

## 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  
15

### ANTIPASTI ALL'ITALIANA

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

### PROSCIUTTO CRUDO'S CROCCHETTE

Parma Ham Croquettes, Tomato Sauce  
10

## ANTIPASTI

### BURRATA & PANZANELLA

Panzanella, Chilled Tomato Soup,  
Chives Oil  
18

### VITELLO TONNATO

Slow-Cooked Veal Loin, Tuna Cream, Tomato  
Caramel, Pickled Mustard Seeds,  
Sweet & Sour Red Onion  
21

### TRADITIONAL CAESAR

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

### SICILIAN CURED SNAPPER

Citrus Cured Snapper, Yogurt Mousse,  
Fennel & Orange Salad  
25

### ARUGULA FRUIT SALAD

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

### ADD ON

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

## 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

#### 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  
19  
Add Mortadella 4

#### PROSCIUTTO & ARUGULA

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

## PRIMI PIATTI

### RIGATONI AL FORNO

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

### CALAMARATA ALLO SCOGLIO

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

### RAVIOLONE CARBONARA

Ricotta & Spinach Raviolo,  
Guanciale Ham Butter, Carbonara Sauce, Crispy  
Guanciale Ham  
20

### SPAGHETTI & EGGPLANT

#### POLPETTE

Sweet Yellow Tomato Sauce, Pecorino Cheese,  
Basil, Ricotta & Eggplant Polpette  
17

## SECONDI PIATTI

### SCALLOPS, GUANCIALE HAM & RED BELL PEPPERS

Pan Fried Scallops, Guanciale Ham, Roasted Red  
Bell Pepper Puree, Crispy Callaloo  
36

### 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

### EGGPLANT PARMIGIANA

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

 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.