

¡LET'S SHARE SOMETHING!

BRUSCHETTA ⑤	\$12
Grilled bread topped with fresh onions, garlic, tomatoes, basil balsamic vinegar, olive oil	
EGGPLANT PARMIGIANA ⑤	\$20
Eggplant topped with mozzarella and baked with a touch of tomato sauce.	
FRIED CALAMARI	\$16
Deep fried rings of calamari delicate marinara sauce	
STEAMED MUSSELS	\$20
Black mussels cooked in a delicate tomato & basil sauce, -o- cream -o- white wine sauce	
ESCARGOT	\$14
6 pc French escargots in garlic butter, parsley	
GRILLED OCTOPUS	\$19
Portuguese octopus grilled with lemon and olive oil.	
MEATBALLS	\$14
Meatballs served with marinara sauce fresh	
GOUDA CHEESE STIX ⑤	\$14
Gouda cheese wrapped in our handmade johnny cake dough	
BANG BANG SHRIMP	\$18
Shrimp battered, spicy mayo, sweet chili.	
GARLIC SHRIMP	\$16
Garlic, butter, shrimp	
GRILLED CONCH	\$22
Local caught conch with a garlic sauce	
GRILLED CHICKEN SATAY	\$14
Grilled chicken thighs, skewered, with peanut sauce.	
ACCRAS	\$16
Cod fritters with a creole sauce	
FLAMED GRILLED CHICKEN WINGS	\$14
Plain, BBQ, buffalo & ranch.	

Available for Private Events

Open Every day from 11:30 AM to Midnight!

DINE IN APPLICABLE to 15 % Service Charge

OUR SOUPS

CONCH CHOWDER	\$18
Local caught conch in a clear broth	
LOBSTER BISQUE	\$18
Hand Made Creamy Lobster Bisque	
PIGTAIL SOUP	\$16
Classic lentil & pork Caribbean soup with dumplings	
SEAFOOD SOUP	\$20
Homemade broth with an array of seafood	

OUR SALADS

MISTA ⑤	\$16
Chopped radicchio, mushrooms in a balsamic vinegar, lemon juice Dice tomato and extra virgin olive oil dressing.	
CESARE ⑤	\$16
Traditional Caesar salad, topped with croutons and Parmigiano cheese. Add Chicken +\$4, Add Shrimp \$+5, add lobster \$18.	
MOZZARELLA BURRATA ⑤	\$24
Cream filled mozzarella served with prosciutto DI Parma roasted bell peppers and sliced tomatoes.	
AMALFI	\$26
Plump shrimp, Mediterranean mussels, Palm Bay Clams, and tender squid rings, marinated in citrus olive oil dressing, and radicchio.	

OUR RISOTTO or LOCRI

LOBSTER	\$46
Classico with fresh lobster	
SEAFOOD	\$42
Arborio rice in saffron sauce with an array of fresh seafood	
SHRIMP	\$34
Classico with shrimp!	
CARIBBEAN	\$29
Italian sausage, chicken, ham, peas, mushrooms	
CLASSICO OR MUSHROOM ⑤	\$22
Arborio rice with butter, onion, garlic, parmesan, splash of white wine	

LA PASTA

CAPELLINI AL POMODORO ⑦	\$16
Thin spaghetti with fresh tomatoes in our classic tomato sauce and fresh basil	
LASAGNA	\$26
Homemade pasta with béchamel ricotta and Bolognese sauce	
LINGUINE VONGOLE	\$34
Flat thin pasta, Fresh clams in tomato sauce or white wine sauce	
LINGUINE NETTUNO	\$42
Flat thin pasta served in an array of fresh seafood and tomato, cream, or white wine sauce.	
LOBSTER RAVIOLI	\$46
Homemade Ravioli Stuffed with Lobster Meat Tossed in a Vodka Sauce and Shrimp	
CARBONARA	\$26
Guanciale, fresh garlic, egg yolks, and pecorino	
SHRIMP SCAMPI	\$34
Garlic buttery scampi sauce, over linguine with a hint of white wine & lemon	
GNOCCHI AL TELEFONO ⑦	\$28
Tomato Sauce, Fresh Mozzarella, also available in a pesto or gorgonzola sauce	
LOBSTER LINGUINE	\$48
Linguine with Garlic and Oil, Tomato, Fresh Lobster	
PENNE ARRABBIATA ⑦	\$18
Thin spaghetti with fresh tomatoes in our classic tomato sauce and fresh basil	
CREATE YOUR OWN PASTA	\$16

Choose pasta	Choose a Sauce	Toppings
Fettuccine	Marinara ⑦	Meatballs +\$12
Linguine	Bolognese	Italian Sausage +\$8
Spaghetti	Alfredo Sauce ⑦	Chicken Grilled +\$8
Penne	Pesto ⑦	Shrimp +\$14
Linguine <i>GF</i>	Garlic Butter	Lobster +\$32
Farfalle	Arrabbiata	Seasonal Veg +\$9

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OUR LOCAL SPECIALTY

(Choice of 2 sides)

GOAT	\$28
Saba caught goat, stewed in our fresh herbs & spices	
OXTAIL BEEF	\$32
Oxtail & beef chunks, stewed in our herbs & spices	
CHICKEN COLOMBO	\$28
West Indian style curry bone in chicken	
CONCH & DUMPLING	\$32
Local caught conch cooked with herbs & spices	
CREOLE CONCH	\$32
Local caught conch in a creole sauce	
GRILLED PIG TAIL	\$32
Grilled pigtails served with bbq or creole sauce	

OUR SEAFOOD

(2 sides of your choice)

GROUPER FRANCESE	\$34
Grouper egg wash pan fried, served in a lemon sauce with a touch of white wine.	
FRESH FISH	MKT
Pan fried, grilled, steamed, fried	
SALMONE A LETTO	\$29
Salmon baked to perfection.	
SNAPPER FILET	\$32
Fresh snapper filet, shrimp, cherry tomatoes in a lemon sauce	
WILD CAUGHT GRILLED MAHI MAHI	\$28
Available in a caponata sauce, lemon garlic butter sauce, creole sauce	
SHRIMP SKEWER	\$28
Grilled Shrimp with saffron garlic cream sauce	

OUR SIDES

GARLIC BREAD – FRENCH FRIES – RICE & PEAS – BOIL PLANTAIN – CORN
MASHED POTATO – MINI JOHNNY CAKES – SWEET PLANTAIN – MAC & CHEESE

\$5

SAUTEED MUSHROOMS – SCALLOP POTATO

GRILLED SEASONAL VEGETABLES – GARDEN SALAD – CEASAR SALAD

\$8

OUR MEATS

(Choice of 2 sides)

LAMB SHANK Slow cook in red wine	\$46
VEAL PARMIGIANA Flattened veal lightly breaded. Topped with marinara sauce and melted mozzarella	\$46
RACK OF LAMB New Zealand rack of lamb with garlic & herbs	\$54
FILET MIGNON USDA 8 OZ. Filet with mushrooms and shallots in Dijon-mustard Brandy sauce	\$46
ENTRECOTE Grassfed 14 OZ entrecote steak	\$42
BONE IN PRIME RIB Grassfed 20 OZ bone in prime rib	\$58
RACK OF BBQ RIBS Marinated Rack of Ribs	\$26
OSSOBUCCO Braised veal shanks in a hearty wine and vegetable-based sauce.	\$42
CHICKEN PICCATA Chicken breast, capers, butter, white wine, lemon juice.	\$26
CHICKEN AL CARBONI Breast of chicken simply done on the grill.	\$26
CHICKEN PARMIGIANA Chicken breast lightly breaded topped with marinara sauce, mozzarella.	\$26
CHICKEN MARSALA Breast of chicken sautéed in marsala wine with sliced mushrooms.	\$26

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LA PIZZA

MARGHERITA ⑤	\$14
Tomato sauce, mozzarella, and fresh basil	
PEPPERONI	\$18
Tomato sauce, mozzarella, and pepperoni	
FUNGI ⑤	\$16
Tomato sauce, mozzarella, and mushroom	
QUATRO FORMAGGI ⑤	\$20
Tomato sauce, mozzarella, brie, parmesan, and gorgonzola	
MEAT LOVERS	\$24
Tomato sauce, mozzarella, pepperoni, Italian sausage, ham, chicken, beef Bolognese	
PICCANTE	\$20
Tomato sauce, mozzarella, and spicy Italian sausage	
PIZZA AMORE	\$22
Tomato Sauce, Mozzarella, prosciutto, and mushroom	
AMORE BBQ CHICKEN PIZZA	\$22
Tomato sauce, shredded BBQ chicken	
BOLOGNESE	\$20
Tomato sauce, mozzarella, parmesan, Bolognese sauce	
VEGETARIAN ⑤	\$24
Tomato Sauce, Mozzarella, roasted seasonal vegetables.	
BUFALA	\$26
Tomato Sauce, bufala, basil	
AMORE SCAMPI	\$26
Creamy shrimp scampi pizza	
AMORE POLLO	\$24
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 \$14
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	