

APPETIZERS

EGGPLANT PARMIGIANA ①	\$18
Eggplant topped with mozzarella and baked with a touch of tomato sauce.	
FRIED CALAMARI	\$14
Deep fried rings of calamari delicate marinara sauce	
STEAMED MUSSELS	\$18
Black mussels cooked in a delicate tomato & basil sauce, -o- cream -o- white wine sauce	
ESCARGOT	\$12
6 pc French escargots in garlic butter, parsley	
GRILLED OCTOPUS	\$18
Portuguese octopus grilled with lemon and olive oil.	
MEATBALLS	\$10
Meatballs served with marinara sauce fresh	
GOUDA CHEESE STIX ①	\$14
Gouda cheese wrapped in our hand made johnny cake dough	
BANG BANG SHRIMP	\$16
Shrimp battered, spicy mayo, sweet chili	
GARLIC SHRIMP	\$14
Garlic, butter, shrimp	
GRILLED CONCH	\$16
Local caught conch with a garlic sauce	
GRILLED CHICKEN SATAY	\$12
Grilled chicken thighs, skewered, with peanut sauce	
ACCRAS	\$14
Cod fritters with a creole sauce	
FLAMED GRILLED CHICKEN WINGS	\$12
Plain, BBQ, buffalo & ranch	

Available for Private Events

Open Every day from 11 am to Midnight!

DINE IN APPLICABLE to 15 % Service Charge

SOUPS

CONCH SOUP	\$16
Local caught conch in a clear broth	
LOBSTER BISQUE	\$16
Hand Made Creamy Lobster Bisque	
LENTIL SOUP ①	\$12
Fresh lentils soup	
CHICKEN SOUP	\$12
Carrot, potatoes, onion, celery, whole chicken in a hearth broth	
SEAFOOD SOUP	\$18
Fresh Fume with an array of seafood	

SALADS

MISTA ①	\$14
Chopped radicchio, mushrooms in a balsamic vinegar, lemon juice Dice tomato and extra virgin olive oil dressing.	
CESARE ①	\$14
Traditional Caesar salad, topped with croutons and Parmigiano cheese. Add Chicken +\$4, Add Shrimp \$+5, add lobster \$18.	
MOZZARELLA BURRATA ①	\$20
Cream filled mozzarella served with prosciutto DI Parma roasted bell peppers and sliced tomatoes.	
AMALFI	\$22
Plump shrimp, Mediterranean mussels, Palm Bay Clams, and tender squid rings, marinated in citrus olive oil dressing, and radicchio.	

RISOTTO

LOBSTER RISOTTO	\$38
Risotto classico with fresh lobster	
SEAFOOD RISOTTO	\$36
Arborio rice in saffron sauce with an array of fresh seafood	
SHRIMP RISOTTO	\$32
Risotto classico with fresh lobster	
CARIBBEAN RISOTTO	\$26
Italian sausage, chicken, ham, peas, mushrooms	
RISOTTO CLASSICO OR MUSHROOM RISOTTO ①	\$18
Arborio rice with butter, onion, garlic, parmesan, splash of white wine	

LA PASTA

CAPELLINI AL POMODORO ①	\$14
Thin spaghetti with fresh tomatoes in our classic tomato sauce and fresh basil	
LASAGNA	\$24
Homemade pasta with béchamel ricotta and Bolognese sauce	
LINGUINE VONGOLE	\$29
Flat thin pasta, Fresh clams in tomato sauce or white wine sauce	
LINGUINE NETTUNO	\$38
Flat thin pasta served in an array of fresh seafood and tomato, cream, or white wine sauce.	
LOBSTER RAVIOLI	\$38
Homemade Ravioli Stuffed with Lobster Meat Tossed in a Vodka Sauce and Shrimp	
CARBONARA	\$24
Guanciale, fresh garlic, egg yolks, and pecorino	
SHRIMP SCAMPI	\$28
Garlic buttery scampi sauce, over linguine with a hint of white wine & lemon	
GNOCCHI AL TELEFONO ①	\$24
Tomato Sauce, Fresh Mozzarella, also available in a pesto or gorgonzola sauce	
LOBSTER LINGUINE	\$38
Linguine with Garlic and Oil, Asparagus, Tomato, Fresh Lobster	
CREATE YOUR OWN PASTA	\$12

Choose pasta	Choose a Sauce	Toppings
Fettuccine	Marinara ①	Meatballs +\$8
Linguine	Bolognese	Italian Sausage +\$8
Spaghetti	Alfredo Sauce ①	Chicken Grilled +\$8
Penne	Pesto ①	Shrimp +\$12
Linguine GF	Garlic Butter	Lobster +\$24

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LOCAL SPECIALTY

(Comes with 2 sides of your choice)

STEWED GOAT	\$26
Saba caught fresh goat, stewed in our fresh herbs & spices	
STEW OXTAIL BEEF	\$28
Beef oxtail, stewed in our fresh herbs & spices	
CURRY CHICKEN	\$24
West Indian style curry bone in chicken	
CONCH & DUMPLING	\$28
Local caught conch cooked with herbs & spices	
STEWED CREOLE CONCH	\$28
Local caught conch in a creole sauce	

SEAFOOD

(2 sides of your choice)

GROUPE FRANCESE	\$32
Grouper egg wash pan fried, served in a lemon sauce with a touch of white wine.	
FRESH FISH (Please inquire with your waiter)	MKT
Pan fried, grilled, steamed, fried	
SALMONE A LETTO	\$27
Salmon baked to perfection.	
SNAPPER FILET	\$28
Fresh snapper filet, shrimp, cherry tomatoes in a lemon sauce	
WILD CAUGHT GRILLED MAHI MAHI	\$26
Available in a caponata sauce, lemon garlic butter sauce, creole sauce	
SHRIMP SKEWER	\$26
Grilled Shrimp with saffron garlic cream sauce	

SIDES

GARLIC BREAD – FRENCH FRIES – RICE & PEAS – BOIL PLANTAIN – CORN – MASHED POTATO
STEW PIGEON PEAS

\$5

SAUTEED MUSHROOMS – SCALLOP POTATO – SWEET PLANTAIN – MAC & CHEESE – GRILLED
SEASONAL VEGETABLES – CAESAR SALAD – GARDEN SALAD – CRAB BACK

\$7

MEATS

(Comes with 2 sides of your choice)

LAMB SHANK Slow cook in red wine	\$38
VEAL PARMIGIANA Flattened veal lightly breaded. Topped with marinara sauce and melted mozzarella.	\$38
RACK OF LAMB New Zealand rack of lamb with garlic & herbs	\$48
FILET MIGNON 8 OZ. Filet with mushrooms and shallots in Dijon-mustard Brandy sauce with a touch of cream	\$42
RIBEYE 14 OZ. asparagus, mashed potatoes, shallots, gorgonzola cream sauce	\$38
RACK OF BBQ RIBS Marinated Rack of Ribs	\$24
OSSOBUCCO Braised veal shanks in a hearty wine and vegetable-based sauce.	\$38
CHICKEN PICCATA Chicken breast, capers, butter, white wine, lemon juice.	\$24
CHICKEN AL CARBONI Breast of chicken simply done on the grill.	\$22
CHICKEN PARMIGIANA Chicken breast lightly breaded topped with marinara sauce, mozzarella.	\$24
CHICKEN MARSALA Breast of chicken sautéed in marsala wine with sliced mushrooms.	\$24

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 **Vegetarian**

LA PIZZA

MARGHERITA ⑤	\$12
Tomato sauce, mozzarella, and fresh basil	
PEPPERONI	\$16
Tomato sauce, mozzarella, and pepperoni	
FUNGI ⑤	\$14
Tomato sauce, mozzarella, and mushroom	
QUATRO FORMAGGI ⑤	\$18
Tomato sauce, mozzarella, brie, parmesan, and gorgonzola	
MEAT LOVERS	\$20
Tomato sauce, mozzarella, pepperoni, Italian sausage, ham, chicken, beef Bolognese	
PICCANTE	\$18
Tomato sauce, mozzarella, and spicy Italian sausage	
PIZZA AMORE	\$20
Tomato Sauce, Mozzarella, prosciutto, and mushroom	
AMORE BBQ CHICKEN PIZZA	\$18
Tomato sauce, shredded BBQ chicken	
BOLOGNESE	\$18
Tomato sauce, mozzarella, parmesan, Bolognese sauce	
VEGETARIAN ⑤	\$20
Tomato Sauce, Mozzarella, roasted seasonal vegetables.	
BUFALA	\$20
Tomato Sauce, bufala, basil	
AMORE SCAMPI	\$24
Creamy shrimp scampi pizza	
AMORE POLLO	\$20
Chicken alfredo pizza	
SEAFOOD LOVER	\$28
Tomato sauce, calamari, shrimp, smoked salmon, mussels	
CALZONE	\$18
Tomato sauce, mozzarella, mushroom, ham	
Make your Own Pizza Thin Crust or Regular / Tomato or White Sauce	starting at \$10
Vegetables: Black Olives, Roasted Eggplant, Roasted Vegetables, Zucchini, Mushroom, Onion, Garlic, Roasted Red Pepper	
Protein: Prosciutto, Ham, Chicken, Italian Sausage, Bacon, Egg, Pepperoni, Shrimp, Meatball, BBQ Chicken	
Cheeses: Parmesan, Goat Cheese, Mozzarella, Bufala, Gorgonzola	