



Similar to a neighborhood social club, likeminded fans meet and mingle, enjoying exhilarating moments watching a variety of international sport matches and competitions.

APERITIVO

TRUFFLE FRIES14

Thin Shaved Potato Fries, Truffle Oil, Shaved Parmigiano, Truffle Aioli

ANDIAMO BRUSCHETTA15

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

BLACK GARLIC MEATBALLS 16

Roasted Tomato Sauce, Parmigiano, Basil

FRITTO MISTO22

Deep Fried Shrimp & Squid, Arrabiata Sauce & Lemon Aioli

ANTIPASTI

GNOCCHI ALLA ROMANA...14

Gorgonzola Dolce Crème, Crispy Sage

SNAPPER CRUDO....19

Charred Grapefruit & Orange, Chili, Radish, Sea Salt, Blood Orange Vinaigrette

BURRATA....19

Watermelon Zuppa Freddo, Heirloom Tomatoes, Basil Oil, Pistachio Crumble

TAGLIERE MISTO....26

Artisanal Italian Cured Meats & Cheeses, Pickled Vegetables, Gnocco Fritto, Mostarda di Frutta

INSALATE

LITTLE GEM CAESAR.... 16

Baby Romaine, Guanciale, Crispy Capers, Focaccia Crouton, Green Caesar Dressing

INSALATA DI FRUTTA....18

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

FICHI & RICOTTA....20

Valerian Salad, Baby Spinach, Watercress, Sweet Potato, Pine-Nut Agrodolce, Lemon & Honey Vinaigrette

ADD ONS:

GRILLED CHICKEN BREAST.... 9

BLACKENED SHRIMP...12

PAN FRIED LOCAL SNAPPER....16

BURRATA....12

PIZZA

MARGHERITA....17

Tomato Sauce, Mozzarella, Parmigiano, Basil
Add Pepperoni2

CALZONE TRADIZIONALE....18

Tomato Sauce, Mozzarella, Parmigiano, Salami, Ham,
Ricotta, Grilled Broccolini, Basil

PERE + GORGONZOLA....19

Fontina, Gorgonzola Dolce, Bosc Pear, Fig,
Honey, Aged Balsamic, Arugula

SALSICCIA + FRIARIELLI.... 20

Smoked Mozzarella, Italian Sausage,
Neapolitan Bitter Greens, Pickled Yellow Tomatoes,
Guajillo Powder

PARMA....21

Tomato Sauce, Prosciutto di Parma, Olive Tapenade,
Arugula, Shaved Parmigiano

CHORIZO + BRIE....21

Tomato Sauce, Mozzarella, Caramelized Onion, Basil

FUNGHI + TARTUFO....23

Truffle Ricotta, Mozzarella, Local Mushrooms,
Arugula, Shaved Parmigiano

Add on Freshly Shaved Black Truffle 25

MAINS

SPAGHETTONI CACIO E PEPE.... 20

Spaghettoni, Four Pepper Blend, Tossed in
a Wheel of Pecorino Romano

Add on Freshly Shaved Black Truffle 25

LASAGNA BIANCA.... 26

Hundred Layers Pasta, Bolognese, Béchamel & Mozzarella Sauce

LINGUINE ALLE VONGOLE.... 29

Linguine, Manila Clams, Roasted Heirloom Tomato Sauce,
Focaccia Crumbs, Bottarga

CHICKEN MILANESE.... 36

Provolone filled Crispy Chicken Breast, Tomato Sauce,
Mozzarella, Charred Broccolini & Sherry Vinaigrette

BRANZINO E FARRO ...45

Fennel Salmoriglio, Puttanesca, Salsa Verde,
Spiced Parmesan Crust

SANDWICHES

Includes a Side of Fries, Caesar Salad or Fresh Fruits

CAPRESE SANDWICH19

Ciabatta Bread, Roasted Heirloom Tomatoes, Basil,
Melted Mozzarella, Pickled Eggplant, Broccolini, Pesto

PORCHETTA DI ARICCIA20

Grilled Focaccia Bread, Rosemary Slow Roasted Porchetta,
Foraged Pickled Mushroom, Local Greens, Truffle Aioli

ANDIAMO BURGER20

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

WRAP DI GAMBERI21

Grilled Shrimp, Spinach Tortilla, Avocado,
Pickled Vegetables, Romaine Lettuce, Scotch Bonnet Aioli

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.

COCKTAILS

WINE BY THE GLASS

CLASSIC

NEGRONI DEL CIRCOLO...20

Gin, Campari, Sweet Vermouth

SBAGLIATO DEL CIRCOLO...22

Sweet Vermouth, Campari,

SCROPPINO DEL CIRCOLO...22

Lemon Sorbet, Vodka & Prosecco

MEZZO SPRITZ...22

Aperol, Campari, Prosecco & Soda

FRAGOLA + CO...22

Rum, Strawberry & Basil, Lemon & Prosecco

SIGNATURE

TIE BREAK...24

Dark Rum, Nocino Liqueur, Banana Jam, Grapefruit, Maraschino, Passion Fruit Foam

GRANDMA'S MEMORY...25

Vodka, Milk, Sugar Syrup, Lemon Curd, Lime

BREAKFAST AT CIRCOLO'S...24

Rum, Roasted Pineapple, Honey, Roasted Coffee Beans, Orange Sherbet, Lemon

POLE POSITION...24

Artichoke Tequila, Ginger Liqueur, Lemon, Pepperoncino, Soda

MOCKTAILS

FLOWERY BOOSTER...18

Flowery Infusion, Lemon, Soda

TGT...18

Orange, Turmeric & Ginger Cordial, Lemon, Tonic

BEERS

INTERNATIONAL 10

COORS LIGHT, CORONA, HEINEKEN, MICHELOB ULTRA, STELLA, PERONI, MORETTI, HEINEKEN ZERO, MAGNERS

LOCAL8

CAYBREW, CAYBREW LIGHT, WHITE TIP, HOPNOSIS, MANGO TANGO

SPUMANTE

FANTINEL, PRESTIGE CUVEÉ, PROSECCO NV.... 15

CHANDON GARDEN SPRITZ NV.... 18

MOËT & CHANDON, IMPERIAL BRUT NV.... 33

MOËT & CHANDON, ICE IMPERIAL NV.... 38

BIANCO

ERMACORA, PINOT GRIGIO 2022.... 16

LEITZ, RIESLING 2022.... 16

CLOUDY BAY, SAUVIGNON BLANC 2023 28

CROSSBARN BY PAUL HOBBS 2023.... 19

WILLIAM FEVRE, CHABLIS 2022.... 34

VIETTI, MOSCATO 2022.... 16

ROSATO

CHÂTEAU D'ESCLANS, WHISPERING ANGEL, ROSÉ 2023 23

CHÂTEAU MINUTY, PRESTIGE, ROSÉ 2023.... 18

ROSSO

GHIAIA NERA, NERELLO MASCALESSE 2021.... 16

AU BON CLIMAT, PINOT NOIR 2022 20

VILLA CALCINAIA, CHIANTI CLASSICO 2019.... 20

TERRAZAS DE LOS ANDES, MALBEC 2021.... 18

VILLA ANTINORI, TOSCANA 2020.... 23

COL D'ORCIA, BRUNELLO DI MONTALCINO 2017 45

PIO CESARE, NEBBIOLO 2020.... 24

LANDOT, BORDEAUX 2016.... 25

MOUNT VEEDER, CABERNET SAUVIGNON 2021.... 35

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DESSERTS

CLASSIC ITALIAN TIRAMISU..... 12

Lady Fingers soaked in Espresso Coffee & Marsala with Mascarpone Cream

HAZELNUT ROCHER..... 14

Chocolate Baba with Hazelnut & Nutella Mousse in a Crunchy Hazelnut & Cereal Crust

BERRIES & LIMONCELLO PANNACOTTA..... 12

Traditional Italian Pannacotta with a Limoncello Scent, served with Macerated Berries

THIN MINT SEMIFREDDO..... 12

Combination of an Italian staple Semifreddo with an American favorite Thin Mint Twist

AFFOGATO..... 12

A velvety Scoop of Home-Made Vanilla Gelato that is gently bathed in a shot of robust Espresso Coffee

CHOICE OF CANNOLI..... 2

Pistachio or Mascarpone Crèmeux Filled “A La Minute” topped with a choice of Chocolate Chips, Crushed Pistachios, Candied Orange or Maraschino Liqueur Cherries

DRINKS

DIGESTIF

COFFEE

Andiamo's Limoncello

12

Espresso Martini

20

Amaro Montenegro

12

Baileys

12

Sambuca

12

Grand Marnier

12

Courvoisier VS

18

Espresso

6

Double Espresso

8

Latte

7

Cappuccino

7

Macchiato

6

Americano

6

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