










## I nostri antipasti per ingannare l'attesa (to share)

	<b>Bruschetta</b> – diced-fresh tomatoes, garlic, basil, oregano	11.95
	<b>Meatballs</b> – tomato sauce, shaved parmesan cheese	12.95
	<b>Breaded Mozzarella</b> – deep-fried breaded fior di latte mozzarella with marinara or arrabbiata sauce	13.95
	<b>Gnocco Fritto</b> – cheese and pepper-fried bread dough with prosciutto di parma or mortadella	13.95
	<b>Charcuterie Board</b> - (suggested for 2) – selection of premium assorted Italian cold cuts and cheeses served with honey, fig jam and toasted slices of baguette bread.	24.95





## Antipasti (Appetizers)

	<b>Garlic Bread</b> - home-made sourdough bread with fresh garlic, olive oil & herbs	4.95
	<b>Cheasy Garlic Bread</b> - sourdough garlic bread with blend of melted Italian cheeses	6.95
	<b>Arancini Siciliani</b> – breaded deep-fried risotto balls filled with fresh fior di latte mozzarella cheese and served on a bed of meat bolognese sauce	13.95
	<b>Mussels Pepata</b> – in garlic, white wine and black pepper sauce, served with lemon wedge, chopped parsley and garlic bread	14.95
	<b>Calamari</b> – crispy Italian tempura with tomato arrabbiata sauce and lemon wedge	14.95
	<b>Farinata with Prosciutto</b> - golden chickpea flatbread served with prosciutto di Parma, arugula and shaved parmesan	14.95
	<b>Shrimp Amalfi</b> – tossed with lemon zest, flambe with homemade limoncello and served on a creamy homemade hummus with crispy bread leaves	14.95
	<b>Sicilian Tuna Ceviche</b> – yellow-fin tuna ‘sushi grade’ marinated with lemon and orange juice served with fresh citrus, red grape, extra-virgin olive oil, green onion and topped with shredded aged ricotta cheese and Italian Bronte pistachio crumble	17.95

## Zuppe (Soups)

	<b>Ribollita Toscana</b> - soup of tuscan bread, mixed vegetables and mixed legumes, slow temperature cooked and tossed in cast iron pan with extra virgin olive oil	8.95
	<b>Ribollita Toscana with stew pork belly</b> - soup of tuscan bread, mixed vegetables and mixed legumes, slow temperature cooked with stew pork belly and tossed in cast iron pan with extra virgin olive oil	10.95
	<b>Soup of the Day</b> – ask you server for details	8.95
	<b>Minestrone</b> – mixed vegetables with tomato sauce	9.95


## Insalate (Salads)

	<b>Mista</b> – mixed greens, radicchio, shaved parmigiano with extra-virgin olive oil and lemon juice dressing	9.95
	<b>Caesar Salad</b> – romaine lettuce, bread crostini, shaved parmesan with Caesar dressing	9.95
	<b>Florence</b> – fresh spinach, asiago cheese, apple, almonds, fresh ricotta cheese with extra-virgin olive oil and balsamic vinaigrette dressing	9.95
	<b>Caprese</b> –fresh fior di latte mozzarella cheese, fresh tomatoes with extra-virgin olive oil and balsamic glaze on arugula lettuce	10.95

## Se vuoi aggiungere (Add-On):

Chicken...6, Avocado...6, Shrimp...8, Catch of the Day...12, Salmon Filet...12, Lobster...13

 = Vegetarian

 = Vegan






**Crea la tua Pasta (Create Your Pasta Dish):** all home-made pastas are made fresh in-house

<b>Choose your plain pasta:</b> spaghetti, fusilli, spaghettoni, rigatoni,	19.95
<b>Choose your egg-pasta:</b> meat ravioli, ricotta & spinach ravioli, fettuccine, gluten free pasta	21.95
<b>Choose your sauce:</b> meat bolognese, tomato & basil, arrabbiata (spicy tomato), fresh pesto, alfredo sauce, aglio olio e peperoncino	



**Se vuoi aggiungere (Add-On)**

Mushroom...6, Chicken...6, Italian Sausage...6, Meatballs...6, Porcini Mushrooms ...8, Shrimp...8, Salmon Filet...12, Catch of the Day Filet...12, Lobster...13

**Pasta Fresca Gratinata (Fresh Oven Gratinated Pasta Dishes)**

 <b>Lasagna</b> – with bolognese sauce, bechamel, parmigiano, fresh fior di latte mozzarella cheese	19.95
 <b>Cannelloni alla Fiorentina</b> – with fresh spinach, ricotta cheese and tomato sauce	19.95
 <b>Castelmagno and Truffle Risotto Gratin</b> (25 minutes of preparation) - white wine risotto oven gratinated with high-quality butter, white truffle oil and cheese Castelmagno DOP aged 36 months	25.95


**La nostra Pasta (Fresh Pasta Dishes)**

<b>Spaghettoni Cacio e Pepe or Gricia-</b> tossed with pecorino romano cheese and ground black pepper (cacio e pepe) or with adding of crispy pancetta (gricia)	22.95
 <b>Rigatoni alla Norma-</b> with cherry tomato, fried eggplant, tomato sauce and fresh basil, topped with shredded aged ricotta cheese	23.95
 <b>The Original Fettuccine Alfredo-</b> Invented by chef Alfredo di Lelio in 1908 in Rome, tossed with butter and freshly grated Parmigiano Reggiano 24 months aged	24.95
<b>Spaghettoni alla Carbonara</b> – home-made crispy pancetta, creamy egg yolk, pecorino cheese and black pepper	24.95
<b>Paccheri alla Zozzona-</b> big rigatoni pasta with homemade sausage, crunchy pancetta, tomato sauce and tossed with creamy egg yolk, pecorino cheese and black pepper	26.95
<b>Lamb Ragu' Pappardelle</b> – slow-cooked lamb shredded in an authentic Italian tomato and red wine sauce tossed with our home-made egg-pappardelle pasta	27.95
<b>Gnocchi Octopus Ricotta and Pistacchio</b> – with cherry tomato, fresh basil and mediterranean octopus in a creamy fresh ricotta and black pepper sauce topped with pistachio crumble	27.95
<b>Shrimp Lemon Gigli</b> - in creamy butter sauce with organic lemon zest, fresh chopped parsley and chives	28.95
<b>Seafood Spaghetti</b> – home-made spaghetti with cherry tomato , lobster, shrimp, mussels, scallop and calamari in Italian tomato and basil sauce	29.95

**Fresh Pasta Cheese Wheel add-on:**


tossed directly at the table, in a Parmigiano Reggiano cheese wheel, aged 24 month – choice of pasta : Gricia or Cacio e Pepe or Original Alfredo Fettuccine	9.95
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### Le nostre Carni e Verdure (Meat and Vegetables)

 <b>Eggplant Parmigiana</b> – layered eggplant, tomato sauce, fior di latte mozzarella cheese and parmesan cheese with fresh basil	22.95
<b>Chicken Piccata</b> – sautéed in a lemon-butter caper sauce <i>or</i> white wine sauce served with roasted potatoes and mixed garden vegetables	25.95
<b>Braised Lamb</b> - slow cooked in Nebbiolo red wine and reduction of tomato sauce, served with garlic mash potatoes and homemade hot flatbread	28.95
<b>“Elephant Ear” Milanese</b> - breaded thin pounded 10 oz certified black Angus sirloin, topped with arugula, cherry tomato, shaved parmesan and balsamic glaze	30.95
<b>12oz Grilled Ribeye Steak</b> - Certified Angus served with green peppercorn <i>or</i> grain mustard sauce, garlic mashed potatoes and mixed garden vegetables	44.95

### Il nostro pescato (Fish and Seafood)

<b>‘Catch of the Day’</b> – local ‘catch of the day’ grilled served with roasted potatoes and mixed garden vegetables	29.95
<b>Drunk Octopus</b> - slow cooked with white onion, red wine and fresh thyme and served with mashed potato and garlic bread chips	29.95
<b>Scallop Martini</b> - pan fried jumbo scallop marinated in vermouth Martini extra dry, rolled in homemade pancetta , topped with spring onion and served with mix greens and roasted potatoes	32.95
<b>Royal Mixed Grill Seafood Platter</b> (suggested for 2) – with squid, mussels, lobster tail, mediterranean octopus skewer, local ‘catch of the day’ (ask server), jumbo scallop and served with mixed garden vegetables	59.95

### Per i nostri clienti più piccini (Kids)

 <b>7” Margherita Pizza</b> – tomato sauce, mozzarella cheese	9.95
<b>7” Pepperoni Pizza</b> – tomato sauce, mozzarella cheese, pepperoni	10.95
<b>Create your Pasta</b> – spaghetti, fusilli <i>or</i> rigatoni (penne) with butter & parmesan, tomato sauce, bolognese meat sauce <i>or</i> alfredo sauce....	9.95
<b>Add Meatball</b>	3.75
 <b>Macaroni and Cheese</b>	9.95
<b>Chicken Fingers and Fries</b>	9.95



**Le nostre Pizze (there is no needs to translate.. everyone know the pizza!)**

Table with 2 columns: Pizza Name and Price. Includes items like Margherita, Pepperoni, Calzone, Diavola, Vegetarian, Hawaiian, Ham and Mushroom, 4-Cheese, Napoli, Tuna, 4-Seasons, Caribbean, Calabrese, Arugula, Classic, Pane & Pasta, Trevigiana, and Mortazza e Pistacchio.

**Se vuoi aggiungere (Add-On):**

Table with 2 columns: Add-on description and Price. Includes 'Choose toppings', 'extra fior di latte mozzarella cheese', and 'prosciutto di Parma'.

**BUON APPETITO**

Take a bit of Pane and Pasta home with you by purchasing our various bakery items, fresh baked bread, homemade pastas and sauces

A 15% Service Charge Will Be Added To Your Final Bill

All Prices Are in Cayman Island Dollars

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