



## APPETIZERS

### Capri Island Burrata Caprese \$14

Fresh burrata, tomato, basil, arugula and olive oil

### Insalata di Campo \$8

Wild greens, fresh parmesan, olives and tomatoes

*Add grilled chicken breast \$6*

*Add grilled shrimp \$9*

### Caesar Salad \$13

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

*Add grilled chicken breast \$6*

*Add grilled shrimp \$9*

### Carpaccio Classico \$19

Thinly shaved beef, parmesan crisps, arugula and truffle crème

### Tomato Bruschetta \$6

Fresh tomato, garlic and onion on toasted bread

### Eggplant Rollatini \$9.50

Stuffed eggplant with spinach ricotta, gratinated cheese and homemade marinara sauce

### Calypso Shrimp & Avocado \$15

Grilled shrimp, avocado and homemade calypso dressing

### L'Escargot Burgundy \$17

French style with garlic, creamy butter and a dash of brandy

### Bacon Wrapped Scallops \$16

Grilled to perfection with salsa verde

### Soup Of The Day \$8

Chef's daily creation

### Lobster Bisque \$13

Creamy Caribbean lobster soup

## PASTA

Select pasta dishes available in half and full portions

### Daily Risotto \$22

Chef's daily creation

### Gnudi Half \$12 | Full \$22

Hand rolled potato gnocchi with shrimp, artichoke and sage butter

### Spaghetti Aglio e Olio Half \$8 | Full \$15

Garlic, parsley and olive oil

*Add grilled chicken breast \$6*

*Add grilled shrimp \$9*

### Signature Lobster Ravioli Half \$17 | Full \$32

Braised lobster ragout with ricotta ravioli and saffron sauce

### Spaghetti Carbonara Half \$12 | Full \$20

Pancetta, egg, peas and parmesan

*Add grilled chicken breast \$6*

*Add grilled shrimp \$9*

### Tagliatelle Half \$16 | Full \$28

Fresh tagliatelle with lamb shank ragout

### Spaghetti Rustica Half \$8 | Full \$14

Rich tomato sauce with fresh basil and thyme

*Add grilled chicken breast \$6*

*Add grilled shrimp \$9*

### Authentic Lasagna \$19

Fresh pasta layered with bolognese and cheese baked to order

## SPECIALTIES

### Harissa Blackened Salmon (Tunisian) \$30

Served with tomato and olive ragout, pommes purée and arugula

### Lomo a la Parrilla (Spanish) \$39

Grilled beef tenderloin with grilled vegetables provençal, pommes purée and salsa verde

### Chicken Française (French) \$25

Sautéed chicken with grilled vegetables provençal, pommes purée and caper lemon cream sauce

### Osso Buco (Italian) \$38

Braised veal shank with toasted pine nuts and pommes purée

### Paella Valencia (for two) \$38

Spanish rice dish with chorizo, chicken, mussels, clams, shrimp, peppers and saffron aroma

### Pork Saltimbocca \$24

Pork loin wrapped in prosciutto with sage brown butter sauce

## SIDES & ADD-ONS

Grilled chicken breast \$6

Grilled shrimp \$9

Side pasta \$6

Side salad \$6

French fries \$5

## DESSERTS \$9

Traditional Tiramisu

Coffee Crème Brulee

Double Molten Chocolate Cake

Vanilla Affogato

Cheesecake

## BAMBINO MENU \$10

### Chicken Breast

Served with french fries and seasonal vegetables

### Spaghetti & Meatballs

Topped with fresh parmesan

### Beef Sliders

Served with french fries and apple slices

### Bambino Pepperoni Pizza

Mini pepperoni and cheese pizza

### Steak & Fries

Served with a mayo-ketchup sauce