

## TO START

### 🌿 "THE FAMOUS"

**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

Served with Zucchini, Banana Peppers, Tomato Sauce, Scotch Bonnet Aioli  
15

### 🌿 BURRATA

Heirloom Tomatoes, Arugula, Basil Pesto  
16

### 🌿 ARUGULA FRUIT SALAD

Arugula & Mixed Green Lettuce, Berries, Candied Pecans, Cherry Tomatoes, Orange, Melon, Pomegranate Dressing  
14

### TRADITIONAL CAESAR

Romaine Lettuce, Caesar Dressing, Parmigiano, Fried Capers, Croutons  
12

### SICILIAN CRAB SALAD

Mixed Green Lettuce, Cherry Tomatoes, Jonah Crab, Lime Citronette, Seasoning Pepper Pesto  
29

### ANTIPASTO PLATTER

Selection of Italian Cold Cuts & Cheeses, Olive Ascolana, Pizza Fritta, Confit Cherry Tomato, Sweet-Sour Red Onion  
17

### ADD ON

Grilled Chicken Breast 8  
Blackened Shrimp 10  
Pan Fried Local Snapper 14

## PIZZA

Our "Napoli Style" Pizza has a thin and wet crust at the base, with dough that puffs up around the sides and provides for a very airy & soft crust. We ferment the dough 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

#### MEAT LOVERS

Parmigiano, Mozzarella, Pepperoni, Sausage, Bacon  
19

### SPECIALITY PIZZAS

#### 🌿 MEDITERRANEAN

Creamy Pesto, Mozzarella, Goat Cheese, Parmigiano, Cherry Tomatoes, Red Onions, Black & Green Olives  
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  
19  
Add Mortadella 4

#### PROSCIUTTO & ARUGULA

Rosemary Cream, Smoked Mozzarella, Arugula, Balsamic Reduction, Prosciutto di Parma, Parmigiano  
20

## PRIMI PIATTI

### RAVIOLONE CARBONARA

"Rose Shape" Ricotta & Spinach Filled Pasta, Guanciale Butter, Carbonara, Crispy Guanciale  
20

### 🌿 SPAGHETTI & EGGPLANT POLPETTE

Yellow Sweet Tomato Sauce, Pecorino Cheese & Eggplant "Polpetta" Balls, Basil  
17

### 🌿 RED BELL PEPPER RISOTTO

Carnaroli Rice, Fresh Bell Pepper Puree, Greek Yogurt Mayo, Capers, Black Olives  
18

## MAIN COURSES

### BRANZINO "ACQUA PAZZA"

Mediterranean Seabass, Cherry Tomato Sauce, Sardinian "Fregola" Pasta  
40

### LAVENDER CRUSTED LAMB

Lavender and Thyme crusted Lamb Chops, Port Wine Glazed Carrots  
32

### VEAL MILANESE

Charcoal Bread crusted Veal, Parmesan Cream, Tomato Jam, Balsamic Arugula Salad  
28

🌿 *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.