b> - tomato sauce, fior di latte mozzarella cheese, ham, mushroom, artichoke, olives	11	16
● <b>Vegetarian</b> tomato sauce, fior di latte cheese, grilled eggplant, zucchini, artichoke, bell peppers	11	16
● <b>Caribbean</b> - bbq sauce, tomato sauce, fior di latte mozzarella cheese, grilled <b>or</b> jerk chicken, red bell pepper, caramelized onion, scotch bonnet	11	16
● <b>Calabrese</b> - tomato sauce, fior di latte mozzarella cheese, spicy Napoli salami and spicy capicollo, grilled eggplant, fresh tomatoes, smoked provolone cheese	12	17
● <b>Arugula</b> - prosciutto di Parma, ricotta cheese, arugula, shaved parmesan	12	17
● <b>Classic</b> - tomato sauce, fior di latte cheese, pepperoni, sausage, mushroom, onions, green peppers	12	17
● <b>Pane &amp; Pasta</b> tomato sauce, fior di latte cheese, Italian sausage, pepperoni, Italian ham, salami	12	17
● <b>Tuna</b> - tomato sauce, fior di latte mozzarella cheese, chunky tuna in olive oil, red onions	12	17
● <b>Trevigiana</b> – white pizza, fior di latte mozzarella cheese, italian sausage, mushrooms, radicchio and topped with shaved parmesan and truffle oil	12	17

#### add-on extra toppings or create your own pizza - Margherita based:

<b>Choose toppings:</b> pepperoni, ham, sausage, bacon, grilled <b>or</b> jerk <b>or</b> bbq chicken, pineapple, mushrooms, caramelized onions, arugula, artichokes, fresh tomatoes, olives, green peppers, red bell peppers, jalapenos, extra fior di latte mozzarella cheese	each 2
prosciutto di parma, truffle oil	3
<b>Whole Wheat Crust (12" only)</b>	2
<b>Gluten – Free Crust (12" only)</b>	3

15% Service Charge will be added to your final bill...All prices are in Cayman Island dollars