



“MANGIA BENE. RIDI SPESSO. AMA MOLTO”  
EAT WELL. LAUGH OFTEN. LOVE MUCH

### APERITIVO

BRUSCHETTA \$15    BLACK GARLIC MEATBALLS \$16  
TRUFFLE FRIES \$14    FRITTO MISTO \$22

Includes a Side of Fries, Caesar Salad or Fresh Fruit

### ANTIPASTI

#### SNAPPER CRUDO...\$19

Charred Grapefruit and 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 and Cheeses,  
Pickled Vegetables, Gnocco Fritto, Mostarda di Frutta

#### LITTLE GEM CEASAR...\$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, Sweet Potato,  
Pine-Nut Agrodolce, Lemon and Honey Vinaigrette

#### ADD ONS

Grilled Chicken Breast...9, Blackened Shrimp...12  
Pan Fried Local Snapper...16, Burrata...12

#### AGNOLOTTI AL TARTUFO...\$24

Filled with Truffle Ricotta, Seared Leek,  
Bitter Greens, Grilled Corn, Sunchoke Cream  
Add Freshly Shaved Black Truffle \$25 Supp

#### 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

#### PARMIGIANA DI MELANZANE...\$26

Melted Mozzarella, Basil, Tomato Sauce,  
Smoked Fondue Foam, Mixed Leaf Salad

### SANDWICHES

#### CAPRESE SANDWICH...\$19

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

#### WRAP DI GAMBERI...\$21

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

#### PORCHETTA DI ARICCIA...\$20

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

#### ANDIAMO BURGER...\$20

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

### PIZZA

#### MARGHERITA...\$17

Tomato Sauce, Mozzarella, Parmigiano, Basil  
Add Pepperoni \$2 Supp

#### CALZONE TRADIZIONALE...\$18

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

#### PERE + GORGONZOLA...\$19

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

#### SAUSAGE + 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, Caramelized Onion, Basil, Mozzarella

#### FUNGHI + TARTUFO...\$23

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

Add Freshly Shaved Black Truffle \$25 Supp

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.



WINE BY THE GLASS

SPUMANTE

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

CHANDON GARDEN SPRITZ NV.... 18

MOËT & CHANDON, IMPERIAL BRUT NV.... 31

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

BIANCO

ERMACORA, PINOT GRIGIO 2022.... 16

LEITZ, RIESLING 2022.... 16

CLOUDY BAY, SAUVIGNON BLANC 2023.... 25

CROSSBARN BY PAUL HOBBS 2023.... 19

WILLIAM FEVRE, CHABLIS 2022.... 34

VIETTI, MOSCATO 2022.... 16

ROSATO

CHÂTEAU D'ESCLANS, WHISPERING ANGEL, ROSÉ 2023 .... 20

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

ROSSO

GHIAIA NERA, NERELLO MASCALESSE 2021.... 16

AU BON CLIMAT, PINOT NOIR 2022.... 18

VILLA CALCINAIA, CHIANTI CLASSICO 2019.... 21

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

VILLA ANTINORI, TOSCANA 2020.... 23

COL D'ORCIA, BRUNELLO DI MONTALCINO 2017.... 40

PIO CESARE, NEBBIOLO 2020.... 24

LANDOT, BORDEAUX 2016.... 25

1882 BY INGLENOOK, CABERNET SAUVIGNON 2018.... 30

APERITIVO

OLIVE CRAVE...15 FIG + RUN...12

BITTERSWEET ATTRACTION...12

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, Basil & Strawberry, Lemon & Prosecco

TIE BREAK....24

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

GRANDMA'S MEMORY....25

Vodka, Milk, Sugar Syrup, Lemon Curd, Lime Juice

BREAKFAST AT CIRCOLO'S....24

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

POLE POSITION....24

Artichoke Tequila, Ginger Liqueur, Lemon Juice, Peppercino, Soda

FLOWERY BOOSTER....18

Flowery Infusion, Lemon Juice, Soda

TGT....18

Orange juice, Turmeric & Ginger Cordial, Lemon, Tonic

CLASSIC

SIGNATURE

MOCKTAILS

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