

Appetizers

Tuna Tartare With capers, olives, oregano, red onion, garlic bruschetta and grain mustard dressing	14.75	
Jonah Crab Cakes Lemon, thyme and tomato concassé', crunchy cabbage and beetroot salad	15.75	
Mussels & Clams In white wine, fresh tomato, basil, broccoli, carrots and chili broth	15.75	
Goat Cheese Breaded on top of crispy green apple, crouton, mesclum leaves and balsamic reduction	13.75	V
Vegetable Millefeuille Eggplant, zucchini, shitake mushrooms, asparagus with mozzarella cheese and tomato coulis	13.75	V
Angus Tenderloin Marinated in herbs and Jerez vinegar, simply seared and thinly sliced bell peppers and anchovies compote	15.75	

Salads

Ocean Salad Lobster, prawns, calamari, tuna, cherry tomatoes, green beans, potatoes and lemon olive oil dressing	17.75	
Baby Spinach Salad With grilled pear, Pecorino cheese shavings, toasted almonds and honey lime dressing	12.75	V
Confit Duck Salad Mesclum leaves, scallions, boiled eggs, croutons and orange soy dressing	13.75	

Soups, Risotto and Pasta

Any pasta dish can be served as an appetizer or main course as reflected in pricing

Chef's Soup Of The Day	9.00	
Bermuda Fish Chowder Traditional tomato based fish soup with local catch, Bermuda black rum and sherry peppers	9.50	
Risotto Wild mushrooms, asparagus, herbs and red wine glaze	16.75 - 25.75	V
Spaghetti Prawns, calamari, clams, mussels, saffron, parsley and zucchini	18.75 - 27.75	
Orecchiette Pork sausage, broccoli florets, garlic, chili and parmesan shavings	16.75 - 24.75	
Linguine Sautéed Half Fresh Maine Lobster, basil and garlic in light spicy tomato and brandy sauce	38.75	☐
Maltagliati Roasted eggplant, cherry tomatoes, mint, almonds and ricotta cheese	16.75 - 24.75	V

V = Vegetarian dishes

Please note - any split items will incur a \$6.00 surcharge

Main Courses

Maine Lobster Thermidor (served half or whole lobster) Glazed in brandy, white wine, onions and cream sauce with fried leeks	38.75 - 65.75	☐
Grilled Maine Lobster (served half or whole lobster) Topped with roasted cherry tomatoes, fresh oregano, black olives and scallions	38.75 - 65.75	☐
Fish And Seafood Cartoccio Oven roasted casserole with potatoes, shitake mushrooms, white wine and chives sauce	34.75	
Catch Of The Day Marinated and grilled with sautéed green beans, tomatoes, anchovies, shallots	29.75	
Tuna Steak Simply rare seared in peppercorns with sautéed spinach "zimino" style and Maldon salt flakes	29.75	
Salmon Skewered in polenta flour, oregano and caper crust with chickpea rustic mash	28.75	
Fritto Misto Golden fried prawns, calamari, baby squid, scallops, catch, zucchini and asparagus	31.75	
Angus Beef Sirloin 10oz steak grilled to perfection with sautéed mushrooms "trifolata" and salsa verde	33.75	
Lamb Chops With cous cous and vegetable salad, feta cheese and yogurt jus	34.75	
Free Range Chicken Supreme 10oz breast on the bone, oven roasted with lemon and herbs, braised lentils and sun dried tomatoes	28.75	
Veal Chop 10oz pan seared with marinated grilled vegetables and Marsala sweet wine sauce	29.75	

All fish main courses are served with warm fingerling potato salad,

All meat main courses are served with roasted white creamer potatoes

Please Note

17% service charge will be added to your total bill
For Parties of 8 or more, an additional 3% will apply

OUR MAP DINERS AND DINE AROUND CUSTOMERS

Items marked with ☐ are subject to an additional surcharge

Executive Chef: Guido Brambilla

General Manager: Ennio Lucarini

CHEESE PLATTER	15.75	☐
Selection of Italian and French cheeses with grapes, dried fruits and crackers		
DESSERTS		
Cannoli	12.00	
Crispy hazelnut cigars filled with chocolate mousse, orange and dark rum compote		
Parfait	12.00	
Walnut and honey flavored with espresso cream sauce		
Pineapple Carpaccio	12.00	
Marinated in sweet wine and citrus zest, with passion fruit sorbet		
Chocolate Flan	12.00	
Dark chocolate pudding with creamy heart, caramel and spiced crème anglaise		
Cheesecake	12.00	
Vanilla and lime classic cheesecake with chilled berry soup		
Baileys Affogato	14.00	☐
Vanilla ice cream with Espresso coffee and Baileys liquor		
SELECTION OF SORBET AND ICECREAM	9.00	