

Starters

Prosciutto e Melone	\$14.75
<i>Parma Ham with Fresh Seasonal Melon, Baby Spinach Leaves, Port Wine Reduction</i>	
Carpaccio	\$14.75☉
<i>Thin Slices of Raw Angus Beef Tenderloin with Grain Mustard Dressing, Celery, Parmesan and Mesculin Leaves</i>	
Bruschettone	\$12.75
<i>Rustic Bread Crouton with Ricotta Cheese, Baked Tomatoes, Eggplant Confit and Marinated Anchovies</i>	
Caprese	\$13.75☉ V
<i>Fresh Mozzarella Bocconcini with Roasted Grape Tomatoes, Basil and Extra Virgin Olive Oil</i>	
Radicchio	\$12.75☉ V
<i>Grilled, topped with Provolone cheese and Sun Dried Tomato Pesto</i>	
Seared Scallops	\$14.75☉
<i>Lemon and Mint Dressing, Crunchy Asparagus Salad</i>	
Calamari	\$12.75
<i>Golden Fried Marinated Calamari Rings and Zucchini with Spicy Tomato Dip</i>	
Mahi Mahi Ceviche	\$13.75☉
<i>Marinated in Lemon Juice, Chilli, Olive Oil, with Cannellini Beans, Onions and Mint</i>	
Mickey's Salad	\$11.75☉ V
<i>Avocado, Tomato and Red Onions with Basil-Lemon-Olive Oil Dressing in Parmesan Basket</i>	
Caesar Salad	\$11.75 V
<i>Romaine Leaves with Parmesan Shavings, Croutons and Caesar Dressing</i>	
Seafood Salad	\$14.75☉
<i>Steamed Shrimps, Calamari and Sea Scallops with Shaved Fennel, Grape Tomatoes, Endives, Extra Virgin Olive Oil and Fresh Herbs</i>	
Spinach Salad	\$11.75☉ V
<i>Baby Spinach Leaves, Goat Cheese, Toasted Almonds and Balsamic dressing</i>	
Soups	
Bermuda Fish Chowder	\$9.50☉
<i>Traditional Fish Soup laced with Bermuda Black Rum and Sherry Pepper</i>	
Chef's Soup of the Day	\$9.00
Pasta	
Orecchiette	\$19.75 V
<i>Roasted Grape Tomatoes, Basil, Garlic and Chilli with Provolone Cheese</i>	
Penne	\$19.75 V
<i>Grilled Vegetables, Lemon, Olive Oil, Fresh Herbs and Pecorino Cheese</i>	
Fettuccine	\$18.75

Beef Ragout Bolognese Style and Parmesan Shavings

Spaghetti \$19.75

Sautéed Local Catch, Scallions and Parsley Pesto, Capers

Risotto \$21.75

With Mixed Seafood, Tomato, Garlic, Lemon and Extra Virgin Olive Oil

Mains

Jerk Chicken \$27.75

Roasted Chicken Leg in Jerk Spices with Rice and Beans, Mango and Shallots

Seafood Casserole \$29.75◎

Catch, Calamari, Prawns and Scallops in Tomato, Garlic and Chilli Broth with Rustic Garlic Crouton

Scaloppine \$28.75

Tenderized Veal Slices with Lemon, Parsley, Cream and Parmesan, Roasted Portobello Mushrooms

Red Snapper \$29.75

Pan roasted, Lemon and Zucchini Risotto, Basil Pesto

From the Grill

(All the fish items are served with rice and herb timbale, all the meat items are served with spiced potato wedges. Choice of Bernaise, Pico de Gallo and Provençale sauce)

Local Catch \$29.75◎

Marinated with Fresh Herbs, White Wine and Lemon Juice

Atlantic Salmon Skewers \$27.75

Blackened in Soy Sauce and Oriental Spices

Jumbo Prawns \$31.75

Basted with Pink Peppercorn and Garlic Butter

Strip Loin \$32.75

10oz succulent Angus Beef Steak

Australian Lamb Chops \$32.75◎

Marinated in Mint and Rosemary

Italian Sausage \$28.75

With Broccoli Rabe Pesto

Surf & Turf \$33.75

6oz Angus Beef Tenderloin topped with a marinated Jumbo Prawn

Garnishes

Sautéed Mushrooms with Parmesan and Rosemary \$7.00

Green Beans with Anchovies, Grape Tomatoes and Shallots \$7.00

Roasted Vegetable Rattatouille \$7.00

Sautéed Spinach with Garlic and Almonds	\$7.00
Onion Rings	\$6.00
Classic Bruschetta (Fresh Tomato, Garlic, Oregano)	\$6.00
Garlic Bread	\$6.00

☉ = **Healthy Eating Choice**

V = **Vegetarian Choice**

Prices are subject to a 17% gratuity charge. Any split items will incur a \$6.00 surcharge.
For parties of eight or more, an additional 3% gratuity will be added.
Other Dining options are available and we welcome group bookings.