

## APERITIVO

### ANDIAMO BRUSCHETTA

Grilled Garlic Bread, Local Heirloom Tomatoes,  
Basil Pesto, Burrata Cheese  
13

### TRUFFLE FRIES

Thin-Cut Fries, Truffle Oil,  
Truffle Shavings, Parmigiano, Parsley  
13

### CALAMARI FRITTI

Zucchini, Banana Peppers,  
Tomato Sauce, Scotch Bonnet Aioli  
16

### ANTIPASTI ALL'ITALIANA

Selection of Italian Cold Cuts & Cheeses,  
Olive Ascolana, Pizza Fritta,  
Balsamic Vinegar Cipolline,  
Home-Made Giardiniera  
17

### PROSCIUTTO CRUDO'S CROCCHETTE

Parma Ham Croquettes, Tomato Sauce  
10

## ANTIPASTI

### BURRATA & PANZANELLA

Tuscan Panzanella Salad, Burrata  
18

### VITELLO TONNATO

Slow-Cooked Veal Loin, Tuna Cream,  
Tomato Caramel  
22

### TRADITIONAL CAESAR

Romaine Lettuce, Caesar Dressing, Parmigiano,  
Fried Capers, Croutons  
13

### CRUDO DEL GIORNO

Lightly Marinated Fish  
(based on local market availability)  
26

### ARUGULA FRUIT SALAD

Arugula & Mixed Green Lettuce, Berries,  
Candied Pecans, Cherry Tomatoes, Orange,  
Melon, Piña Colada Dressing  
15

### ADD ON

Grilled Chicken Breast 8  
Blackened Shrimp 10  
Pan Fried Local Snapper 16

## PIZZA

Our "Napoli Style" pizza has a thin and moist crust at the base, with dough that puffs up around the sides and provides for a very airy & soft crust. Our dough is fermented in the fridge for at least 24 hours to obtain a better digestibility.

### CLASSIC PIZZAS

#### MARGHERITA

Parmigiano, Mozzarella, Basil  
15

#### PEPPERONI

Parmigiano, Mozzarella, Pepperoni  
17

#### CALZONE TRADIZIONALE

Parmigiano, Mozzarella, Ricotta Cheese, Basil  
16

#### MEAT LOVERS

Parmigiano, Mozzarella, Pepperoni, Sausage, Bacon  
19

### SPECIALTY PIZZAS

#### VEGETABLES & CO

Creamy Pesto, Mozzarella, Parmigiano,  
Grilled Zucchini, Cherry Tomatoes,  
Red Onions, Lemon Ricotta  
18

#### JERK CARIBBEAN

Spicy Tomato, Mozzarella,  
Parmigiano, Jerk Chicken, Bell Peppers,  
Red Onions, Cilantro Sour Cream  
18

#### MUSHROOM TRUFFLE

Truffle Ricotta, Mozzarella, Mushroom,  
Truffle Oil, Arugula, Parmigiano  
20  
Add Mortadella 4

#### PROSCIUTTO & ARUGULA

Smoked Rosemary Cream, Smoked Mozzarella,  
Arugula, Balsamic Reduction,  
Prosciutto di Parma, Parmigiano  
22

#### CALZONE NAPOLI

Mozzarella, Ricotta,  
Prosciutto Cotto, Green Olives  
18

## PRIMI PIATTI

#### TAGLIATELLE PESTO

Home-Made Green Tagliatelle,  
Pesto Sauce, Pecorino Cream  
19

#### RIGATONI AL FORNO

Baked Rigatoni, Bolognese Ragout,  
Onion Cream, Porcini & Beef Jus  
20

#### MEZZI PACCHERI ALLO SCOGLIO

Lobster Sauce, Calamari, Mussels, Shrimps,  
Cherry Tomato, Crispy Pizza Crust  
30

#### RAVIOLI RICOTTA & SHRIMP

Home-Made Ricotta and Shrimp Stuffed Ravioli,  
Delicate Tomato Sauce, Oregano  
24

#### RISOTTO CAROTE CAPESANTE

Carrot Citrus Risotto, Scallops Carpaccio,  
Ginger & Chives Salmoriglio  
28

## SECONDI PIATTI

#### EGGPLANT PARMIGIANA

Deep Fried Eggplant, Tomato Sauce,  
Mozzarella, Parmigiano, Basil,  
Smoked Mozzarella Foam, Sweet & Sour Salad  
20

#### POLPO & PATATE

Pan Fried Octopus, Roasted Potatoes, Piquillo Peppers,  
Red Bell Pepper and Almond Sauce, Fennel  
30

#### OSSOBUCO RAGOUT & POLENTA FRITTA

Beef Ossobuco Ragout, Fried Polenta, Kale,  
Aged Pecorino Cheese, Gremolada Sauce  
26

#### TONNO & CAPONATA

Grilled Tuna, Sicilian Caponata  
37

#### BRANZINO "ACQUA PAZZA"

Mediterranean Seabass, Cherry Tomato Sauce,  
Sardinian Fregola Pasta  
40

 Vegetarian Dish

Please advise your server about dietary restrictions or allergies.  
All prices are quoted in KYD and charged in USD. (\$1 KYD = \$1.25 USD)  
A 20% service charge will be added to your bill.

The Ritz-Carlton, Grand Cayman is proud to support "Cayman Sea Sense" by only purchasing seafood from sustainable sources.