

Appetizers, Salads, Soups

BERMUDA FISH CHOWDER 11.00

traditional fish soup laced with Bermuda black rum and sherry pepper

CHILLED GAZPACHO (V) 9.00

chilled vegetables and tomato based spiced soup

SHRIMPS & SCALLOPS COCKTAIL 17.00

steamed shrimps & diver scallops, spiced orange flavored cocktail sauce, pink grape fruit salsa,

CALAMARI 14.00

crispy fried Rhode Island calamari rings and tentacles, spicy tomato dip

TUNA CARPACCIO 16.00

Yellow fin tuna, fresh tomato, capers, olives, arugula leaves, lemon olive oil

PANKO COATED & FRIED GOAT CHEESE (V) 15.00

Boston, arugula & radicchio salad, lemon vinaigrette

VEAL TONNATO 14.75

thinly sliced roasted veal, Italian tuna sauce, capers, gherkins, romaine leaves

MUSSELS AND CLAMS 16.00

sautéed with tomato, chorizo sausage, garlic, chili, parsley, crostini

SPINACH SALAD (V) 14.00

crumbled stilton, baby spinach, thin sliced raw mushrooms, toasted almonds, balsamic reduction

CAESAR SALAD (V) 14.00

romaine leaves, parmesan shavings, croutons, homemade Caesar dressing

Pasta

TAGLIATELLE & SHRIMPS 27.00

cherry tomatoes, roasted pine nuts, spinach, garlic

FETTUCCINE BOLOGNESE 26.00

certified angus beef homemade ragout, tomato sauce, parmesan shavings, Italian herbs

LINGUINE "VONGOLE" 27.00

clams, garlic, chili, white wine, parsley

GARGANELLE WITH GREEN SUMMER VEGETABLES (V) 25.00

zucchini, asparagus, broccoli, tossed in olive oil, garlic and pepperoncino, fresh basil

DAILY RISOTTO 26.00

Fish and Seafood

FRESH BERMUDA FISH 34.00

grilled local line fish, marinated in sherry pepper, lemon and herbs, roasted peppers pesto

FILO PASTRY WRAPPED ATLANTIC SALMON 30.00

lemon-mango butter sauce

GRILLED MARINATED SWORDFISH 33.00

balsamic & lemon marinated, vin cotto reduction, fried onions

ITALIAN SEAFOOD CASSEROLE 38.00

tiger prawn, clams, mussels, calamari, diver scallops, salmon and Bermuda fish in a light spicy tomato broth, white wine, garlic, basil and capers, served with crostini bread

PRAWNS "PROVENCALE" 35.00

sautéed with black olives, capers, garlic, shallots, tomato, white wine, tarragon, parsley and basil

GRILLED SEAFOOD PLATTER 38.00

grilled tiger shrimp, diver scallops, octopus, Bermuda fish and Atlantic salmon with Mediterranean salsa and black olives aioli

Meat

SCALOPPINE "AI FUNGHI" 33.00

tenderized veal slices sautéed with white wine, parsley, shitake, oyster, button mushrooms, veal jus

TUSCAN RIBS 29.00

grilled rack of baby pork ribs marinated in rosemary, thyme, garlic, bay leaves and red wine

RIBEYE STEAK 35.00

12oz certified Angus beef rib eye, simply grilled, Café de Paris butter

LAMB CHOPS 36.00

grilled and topped with South American style Chimichurri olive oil

BOURBON MARINATED "NIMAN RANCH" PORK CHOP 30.00

bourbon, soya sauce and ginger marinated, peppercorn dressing

CHICKEN & PANCETTA INVOLTINI 30.00

chicken breast roll, filled with spinach and ricotta

SURF&TURF 38.75

6oz angus beef Tenderloin, simply grilled, paired with a Tiger shrimps skewer sautéed in garlic, chili and white wine

Sides

BRUSCHETTA 7.00

FRENCH FRIES 7.00

ONION RINGS 7.00

Dessert

AMAZING CARROT CAKE 13

South Shore carrots, cream cheese & Mascarpone filling, cinnamon ice cream

ENGLISH STICKY TOFFEE PUDDING 13

butterscotch sauce, vanilla ice cream

TRADITIONAL TIRAMISU 13

classic Italian coffee and Mascarpone dessert

AFFOGATO 13

vanilla ice cream drawn in espresso coffee, whipped cream and chocolate shavings

MICKEY'S SUNSET 13

assorted sorbet, fruit salad, raspberry coulis

HOME MADE MANGO CHEESE CAKE 13

mango sherbet, mango sauce

SELECTION OF WORLD CHEESES 16

grapes, walnuts, crackers

SELECTION OF ICE CREAMS & SHERBETS 8.75

vanilla, chocolate, strawberry, rum and raisins, mango, passion fruit, lemon, mandarin

Prices are subject to 17% service charge