

APERITIVO

ANDIAMO BRUSCHETTA

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

TRUFFLE FRIES

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

CALAMARI FRITTI

Zucchini, Banana Peppers,
Tomato Sauce, Scotch Bonnet Aioli
17

PROSCIUTTO CRUDO CROCCHETTE

Parma Ham Croquettes & Tomato Sauce
12

ANTIPASTI

ANTIPASTI ALL'ITALIANA

Selection of Italian Cold Cuts & Cheeses,
Olive Ascolana, Zucchini Chips,
Pizza Fritta, Yogurt Dip
19

BURRATA

Beetroot, Sous Vide Pear,
Pickled Watermelon Radish, Pistachio
19

MUSSELS ALLA "DIAVOLA"

East Coast Mussels,
Cherry Tomatoes, Spicy Garlic Sauce
19

OCTOPUS SALAD

Slow-Cooked Octopus, New Potato, Baby Peppers,
Tomatoes, Chives, White Balsamic Dressing
19

BEEF CARPACCIO

Crispy Shallots, Green Leaves, Parmigiano,
Cipriani Dressing
15

SALADS

PANZANELLA SALAD

Heirloom & Cherry Tomatoes,
Cucumber, Pickled Red Onion, Celery, Crostini,
Sherry Vinaigrette Dressing
16

TRADITIONAL CAESAR

Romaine Lettuce, Parmigiano, Fried Capers,
Croutons, Caesar Dressing
14

ARUGULA FRUIT SALAD

Berries, Orange, Melon, Cherry Tomatoes,
Arugula & Mixed Greens, Candied Pecans,
Pomegranate Dressing
16

ADD ON

Grilled Chicken Breast 9
Burrata 12
Blackened Shrimp 12
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

Tomato Sauce, Parmigiano, Mozzarella, Basil
15

CALZONE TRADIZIONALE

Tomato Sauce, Parmigiano, Mozzarella,
Ricotta, Basil
16

PEPPERONI

Tomato Sauce, Parmigiano, Mozzarella, Pepperoni
17

MEAT LOVERS

Tomato Sauce, Parmigiano, Mozzarella, Pepperoni,
Sausage, Bacon
19

SPECIALTY PIZZAS

JERK CARIBBEAN

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

CHORIZO AND GOAT CHEESE

Tomato Sauce, Mozzarella, Goat Cheese, Chorizo,
Caramelized Onion, Basil
19

MUSHROOM TRUFFLE

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

MARE

Spicy Vodka Sauce, Blackened Shrimp & Calamari,
Capers, Olives, Cherry Tomatoes
22

CALABRESE

Mozzarella, Provolone, Stracciatella, Nduja,
Fig Jam, Lemon Parsley Gremolata
20

PRIMI PIATTI

AGNOLOTTI DEL PLIN

Beef Short Rib & Lamb Shank Ravioli,
Truffle Port Braising Jus
24

PAPPARDELLE ALLA SORRENTINA

Pappardelle Pasta, Nduja & Sausage Ragù,
Parmigiano & Mozzarella
24

TAGLIATELLE PESTO

Spinach Tagliatelle Pasta, Pecorino Cream, Pesto Sauce
20

SPAGHETTONI "CACIO E PEPE"

Spaghettoni Pasta, Roasted Black Peppercorn,
Butter & Pecorino Sauce
18

CALAMARATA AL FRUTTI DI MARE

Calamarata Pasta, Calamari, Octopus, Lobster,
Shrimp, Mussels, Seafood Tomato Sauce
33

SECONDI PIATTI

TAGLIATA DI MANZO

10oz Hanging Tender, Black King Mushrooms,
Sautéed Spinach, Demi-Glace, Porcini Sauce
44

CHICKEN PICCATA

Linguine Pasta, Pan Fried Chicken Breast,
Tomato Basil & Capers Cream Sauce
27

EGGPLANT PARMIGIANA

Deep Fried Eggplant, Parmigiano, Mozzarella, Basil,
Smoked Mozzarella Foam, Tomato Sauce,
Sweet & Sour Salad
21

SWORDFISH STEAK

Grilled Swordfish, Sicilian Caponata, Salsa Verde
36

BRANZINO "ACQUA PAZZA"

Mediterranean Seabass, New Potato,
Wine-Cherry Tomato Sauce
42



Please advise your server about dietary restrictions or allergies.

The Ritz-Carlton, Grand Cayman is proud to support the local farmers and fishermen in creation of our menus, as well supporting "Cayman Sea Sense" by only purchasing seafood from sustainable sources.

All prices are quoted in KYD and charged in USD (Exchange Rate \$1 KYD = \$1.25 USD).

For your convenience, a 20% Gratuity will be added to your bill.