



Restaurant & Bar

RESTAURANT SEASON 2024

ANTIPASTI – STARTERS

ZUPPA DELLA CASA	Home- made Italian Soup of the Day	
CICCIO ALL'AGLIO E FORMAGGIO	Freshly Baked Garlic Bread with Mozzarella	V
INSALATA MISTA	Mixed Salad	V
INSALATA DI POMODORI	Tomato & Onion Salad	V
BRUSCHETTA AL POMODORO	Grilled Bread, Tomato & Black Olive Topping	V

INSALATE - SALADS

INSALATA MEDITERREANA	Mixed Leaf Salad, Feta, Olives, Tomatoes & Basil	V
INSALATA CESARE	Classic Caesar's Salad	
	ADD Grilled Chicken OR Shrimp	
PESCE ALLA BRACE	Grilled Catch of the Day served with Mixed Salad	

PASTA

SPAGHETTI AL PICCANTE	Garlic, Olive Oil & Chilli Sauce	V
SPAGHETTI ALLA NAPOLETANA	Rich Tomato & Basil Sauce	V
PENNE ALL' ARRABBIATA	Spicy Tomato & Black Olive Sauce	V
SPAGHETTI ALLE POLPETTE	Meatballs in a Tomato Sauce	
PENNE ALFREDO	Parmesan & Cream Sauce	V
PENNE ALFREDO AL POLLO		
PENNE ALLA BOLOGNESE	Minced Beef, Onion & Tomato Sauce	
LASAGNE	Layers of Pasta with Beef, Tomatoes & Mozzarella	



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PIZZA

MARINARA	Tomato Sauce, Capers, Garlic, Black Olives	V
FETA	Feta, Tomato Sauce, Capers, Garlic, Black Olives	V
MARGHERITA	Tomato Sauce, Mozzarella, Basil	V
SALAME	Tomato Sauce, Salami, Mozzarella	
VEGETARIANA	Grilled Vegetables, Tomato Sauce & Mozzarella	V
ACCIUGHE E CAPPERI	Anchovies, Capers, Tomato Sauce & Mozzarella	
CARDINALE	Spinach, Parmesan, Fried Egg, Tomato Sauce & Mozzarella	
TONNO E OLIVE	Tuna, Oregano, Black Olives, Tomato Sauce & Mozzarella	
BUONGUSTAIA	Minced Beef, Sweet Peppers, Tomato Sauce & Mozzarella	
COTTO E FUNGHI	Ham, Mushrooms, Tomato Sauce & Mozzarella	

DESSERTS

TORTA AL RUM & BANANE	Banana Rum Cake
CREPPELLE DI SPAGO	Crêpe served with Ice Cream

FOOD & RUM FESTIVAL SPECIAL

01 September - 31 October

Two Courses BDS\$75

Three Courses BDS\$85