



# PANE & PASTA PIZZERIA AND ITALIAN RESTAURANT

## Dinner Menu

**Address:** Corner of Market Street and Nexus Way

**Phone:** (345) 547 9208

**Cuisine:** Italian

### SMALL BITES

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

### APPETIZERS

<b>Calamari Fritti</b>	<b>CI\$15.95</b>
Crispy calamari, crunchy fried, marinara or spicy arrabbiata sauce on the side	
<b>Involtini Sicilian Style</b> <input type="checkbox"/>	<b>CI\$13.95</b>
Grilled eggplant roll, filled with breadcrumbs, raisin, pecorino, tomato sauce and fior di latte	
<b>Grandma's meatballs</b>	<b>CI\$14.95</b>
Beef meatballs, marinara or spicy arrabbiata sauce, served in a crunchy parmesan waffle	
<b>Vitello Tonnato</b>	<b>CI\$15.95</b>
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

<b>Original 1908 Fettuccine Alfredo</b>	<b>CI\$25.95</b>
The original roman recipe from Chef Alfredo Di Lelio created in 1908. Fettuccine creamed in Italian butter and 24-month aged parmigiano reggiano	
<b>Lamb Ragu Paccheri</b>	<b>CI\$27.95</b>
Big maccheroni with slow cooked lamb, tomato and red wine sauce	
<b>Pappardelle al Papero</b>	<b>CI\$27.95</b>
Large fettuccine with slow cooked shredded duck in tomato and rosemary sauce	
<b>Gnocchi Zafferano</b> <span style="border: 1px solid green; padding: 0 2px;">v</span>	<b>CI\$28.95</b>
Homemade potato dumplings with sauteed clams, mussels, in a creamy saffron sauce	
<b>Gigli Amalfi</b> <span style="border: 1px solid green; padding: 0 2px;">v</span>	<b>CI\$28.95</b>
Tuscany pasta in a creamy butter sauce, shrimps, lemon zest, chopped parsley and chives	
<b>Spaghetti allo Scoglio</b>	<b>CI\$28.95</b>
Seafood spaghetti, lobster, shrimps, red wild jumbo prawns, mussels, clams calamari, tomato sauce, cherry tomato and basil	
<b>Salmon Ravioli</b>	<b>CI\$30.95</b>
Sweet red paprika dumplings filled with wild salmon, in ricotta sauce and pistachio butter	
<b>Cheese Wheel Presentation</b>	<b>CI\$12.95</b>
All pasta dishes in a white sauce can be tossed in the 24-month aged parmesan cheese wheel	

## MAINS

<b>Parmigiana di Melanzane</b> <span style="border: 1px solid green; padding: 0 2px;">v</span>	<b>CI\$22.95</b>
Eggplant, tomato and basil sauce, fior di latte and grated parmigiano reggiano	
<b>Pollo alla Cacciatora</b>	<b>CI\$23.95</b>
Stewed chicken legs in an intense tomato and red wine sauce, fresh rosemary, parsley and black peppercorns	
<b>Braised Lamb</b>	<b>CI\$28.95</b>
Slow cooked lamb in red wine, tomato sauce, served with hot homemade flatbread with chickpea purée	
<b>Elephant Ear Milanese</b>	<b>CI\$29.95</b>
Breaded Black Angus sirloin, pan fried in clarified butter, with green salad, cherry tomato, shaved parmesan and balsamic glaze	
<b>Catch of the Day</b>	<b>CI\$29.95</b>
Local catch fish, grilled or pan fried, served with Caribbean escovitch pickled vegetables	

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

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

<b>Diavola</b>	<b>CI\$16.95</b>
Tomato sauce, fior di latte mozzarella cheese, spicy Napoli salami	
<b>Vegetarian</b> <input type="checkbox"/>	<b>CI\$16.95</b>
Tomato sauce, fior di latte cheese, grilled eggplant, zucchini, bell peppers	
<b>Hawaiian</b>	<b>CI\$16.95</b>
Tomato sauce, fior di latte mozzarella cheese, ham, fresh pineapple	
<b>Ham &amp; Mushroom</b>	<b>CI\$16.95</b>
Tomato sauce, fior di latte mozzarella cheese, Italian ham, mushrooms	
<b>Four-Cheese</b> <input type="checkbox"/>	<b>CI\$16.95</b>
Tomato sauce, fior di latte mozzarella, provolone, gorgonzola, parmesan cheeses	
<b>Napoli</b>	<b>CI\$16.95</b>
Tomato sauce, fior di latte mozzarella cheese, capers, anchovies	
<b>Tuna</b>	<b>CI\$16.95</b>
Tomato sauce, fior di latte mozzarella cheese, chunky tuna in olive oil, red onions	
<b>Four-Seasons</b>	<b>CI\$16.95</b>
Tomato sauce, fior di latte mozzarella cheese, ham, mushroom, artichoke, olives	
<b>Caribbean</b>	<b>CI\$17.95</b>
BBQ sauce, tomato sauce, fior di latte, mozzarella, chicken, red bell pepper, caramelized onion, scotch bonnet	
<b>Calabrese</b>	<b>CI\$17.95</b>
Tomato sauce, fior di latte, mozzarella, spicy Napoli salami and spicy capicollo, grilled eggplant, smoked provolone cheese and 'nduja (spicy Italian sausage)	
<b>Arugula</b>	<b>CI\$18.95</b>
Prosciutto di Parma, ricotta cheese, arugula, shaved parmesan	
<b>Classic</b>	<b>CI\$18.95</b>
Tomato sauce, fior di latte cheese, pepperoni, sausage, mushrooms, onions, green peppers	
<b>Pane &amp; Pasta</b>	<b>CI\$18.95</b>
Tomato sauce, fior di latte cheese, Italian sausage, pepperoni, Italian ham, salami	
<b>Trevigiana</b>	<b>CI\$19.95</b>
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: Tue 07 Jan, 2025