



FOR THE TABLE

DELL'AMI OLIVES 🌿🌿🌿	\$6
A generous bowl of Italian olives, perfect for sharing.	
CHARCUTERIE PLATE 🐷🍷	\$12
A selection of cured meats served for the table.	
TAPAS 🌿	\$16
Balsamic onions, blushed tomatoes, grilled artichoke and stuffed peppers.	
ITALIAN MEATBALLS 🌿	\$18
Oven-baked meatballs in tomato sauce with oregano and Parmesan	
JUMBO SHRIMP 🌿🍷🐟	
Jumbo shrimp in garlic butter, served over arugula. Two pieces \$35 Four pieces \$65	
★ Supplement half \$20 whole \$35 for guests on both the all-inclusive and half-board plans.	

SALADS & BRUSCHETTA

CAPRESE 🌿🌿	\$22
Buffalo mozzarella with ripe tomato, basil and olive oil.	
GRILLED ZUCCHINI & BURRATA 🌿🌿	\$22
Grilled zucchini with creamy burrata, roasted garlic and garden herbs.	
CAESAR 🐷🍷🐟	\$18
Crisp romaine with aged Parmesan, crispy bacon, garlic croutons, anchovies and boiled egg. Add chicken \$12	
POACHED PRAWN BRUSCHETTA 🌿🍷🐟	\$22
Poached prawns with tomato, red onion, chilli and basil.	
TOMATO, OLIVE & OREGANO BRUSCHETTA 🌿🍷	\$18
A classic tomato bruschetta with olives, oregano and red onion.	
PROSCIUTTO BRUSCHETTA 🐷	\$20
Prosciutto with blush tomato and cracked pepper.	

WOOD-FIRED PIZZA

Gluten-free pizza available on request.

MARGHERITA 🌿	\$24
A classic - tomato, mozzarella and basil.	
PEPPERONI 🐷	\$28
Tomato and mozzarella pizza topped with pepperoni and basil	
SPAGNA 🐷	\$28
Tomato and mozzarella pizza with chorizo, gorgonzola and a drizzle of hot honey.	
POLLO E ROSMARINO	\$28
Tomato, chicken, mushroom and rosemary.	
ARTICHOKE, ASPARAGUS & OLIVE 🌿	\$26
Tomato-based pizza with artichoke, asparagus and olives.	

FRESH PASTA & RISOTTO

Gluten-free pasta available on request.

ARRABBIATA 🌿	\$28
Rigatoni in a spicy tomato sauce with chilli and basil.	
MUSHROOM RISOTTO 🌿🌿	\$32
Rich mushroom risotto finished with truffle, ricotta and Parmesan.	
SEAFOOD PAPPARDELLE ROSA 🍷🐟	\$38
Pappardelle with shrimp, crab and smoked salmon in a light rosa sauce with olive oil and basil.	
CHICKEN & PANCETTA PENNE 🐷	\$30
Penne tossed with chicken and pancetta in a creamy garlic sauce.	
BRAISED BEEF SHORT RIB RIGATONI	\$35
Rigatoni folded through slow-braised short rib ragù with blush tomato and Parmesan.	
BOLOGNESE	\$30
Rich, slow-braised beef ragù simmered with tomato and finished with shaved Parmesan	

DESSERT

TORTA CAPRESE 🍷	\$14	LIME RICOTTA CHEESECAKE	\$14
Flourless almond and chocolate cake.		Lemon honey, Chantilly cream	
ZABAGLIONE	\$14	HOMEMADE GELATO & SORBET 🌿	\$5 PER SCOOP
Summer fruits, cinnamon crisp.		Ask your server for today's flavors. + Affogato \$3 + English Harbour Rum \$3	

GLUTEN FREE **NUTS** **PORK** **DAIRY FREE** **FISH / SHELLFISH** **VEGETARIAN** **SUSTAINABLY SOURCED**

Please inform one of our servers, should you have any food allergies or intolerance.
Prices are in US Dollars and subject to a 10% Service Charge and 17% Government Tax.