

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

BEEF CARPACCIO

Crispy Shallots, Green Leaves, Parmigiano,
Thin-Cut Fries, Cipriani Dressing
22

OCTOPUS SALAD

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

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

PEPPERONI

Tomato Sauce, Parmigiano, Mozzarella, Pepperoni
17

CALZONE TRADIZIONALE

Tomato Sauce, Parmigiano, Mozzarella,
Ricotta, Basil
16

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

TAGLIATELLE PESTO

Spinach Tagliatelle Pasta,
Pecorino Cream, Pesto Sauce
20

CALAMARATA AL FRUTTI DI MARE

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

SWORDFISH STEAK

Grilled Swordfish, Sicilian Caponata, Salsa Verde
36

AGNOLOTTI DEL PLIN

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

BRANZINO "ACQUA PAZZA"

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

SANDWICHES

Includes a Side of Fries, Caesar Salad or Fruits

SHRIMP WRAP

Lightly Blackened Shrimp, Flour Tortilla,
Avocado, Pickled Vegetables, Romaine Lettuce,
Scotch Bonnet Aioli
21

ANDIAMO BURGER

Niman Ranch Beef Patty, Pretzel Bun,
Bacon, Fontina Cheese, Tomato Jam,
Fried Pickled Onion, Arugula, Aioli
20

FRIED VEGETABLE PIZZA SANDWICH

Crunchy Fried Pizza Dough, Ricotta, Zucchini,
Eggplant, Broccolini, Piquillo Pepper & Red Pesto
17

CHICKEN MILANESE SANDWICH

Breaded Chicken Breast, Ciabatta Bread,
Mozzarella & Fontina Cheese, Tomato Jam,
Pickled Red Onion, Arugula, Balsamic Reduction,
Pesto Mayonnaise
20

SNAPPER BURGER

Grilled Snapper Patty, Squid Ink Bun,
Pickled Zucchini, Mixed Greens,
Seasoning Pepper Tartar Sauce
21

🌿 Vegetarian Dish

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.