



**CASANOVA BY THE SEA**

## Dinner Menu

Address: 65 North Church Street

Phone: (345) 949 7633

**Cuisine: Italian & Seafood**

**Delivery terms:** Lunch and dinner only

**Delivery times:** Monday-Sunday: 11am-9.30pm

### FREDDI (COLD)

<b>Burrata</b>		<b>CI\$14.95</b>
Served with slice tomato, arugula and balsamic reduction		
<b>Ortaglia di Stagione</b>	<span>V</span> <span>GF</span>	<b>CI\$11.95</b>
Grilled eggplant, zucchini, mushrooms bell peppers, asparagus, fresh mozzarella and basil marinated in olive oil and garlic		
<b>Carpaccio Di Manzo</b>	<span>GF</span>	<b>CI\$14.95</b>
Raw tenderloin of beef thinly sliced, served with arugula, mushrooms and shaved parmesan cheese drizzled with olive oil and lemon		
<b>Tagliere di Affettati</b>	<span>GF</span>	<b>CI\$24.95</b>
Variety of Italian cured meat thinly sliced served with mature cheeses, olives and artichokes marinated in olive oil (serves two)		
<b>Ceviche di Conch</b>	<span>GF</span>	<b>CI\$14.95</b>
Fresh conch marinated with chopped onions, green olives, olive oil and lemon		
<b>Salmone Marinato al Basilico</b>	<span>GF</span>	<b>CI\$14.95</b>
Raw fresh salmon thinly sliced served with basil, drizzled with olive oil and lemon		
<b>Cocktail di Gamberoni</b>	<span>GF</span>	<b>CI\$14.95</b>
Jumbo shrimp cocktail served with classic sauce		
<b>Daily Fresh Fish Ceviche</b>	<span>GF</span>	<b>CI\$14.95</b>
Ask your server for the daily fresh options!		

### CALDI (HOT)

<b>Frittura Mista</b>	<b>CI\$16.95</b>
Shrimp Calamari, Zucchini, and Onion rings	
<b>Pane con Burro All'aglio</b> <span>v</span>	<b>CI\$4.95</b>
Homemade garlic bread	
<b>Conch Fritters</b>	<b>CI\$12.95</b>
Deep fried seasoned conch ball served with jerk mayonnaise	
<b>Bocconcino di Polenta alla Marinara</b>	<b>CI\$10.95</b>
Melted fresh mozzarella with home-style marinara sauce served on toasted polenta	
<b>Eggplant Parmigiana</b> <span>v</span>	<b>CI\$10.95</b>
Deep fried sliced eggplant layered with cheese and tomato sauce, baked in the oven	
<b>Trifolata di Funghi e Gamberetti</b>	<b>CI\$12.95</b>
Fresh mushrooms and baby shrimp sautéed in white wine, garlic, butter and herbs	
<b>Calamari Dorati</b>	<b>CI\$12.95</b>
Golden fried calamari with marinara sauce	
<b>Cozze or Vongole a Piacere</b> <span>GF</span>	<b>MP</b>
P.E.I Sautéed mussels or clams in garlic white wine or marinara sauce (only when available). Appetizer/Entree	
<b>Capesante Gratinata</b>	<b>CI\$14.95</b>
Grilled scallops, creamy mushroom sauce on a bed of mashed potatoes, baked in the oven	

## ZUPPE E INSLATE (SOUPS AND SALADS)

<b>Pasta e Fagioli</b> <span>v</span> <span>Vegan</span>	<b>CI\$7.95</b>
Southern Italian bean soup with pasta	
<b>Minestrone</b> <span>v</span> <span>Vegan</span> <span>GF</span>	<b>CI\$6.95</b>
Classic Italian vegetable soup	
<b>Insalata Fresca</b> <span>v</span> <span>Vegan</span> <span>GF</span>	<b>CI\$8.95</b>
Mixed greens, fresh tomatoes and cucumber in an extra virgin olive oil and balsamic dressing	
<b>Caesar Salad</b>	<b>CI\$9.95</b>
The princess of salads	
<b>Insalata Greca</b> <span>v</span> <span>GF</span>	<b>CI\$10.95</b>
Fresh tomatoes, onions, cucumbers Kalamata olives and feta cheese in an oregano and olive oil dressing	

**Avocado Salad** **CI\$10.95**

**Insalata Caprese**  v  GF **CI\$12.95**

Freshly sliced tomatoes and mozzarella in a pesto extra virgin olive oil dressing

## PASTA

Gluten-free and daily fresh homemade pasta available.

Create your own pasta: chicken CI\$18.95 / shrimp CI\$22.95 with Alfredo, pink or marinara sauce.

**Spaghettoni Positano** **CI\$16.95**

Spaghetti tossed in fresh tomato marinara sauce made with garlic and fresh basil, topped with fresh mozzarella

**Spaghetti zi Peppe** **CI\$16.95**

Original spaghetti and homemade meatballs in a garlic and fresh basil marinara sauce

**Spaghetti Ortolana**  v  Vegan **CI\$16.95**

Spaghetti tossed with fresh diced tomatoes, a variety of seasonal grilled vegetables, garlic and olive oil

**Lasagna Tipica** **CI\$17.95**

Original Italian bolognese meat sauce

**Spaghetti alla Greca**  v **CI\$17.95**

Spaghetti with fresh tomato sauce garlic, kalamata olives, capers oregano and feta cheese

**Penne Contadina** **CI\$18.95**

Tender strips of chicken and mushrooms in a pink sauce with a touch of pesto

**Ravioli Mamma Rosa** **CI\$18.95**

Homemade cheese ravioli served with a creamy bolognese meat sauce

**Gnocchetti Bolognese** **CI\$18.95**

Homemade potato dumplings served in a meat based sauce originally from Bologna

**Gnocchetti Quattro Formaggi Rosa**  v **CI\$18.95**

Homemade potato dumplings in a four cheese sauce

**Penne al Salmone** **CI\$21.95**

Penne with salmon and asparagus in a pink vodka sauce

**Homemade Pasta All'Aragosta** **CI\$39.95**

Homemade fresh pasta sautéed with Caribbean lobster served in your choice of sauce

<b>Pappardelle Del Brigante</b>	<b>CI\$24.95</b>
Fresh pappardelle with our house-ground lamb shank stewed with fresh herbs in a marinara sauce	
<b>Linguini alle Vongole</b>	<b>CI\$29.95</b>
Linguini with fresh clams in a garlic olive oil, white wine and parsley sauce (only when available)	
<b>Linguini Tutto Mare</b>	<b>CI\$24.95</b>
Linguini with lobster, shrimp, calamari and baby clams in a light garlic marinara sauce	
<b>Tagliatelle Ai Funghi</b> <span style="border: 1px solid green; padding: 0 2px;">v</span>	<b>CI\$24.95</b>
Tagliatelle served with mixed wild mushrooms and porcinis in a truffle oil sauce topped with shaved parmesan cheese	
<b>Linguine Tutto Mare</b>	<b>CI\$24.95</b>
Linguini with lobster, shrimp calamari and baby clams in a light garlic marinara sauce... Simply the best!	
<b>Crespella Casanova</b>	<b>CI\$24.95</b>
Baked crepes filled with lobster and shrimp in a creamy pink tomato sauce	
<b>Tagliatelle al Funghi</b>	<b>CI\$24.95</b>
Tagliatelle served with mixed wild mushrooms and porcinis in a truffle oil sauce topped with shaved parmesan cheese	
<b>Risotto al Frutti di Mare</b>	<b>CI\$24.95</b>
Risotto with lobster, shrimp, calamari and clams in a garlic olive oil white wine sauce	

## FISH & SEAFOOD

<b>Salmon alla Griglia</b> <span style="border: 1px solid orange; padding: 0 2px;">GF</span>	<b>CI\$24.95</b>
Fresh salmon steak grilled with fresh herbs, garlic and lemon	
<b>Gamberoni Aromatici</b> <span style="border: 1px solid orange; padding: 0 2px;">GF</span>	<b>CI\$24.95</b>
Jumbo shrimp sautéed with fresh herbs, lemon, garlic and white wine sauce	
<b>Pescata del Giorno</b> <span style="border: 1px solid orange; padding: 0 2px;">GF</span>	<b>CI\$27.95</b>
Ask your server for the “catch of the day”	
<b>Zuppa di Pesce</b>	<b>CI\$37.95</b>
Lobster, shrimp, scallops, calamari and clams stewed in a light garlic marinara sauce, served with toasted bread	
<b>Grigliata di Pesce</b> <span style="border: 1px solid orange; padding: 0 2px;">GF</span>	<b>CI\$37.95</b>
Grilled lobster tail, shrimp, calamari, scallops, salmon and snapper in a delicious parsley lemon garlic sauce	

Ask your server for the Chef's daily lobster creation

## CARNI (MEAT)

All entrées are available with your choice of daily fresh vegetables and roasted potatoes or pasta in marinara or Alfredo sauce.

<b>Veal Milanese</b>	<b>CI\$29.95</b>
Breaded veal, pan fried, served with wedges potatoes and tomato salad	
<b>Pollo alla Erbe</b> <span style="border: 1px solid black; padding: 0 2px;">GF</span>	<b>CI\$18.95</b>
Grilled chicken breast marinated with rosemary, sage, oregano, basil, lemon and olive oil	
<b>Pollo alla Parmigiana</b> <span style="border: 1px solid black; padding: 0 2px;">GF</span>	<b>CI\$19.95</b>
Pan-fried chicken breast topped with basil marinara sauce and coated with mozzarella and parmesan cheese	
<b>Pollo Rustico</b> <span style="border: 1px solid black; padding: 0 2px;">GF</span>	<b>CI\$19.95</b>
Grilled chicken breast sautéed with sun-dried tomatoes, mushrooms and eggplant in a white wine sauce	
<b>Pollo Principessa</b>	<b>CI\$19.95</b>
Grilled chicken breast sautéed with fresh mushrooms and shallots in a creamy brandy sauce	
<b>Eggplant Parmigiana</b> <span style="border: 1px solid black; padding: 0 2px;">V</span>	<b>CI\$19.95</b>
Deep fried sliced eggplant layered with cheese and tomato sauce, baked in the oven	
<b>Entrecote al Pepe Verde</b>	<b>CI\$27.95</b>
Grilled 10oz NY sirloin steak seasoned and served with green peppercorn sauce	
<b>Veal Scaloppine Papali</b>	<b>CI\$29.95</b>
Veal sautéed with mushrooms, asparagus and basil in a red wine reduction sauce laced with cream	
<b>Veal Piccata al Limone</b>	<b>CI\$29.95</b>
Veal sautéed in a light lemon butter sauce	
<b>Veal Scaloppine Amalfitana</b>	<b>CI\$29.95</b>
Veal sautéed with fresh tomatoes capers, olives, oregano, olive oil, garlic and fresh basil	
<b>Filetto di Bell' Antonio</b>	<b>CI\$37.95</b>
Grilled 8oz filet mignon seasoned served with sun-dried tomatoes wild mushrooms, and creamy cognac sauce	
<b>Carre di Agnello</b>	<b>CI\$37.95</b>
Grilled rack of lamb seasoned with fresh herbs served with a red wine reduction sauce	

# PIZZA

Add: chicken CI\$7 / shrimp CI\$10 / Parma ham CI\$7 / Italian sausage CI\$6 / extra toppings CI\$3

<b>Frutti di Mare</b>	<b>CI\$25</b>
<b>Focaccina</b> <input type="checkbox"/>	<b>CI\$9</b>
<b>Margherita</b> <input type="checkbox"/>	<b>CI\$12</b>
<b>Pepperoni</b>	<b>CI\$14</b>
<b>Chicken Alfredo</b>	<b>CI\$15</b>
<b>Prosciutto e Funghi</b>	<b>CI\$15</b>
<b>Vegetariana</b> <input type="checkbox"/>	<b>CI\$14</b>
<b>Havaiana</b>	<b>CI\$14</b>
<b>Quattro Stagioni</b>	<b>CI\$16</b>
<b>Siciliana</b>	<b>CI\$14</b>
<b>Calzone</b>	<b>CI\$17</b>
<b>Boscaiola</b> <input type="checkbox"/>	<b>CI\$16</b>
<b>Salsiccia</b>	<b>CI\$18</b>
<b>Tricolore</b>	<b>CI\$18</b>

Last updated: Mon 03 Feb, 2025