

ANDIAMO

CIRCOLO SPORTIVO

APERITIVO

BRUSCHETTA15

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

TRUFFLE FRIES14

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

FRITTO MISTO22

Deep Fried Shrimp, Squid, Zucchini, Arrabiata Sauce & Lemon Aioli

INSALATE + ANTIPASTI

BURRATA19

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

TAGLIERE MISTO26

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

LITTLE GEM CAESAR16

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

INSALATA DI FRUTTA18

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

ADD ONS

GRILLED CHICKEN BREAST....9, BLACKENED SHRIMP....12

PAN-FRIED LOCAL SNAPPER....16, BURRATA....12

Includes a Side of Fries, Caesar Salad or Fruits

PIZZE

MARGHERITA16

Tomato Sauce, Mozzarella, Parmigiano, Basil
Add Pepperoni+2

CALZONE TRADIZIONALE18

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

PERE + GORGONZOLA19

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

MORTADELLA + PISTACCHIO20

Pistachio Pesto, Provolone, Mortadella Bologna "Bollo Blu" IGP, Burrata, Pistachio Crumble

PARMA21

Tomato Sauce, Mozzarella, Prosciutto di Parma 24 Months, Olive Tapenade, Arugula, Shaved Parmigiano

CHORIZO + BRIE21

Tomato Sauce, Mozzarella, Caramelized Onion, Basil

FUNGI + TARTUFO23

Truffle Ricotta, Mozzarella, Local Mushroom, Arugula, Shaved Parmigiano
Add Summer Black Truffle+15

SANDWICHES

CAPRESE SANDWICH19

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

ANDIAMO BURGER20

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

PORCHETTA DI ARICCIA20

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

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COCKTAILS

FROZEN

FROZEN PASSIONFRUIT MARGARITA18

Patrón Silver, Passion Fruit, Lime

FROZEN MANGO DAIQUIRI18

Bacardi Gold, Mango, Lime

FROSÉ18

Château Minuty "M" Rosé, Côte de Provence, FR

SIGNATURE

BUBBLES BY AMALFI22

Absolut, Home-Made Limoncello, Prosecco

FRAGOLA + C022

Bacardi Superior, Bacardi Gold,
Strawberry & Basil Cordial, Lime, Prosecco

POLE POSITION24

Artichoke Infused Tequila, Ginger Liqueur,
Peperoncino, Lime, Soda

FLOWERY BOOSTER12

Flowery Infusion, Soda, Lime

MOCKTAILS

TGT....12

Orange, Turmeric & Ginger Cordial,
Ginger Beer, Lemon

BOCCE ROSSA12

Lyre's Non-Alcoholic Bitter Orange, Grapefruit,
Cinnamon Infused Amber Agave, Lime

BEEERS

INTERNATIONAL9

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

LOCAL8

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

WINE BY THE GLASS

BOLLE

FANTINEL, PRESTIGE CUVÉE, PROSECCO NV15

CHANDON GARDEN SPRITZ NV18

MÔËT & CHANDON, IMPERIAL BRUT NV33

MÔËT & CHANDON, ICE IMPERIAL NV 38

BIANCHI

ELENA WALCH, PINOT BIANCO 202316

CLOUDY BAY, SAUVIGNON BLANC 202328

CROSSBARN BY PAUL HOBBS 202319

ELENA WALCH, PINOT GRIGIO 202316

WILLIAM FÈVRE, CHABLIS 202234

VIETTI, MOSCATO 2023 18

ROSATI

CHÂTEAU D'ESCLANS, WHISPERING ANGEL, ROSÉ 202323

CHÂTEAU MINUTY, "M", ROSÉ 202318

ROSSI

TORNATORE ETNA ROSSO 202118

AU BON CLIMAT, PINOT NOIR 202320

TERRAZAS DE LOS ANDES, MALBEC 202218

VILLA ANTINORI, TOSCANA 202223

COL D'ORCIA, BRUNELLO DI MONTALCINO 201945

CARIGNANO (GRENAche) CANTINA MESA 202218

B WISE "TRIOS", CABERNET SAUVIGNON 202120

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