



PANE & PASTA PIZZERIA AND ITALIAN RESTAURANT

Dinner Menu

Address: Corner of Market Street and Nexus Way

Phone: (345) 547 9208

Cuisine: Italian

SMALL BITES

Garlic Bread <input type="checkbox"/> v <input type="checkbox"/> Vegan	CI\$5.95
Homemade sourdough bread with fresh garlic, olive oil and herbs. Add cheese - \$2	
Bruschetta <input type="checkbox"/> v <input type="checkbox"/> Vegan	CI\$11.95
Diced fresh tomato, garlic, basil, oregano	
Cacio e Pepe Cheeseballs <input type="checkbox"/> v	CI\$12.95
Golden fried, pecorino Romano, black pepper, rubra sauce	
Mozarella in Carrozza <input type="checkbox"/> v	CI\$13.95
Golden-fried breaded fior di latte mozzarella with marinara or arrabbiata sauce	
Gnocco Fritto	CI\$16.95
Fried pizza dough, prosciutto di Parma, mortadella, salami Milano on side	
Full Finger Food Selection (for 2 persons)	CI\$25.95
Bite-size selection of finger food	

APPETIZERS

Calamari Fritti	CI\$15.95
Crispy calamari, crunchy fried, marinara or spicy arrabbiata sauce on the side	
Involtini Sicilian Style <input type="checkbox"/> v	CI\$13.95
Grilled eggplant roll, filled with breadcrumbs, raisin, pecorino, tomato sauce and fior di latte	
Grandma's meatballs	CI\$14.95
Beef meatballs, marinara or spicy arrabbiata sauce, served in a crunchy parmesan waffle	
Vitello Tonnato	CI\$15.95
Angus beef eye of round, slow cooked, thin sliced topped with a sauce of white tuna, egg yolk, evo oil, capers and anchovies	

Cozze Marinara **CI\$15.95**
Sauteed mussels in spicy marinara sauce with garlic bread

Gamberoni in Crosta **CI\$16.95**
Red, wild jumbo prawns, crispy shredded potato crust, olives tapenade, hummus

SOUPS

Chef's Soup of the Day **CI\$8.95** v
Ask your server for details

SALADS

Add: chicken CI\$6 / avocado CI\$6 / shrimp CI\$8 / catch of the day CI\$10 / salmon fillet CI\$10 / lobster CI\$13

Mista v **CI\$9.95**
Mixed greens, radicchio, shaved parmigiano, extra-virgin olive oil and lemon juice dressing

Caprese v **CI\$10.95**
Fresh mozzarella fior di latte and plum tomato sliced, on a bed of mix greens and arugula, topped with balsamic glaze

Caesar Salad v **CI\$9.95**
Corvine lettuce, croutons, shaved parmesan with Caesar dressing

Florence v **CI\$10.95**
Fresh spinach, mix greens, apple, almonds, ricotta, shaved parmesan in balsamic dressing

FRESH PASTA DISHES

Spaghettoni Cacio e Pepe **CI\$24.95**
Percorino cheese, black pepper

Spaghettoni Gricia **CI\$24.95**
Crispy pancetta

Spaghettoni alla Carbonara **CI\$24.95**
Homemade crispy pancetta, creamy egg yolk, pecorino cheese and black pepper

Original 1908 Fettuccine Alfredo	CI\$25.95
The original roman recipe from Chef Alfredo Di Lelio created in 1908. Fettuccine creamed in Italian butter and 24-month aged parmigiano reggiano	
Lamb Ragu Paccheri	CI\$27.95
Big maccheroni with slow cooked lamb, tomato and red wine sauce	
Pappardelle al Papero	CI\$27.95
Large fettuccine with slow cooked shredded duck in tomato and rosemary sauce	
Gnocchi Zafferano v	CI\$28.95
Homemade potato dumplings with sauteed clams, mussels, in a creamy saffron sauce	
Gigli Amalfi v	CI\$28.95
Tuscany pasta in a creamy butter sauce, shrimps, lemon zest, chopped parsley and chives	
Spaghetti allo Scoglio	CI\$28.95
Seafood spaghetti, lobster, shrimps, red wild jumbo prawns, mussels, clams calamari, tomato sauce, cherry tomato and basil	
Salmon Ravioli	CI\$30.95
Sweet red paprika dumplings filled with wild salmon, in ricotta sauce and pistachio butter	
Cheese Wheel Presentation	CI\$12.95
All pasta dishes in a white sauce can be tossed in the 24-month aged parmesan cheese wheel	

MAINS

Parmigiana di Melanzane v	CI\$22.95
Eggplant, tomato and basil sauce, fior di latte and grated parmigiano reggiano	
Pollo alla Cacciatora	CI\$23.95
Stewed chicken legs in an intense tomato and red wine sauce, fresh rosemary, parsley and black peppercorns	
Braised Lamb	CI\$28.95
Slow cooked lamb in red wine, tomato sauce, served with hot homemade flatbread with chickpea purée	
Elephant Ear Milanese	CI\$29.95
Breaded Black Angus sirloin, pan fried in clarified butter, with green salad, cherry tomato, shaved parmesan and balsamic glaze	
Catch of the Day	CI\$29.95
Local catch fish, grilled or pan fried, served with Caribbean escovitch pickled vegetables	

Lobster in Crosta	CI\$35.95
Lobster tail in filo pastry crust, topped with cream of porcini and black truffle	
12oz Ribeye Steak	CI\$45.95
Black Angus, served with green peppercorn or mustard sauce and home fried potatoes	
Prawns	CI\$54.95
12 Red Wild Jumbo Prawns, marinated with garlic, lemon juice rosemary and evo, grilled with red onion, grape tomatoes	
Mixed Grill Seafood Platter (2 persons)	CI\$59.95
Squid, mussels, clams, shrimps, prawns, lobster tail, local catch of the day with red onion, grape tomatoes	
Fiorentina Steak (2 persons)	CI\$85.95
30oz T-bone Fiorentina steak, black pepper, sea salt, served with rosemary oil and fried potatoes	
Surf n' Turf (2 persons)	CI\$106
30oz T-bone Fiorentina, two 5oz Caribbean lobster tails served with butter sauce and rosemary oil, home fried potatoes	

PIZZA (12")

Add:

Pepperoni / ham / sausage / bacon / grilled or jerk or BBQ chicken / pineapple / caramelised onion / mushroom / artichoke / fresh tomatoes / red bell peppers / green peppers / jalapeños / black olives \$1.95

Fior di latte / arugula / truffle oil / 'nduja CI\$3.95

Prosciutto di Parma \$4.95

Gluten-free crust CI\$3

Margherita <input type="checkbox"/>	CI\$14.95
Tomato sauce, fresh fior di latte mozzarella cheese, basil	
Pepperoni	CI\$15.95
Tomato sauce, fior di latte mozzarella cheese, pepperoni	
Calzone	CI\$16.95
Ham and fior di latte, mozzarella topped with tomato sauce	

Diavola	CI\$16.95
Tomato sauce, fior di latte mozzarella cheese, spicy Napoli salami	
Vegetarian v	CI\$16.95
Tomato sauce, fior di latte cheese, grilled eggplant, zucchini, bell peppers	
Hawaiian	CI\$16.95
Tomato sauce, fior di latte mozzarella cheese, ham, fresh pineapple	
Ham & Mushroom	CI\$16.95
Tomato sauce, fior di latte mozzarella cheese, Italian ham, mushrooms	
Four-Cheese v	CI\$16.95
Tomato sauce, fior di latte mozzarella, provolone, gorgonzola, parmesan cheeses	
Napoli	CI\$16.95
Tomato sauce, fior di latte mozzarella cheese, capers, anchovies	
Tuna	CI\$16.95
Tomato sauce, fior di latte mozzarella cheese, chunky tuna in olive oil, red onions	
Four-Seasons	CI\$16.95
Tomato sauce, fior di latte mozzarella cheese, ham, mushroom, artichoke, olives	
Caribbean	CI\$17.95
BBQ sauce, tomato sauce, fior di latte, mozzarella, chicken, red bell pepper, caramelized onion, scotch bonnet	
Calabrese	CI\$17.95
Tomato sauce, fior di latte, mozzarella, spicy Napoli salami and spicy capicollo, grilled eggplant, smoked provolone cheese and 'nduja (spicy Italian sausage)	
Arugula	CI\$18.95
Prosciutto di Parma, ricotta cheese, arugula, shaved parmesan	
Classic	CI\$18.95
Tomato sauce, fior di latte cheese, pepperoni, sausage, mushrooms, onions, green peppers	
Pane & Pasta	CI\$18.95
Tomato sauce, fior di latte cheese, Italian sausage, pepperoni, Italian ham, salami	
Trevigiana	CI\$19.95
White pizza, fior di latte mozzarella cheese, Italian sausage, mushrooms, radicchio and topped with shaved parmesan and truffle oil	

Mortazza e Pistacchio

CI\$20.95

Fior di latte, mozzarella, pistachio pesto, aged provolone, topped with mortadella and cherry tomato

Last updated: Mon 03 Feb, 2025