



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 v Vegan **CI\$4**

Home-made sourdough bread with fresh garlic, olive oil and herbs. Add cheese - \$2

Bruschetta v Vegan **CI\$10**

Diced fresh tomato, garlic, basil, oregano

Meatballs **CI\$12**

Tomato sauce, shaved parmesan

Breaded Mozzarella v **CI\$12**

Deep-fried breaded fior di latte mozzarella with marinara or arrabbiata sauce

Gnocco Fritto **CI\$11**

Cheese and pepper fried bread dough with prosciutto di parma

Garlic Gnocco Fritto **CI\$11**

Garlic and oil fried bread dough, chili flakes, served with mortadella

Farinata v Vegan **CI\$12**

Golden chickpea flatbread served with arugula, radicchio, sun-dried tomatoes and balsamic glaze

Farinata with Prosciutto **CI\$13**

Golden chickpea flatbread served with prosciutto di parma, arugula and shaved parmesan

APPETIZERS

Arancini Siciliani **CI\$12**

Breaded deep-fried risotto balls filled with fresh fior di latte mozzarella cheese and served on a bed of meat bolognese sauce

Mussels Marinara **CI\$13**

In a light spicy marinara sauce, fresh parsley served with garlic bread

Calamari	CI\$14
Crispy Italian tempura with tomato arrabbiata sauce and lemon wedge	
Calamari Mojito	CI\$14
Mint, brown sugar and rum-battered tempura served with fresh lime and jerk mayo	
Beef Carpaccio 'Alpine style'	CI\$15
Thinly-sliced raw beef served on our warm sourdough garlic bread topped with Fontina cheese fondue	
Shrimp 'Catalana Style'	CI\$15
Served on a bed of fresh carrot and celery salad topped with tomatoes and red onions marinated in grain mustard and lemon juice	
Tuna Ceviche	CI\$16
Yellow-fin tuna 'sushi grade' marinated with lemon, extra-virgin olive oil, red onions and pink pepper served with fresh tomatoes, capers and arugula	
Italian Cacciucco (Seafood Stew)	CI\$16
Tuscan-style seafood stew (shrimp, calamari, mussels and clams) in a red wine and spicy tomato sauce served with toasted garlic bread	
Charcuterie Board (serves two)	CI\$20
Selection of premium assorted Italian cold cuts and cheeses served with honey, fig jam and toasted slices of baguette bread	

SOUPS

Pappa al Pomodoro <input type="checkbox"/> v <input type="checkbox"/> Vegan	CI\$8.5
Fresh tomato soup with Tuscan bread croutons	
Chef's Soup of the Day <input type="checkbox"/> v	CI\$8.5
Ask your server for details	
Minestrone <input type="checkbox"/> v <input type="checkbox"/> Vegan	CI\$9.5
Mixed vegetables with tomato sauce	

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
Mixed greens, radicchio, shaved parmigiano, extra-virgin olive oil and lemon juice dressing	
Caprese v	CI\$9
Fresh fior di latte mozzarella cheese, fresh tomatoes with extra-virgin olive oil and balsamic glaze on arugula lettuce	
Caesar Salad v	CI\$9
Romaine lettuce, bread crostini, shaved parmesan with Caesar dressing	
Primavera v Vegan	CI\$9
Mixed greens, arugula, fresh tomatoes, cucumbers, green olives, julienne carrots with honey-mustard and extra-virgin olive oil dressing	
Florence v	CI\$9
Fresh spinach, asiago cheese, apple, almonds, fresh ricotta cheese, extra-virgin olive oil and balsamic vinaigrette dressing	

CREATE YOUR OWN PASTA

Choose between plain pasta and egg pasta (all home-made pastas are made fresh in-house).

Then choose a sauce: meat bolognese, tomato & basil, arrabbiata (spicy tomato), amatriciana, fresh pesto, alfredo sauce, 4-cheese, aglio olio e peperoncino, cacio e pepe, vegan vegetable bolognese

Add: chicken \$6 / mushrooms \$5 / Italian sausage \$5 / meatballs \$6 / porcini mushrooms \$6 / shrimp \$8 / salmon fillet \$10 / catch of the day \$10 / lobster \$13

Plain Pasta	CI\$19
Spaghetti, fusilli, spaghettoni, rigatoni, gluten-free penne	
Egg Pasta	CI\$20
Meat ravioli, ricotta and spinach ravioli, cheese ravioli, fettuccine, gigli, gnocchi	

FRESH PASTA DISHES

Lasagne	CI\$19
With bolognese sauce, bechamel, parmigiano, fresh fior di latte mozzarella cheese	
Cannelloni alla Fiorentina v	CI\$19
With fresh spinach, ricotta cheese and tomato sauce	

Gnocchi Sorrentina v	CI\$21
With fresh tomato, fresh basil, oregano and fior di latte mozzarella cheese	
Spaghettoni alla Gricia	CI\$21
Homemade crispy pancetta, pecorino cheese and black pepper (cacio e pepe)	
Spaghettoni alla Amatriciana	CI\$22
Homemade crispy pancetta, stewed onions, black pepper and lightly spiced tomato sauce	
Spaghettoni alla Carbonara	CI\$23
Homemade crispy pancetta, creamy egg yolk, pecorino cheese and black pepper	
Ricotta and Spinach Ravioli -	CI\$23
With chicken and fresh herbs white ragu chardonnay sauce	
Gnocchi or Rigatoni a la Norcina	CI\$24
Homemade Italian sausage, fresh cream, truffle oil	
Risotto of the Day	CI\$24
Ask your server for details	
Meat Ravioli or Ricotta and Spinach Ravioli	CI\$25
With bolognese sauce topped with wild mushrooms	
Lamb Ragu Pappardelle	CI\$25
Slow-cooked lamb shredded in an authentic Italian tomato and red wine sauce tossed with our homemade egg-pappardelle pasta	
Pink Gigli	CI\$25
Salmon with egg-gigli pasta served with a pink vodka sauce	
Shrimp Fettucine	CI\$28
With creamy sweet red pepper puree, chopped shrimp and fresh chives	
Seafood Pasta	CI\$29
Homemade spaghetti, lobster, shrimp, mussels, clams and calamari with tomato sauce	
Crispy 'Local Catch' Lasagna	CI\$29
Crispy lasagna sheets baked with a 'local catch ragu' tomato sauce	
Black Truffle and Porcini Ravioli v	CI\$33
Cheese ravioli with porcini mushrooms and black truffle sauce	

Parmesan Cheese Wheel add-on: Please ask your server to organize for the chef to come out of the kitchen and toss/sauté your freshly cooked pasta in our parmesan cheese wheel cacio e pepe style (not all pastas will

apply) - \$8

MAINS

Eggplant Parmigiana <input type="checkbox"/>	CI\$21
Layered eggplant, tomato sauce, fior di latte mozzarella cheese and parmesan cheese with fresh basil	
Chicken Piccata	CI\$24
Sautéed with lemon-butter capers or white wine sauce, served with roast potatoes and garden vegetables	
Grilled Squid Skewers 'Mediterranean Style'	CI\$26
Topped with fresh tomatoes, olives, garlic, capers and fresh basil served with fried potato chips	
Steak Scallopini with Wild Mushrooms	CI\$28
USDA N.Y. steak thinly cut and sautéed in a wild mushroom sauce served with mashed potatoes and mixed garden vegetables	
Catch of the Day	CI\$29
Local 'catch of the day' either grilled, pan-fried or blackened served with roasted potatoes and mixed garden vegetables	
Ossobuco	CI\$29
Stewed bone-in beef shank medallions in a white-wine sauce with fresh chopped parsley and lemon peel zest served with mashed potatoes and mixed garden vegetables	
N.Y. Steak 'Milanese Style'	CI\$32
Breaded 10 oz USDA N.Y. Steak served with mashed potatoes and mixed garden vegetables	
Veal Loin Scaloppine	MP
Sautéed with wild mushroom sauce or white wine and asparagus sauce or marsala wine sauce served with mashed potatoes and mixed garden vegetables	
Ribeye Steak	CI\$35
In a green peppercorn, pink peppercorn or grain mustard sauce. 8oz. Certified Angus pan-fried in any of the above creamy sauce selections and served with mashed potatoes and mixed garden vegetables	
Caribbean Lobster 'Bellavista'	CI\$39
Two 4oz baked lobster tails with garlic butter and parsley on roasted vegetables served with hollandaise sauce and potato cocotte (gratinated in milk cream)	

N.Y. Steak (16oz) CI\$42

USDA Prime N.Y. Steak grilled and served with mixed grilled vegetables and a choice of one sauce: green peppercorn, grain mustard, pink peppercorn or rosemary demi-glaze sauce

Mixed Grill Seafood Platter (serves one) CI\$32

With squid, shrimp, mussels, baby clams, baby octopus, local 'catch of the day' (ask server), fresh 'local' yellow-fin tuna and served with mixed garden vegetables

Mixed Grill Seafood Platter (serves two) CI\$55

With squid, shrimp, mussels, baby clams, baby octopus, local 'catch of the day' (ask server), fresh 'local' yellow-fin tuna and served with mixed garden vegetables

Fiorentina Steak (serves one) CI\$42

Certified angus T-bone steak (16oz) served with roasted potatoes and mixed garden vegetables

Fiorentina Steak (serves two) CI\$75

Certified angus T-bone steak (32oz) served with roasted potatoes and mixed garden vegetables

PIZZA (12")

Add:

Pepperoni / ham / sausage / bacon / grilled or jerk or BBQ chicken / pineapple / caramelised onion / arugula / mushroom / artichoke / fresh tomatoes / red bell peppers / green peppers / jalapeños / black olives / extra fior di latte mozzarella cheese CI\$2

Prosciutto / truffle oil CI\$3

Whole wheat crust CI\$2

Gluten-free crust CI\$3

Margherita CI\$14

Tomato sauce, fresh fior di latte mozzarella cheese, basil

Pepperoni CI\$15

Tomato sauce, fior di latte mozzarella cheese, pepperoni

Diavola CI\$15

Tomato sauce, fior di latte mozzarella cheese, spicy Napoli salami

Calzone	CI\$15
Pizza-pocket with ham and fior di latte mozzarella cheese topped with tomato sauce	
Hawaiian	CI\$16
Tomato sauce, fior di latte mozzarella cheese, ham, fresh pineapple	
Ham & Mushroom	CI\$16
Tomato sauce, fior di latte mozzarella cheese, Italian ham, mushrooms	
Four-Cheese <input type="checkbox"/>	CI\$16
Tomato sauce, fior di latte mozzarella, provolone, gorgonzola, parmesan cheeses	
Napoli	CI\$16
Tomato sauce, fior di latte mozzarella cheese, capers, anchovies	
4-Seasons	CI\$16
Tomato sauce, fior di latte mozzarella cheese, ham, mushroom, artichoke, olives	
Vegetarian <input type="checkbox"/>	CI\$16
Tomato sauce, fior di latte cheese, grilled eggplant, zucchini, artichoke, bell peppers	
Caribbean	CI\$16
BBQ sauce, tomato sauce, fior di latte mozzarella cheese, grilled or jerk chicken, red bell peppers, caramelized onions, scotch bonnet chili	
Calabrese	CI\$17
Tomato sauce, fior di latte mozzarella cheese, spicy Napoli salami and spicy capicollo, grilled eggplant, fresh tomatoes, smoked provolone cheese	
Arugula	CI\$17
Prosciutto di Parma, ricotta cheese, arugula, shaved parmesan	
The Classic	CI\$17
Tomato sauce, fior di latte cheese, pepperoni, sausage, mushrooms, onions, green peppers	
Pane & Pasta	CI\$17
Tomato sauce, fior di latte cheese, Italian sausage, pepperoni, Italian ham, salami	
Tuna	CI\$17
Tomato sauce, fior di latte mozzarella cheese, chunky tuna in olive oil, red onions	
Trevigiana	CI\$17
White pizza, fior di latte mozzarella cheese, Italian sausage, mushrooms, radicchio and topped with shaved parmesan and truffle oil	

KIDS

7" Margherita

CI\$8

Tomato sauce, mozzarella

7" Pepperoni

CI\$9

Tomato sauce, mozzarella, pepperoni

Create your own Pasta

CI\$9

Fusilli, rigatoni or spaghetti, with butter and parmesan, tomato sauce, bolognese or alfredo sauce. Add meatballs CI\$2

Macaroni and Cheese

CI\$9

Chicken Fingers & Fries

CI\$9

Cheese Ravioli

CI\$9

Butter and parmesan, tomato sauce, bolognese or alfredo sauce

Last updated: Thu 04 Jan, 2024