

## 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

### Calyпсо 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

### Penne Alla Arbiatta \$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

\*All-inclusive surcharge: each star (\*) is an additional \$5.50 charge.

\*\*Prices in USD and include tax. A 15% service charge will be added to the final bill. Gratuity is at your own discretion.