

APPETIZERS

House Salad \$9

Cucumbers, olives, tomatoes, sliced red onions, dried apricots and house vinaigrette

Caesar Salad \$11

Romaine lettuce topped with fresh parmesan, anchovies, warm garlic croutons and traditional Caesar dressing

Beet & Goat Cheese Salad \$14.50

Mixed greens topped with almonds, mandarin oranges, cherry tomatoes and honey-lemon dressing

Eggplant Rollatini \$11.50

Stuffed eggplant with onions, garlic, mushrooms and peppers topped with homemade marinara sauce and gratinated cheese

Caprese Salad \$10

Marinated tomatoes and buffalo mozzarella cheese

Calypso Avocado & Shrimp \$13

Grilled shrimp, avocado and homemade calypso dressing

Tuna Tartare \$14

Served with spring onions, capers, apples, lime, cilantro and toasted bread

Lobster Bisque \$14

Creamy lobster reduction with Pernod cream

Caribbean Gazpacho \$9

Tomatoes, cucumbers, sweet red peppers, cilantro, cotija cheese and spring onions

Soup of the Day \$9

Chef's daily creation

PASTA

Select dishes available in half and full portions

Penne Alla Arabiatta \$19

Penne pasta with garlic, red pepper flakes, basil, homemade tomato sauce and parmesan cheese

Signature Lobster Ravioli \$32**

Ricotta ravioli and lobster ragout in saffron sauce

Spaghetti Carbonara \$21

Spaghetti with pancetta, egg, spring peas, parmesan and chopped herbs

Shrimp Scampi Pasta \$24

Spaghetti with tomato sauce and fresh basil

SIDES

All sides \$4

Mixed Salad

Saffron Rice

Crispy Polenta

Sweet Plantains

Mixed Vegetables

Braised Garlic Spinach

SPECIALTIES

8oz Sambuca Marinated Beef Tenderloin \$38**

Served with mashed potatoes, seasonal vegetables and peppercorn sauce

12oz Beef Strip Loin \$37**

Served with mashed potatoes, seasonal vegetables and roasted mushroom sauce

Lamb Chop \$39***

Served with rosemary potatoes, seasonal vegetables and port wine sauce

Indonesian Chicken Sate \$24

Slow roasted chicken thighs served with atjar, peanut sauce, french fries and fried plantains

Grilled Tofu & Portobello \$21

Served with fried polenta, seasonal vegetables and pineapple salsa

FISH

Local Style Crispy Red Snapper \$27

Served with fried polenta, sweet plantains, seasonal vegetables and Creole sauce

Grilled Mahi Mahi Fillet \$22

Served with rosemary roasted potatoes, seasonal vegetables and pineapple salsa

Almond Crusted Grouper \$33*

Served with saffron rice, seasonal vegetables and orange beurre blanc

Catch of the Day Market Price*

Chef's daily creation

BAMBINO MENU

All dishes \$9

Chicken Breast

Served with french fries and seasonal vegetables

Steak & Fries

Served with french fries and seasonal vegetables

Spaghetti & Meatballs

Topped with fresh parmesan

Beef Sliders

Served with french fries

Pepperoni Pizza

Mini pizza topped with pepperoni

3-Course Menu

Chef's Daily Creation

\$37.95