



Embark on a culinary journey through the regions and cities of Italy, discovering dishes and flavors rooted in the ancient recipes of our grandmothers, lovingly passed down through generations.

Each creation celebrates the harmony between authentic Italian ingredients and the finest local products, brought together in collaboration with dedicated producers to offer a genuine taste of Italy in Bermuda.

ZUPPE E INSALATE | Soups & Salad

- Zuppa di Pomodoro** | N | GL | D | V | 22
Tomato Soup, Brioche Crostini, Ricotta, Anchovies, Sun-Dried Tomatoes, Balsamic Pearls
- Fish Chowder** | 16
Traditional Bermudian Fish Chowder, Sherry Peppers & Black Rum
- Caprese** | D | V | 26
Burrata, Heirloom Tomato Tartare, Basil Oil
- Bruschetta** | GL | D | V | 24
Sourdough Crostini, Tomato, Mozzarella, Avocado, Basil
- Beet Salad** | D | N | V | 26
Golden Beets, Candy Cane Beets, Local Goat Cheese, Apple, Marcona Almonds, Honey-Lemon Citronette, Frisée
- Spring Green Salad** | N | V | 24
Asparagus, Fava Beans, Arugula, Radish, Spring Herbs, Pistachios, Green Goddess Dressing
- Caesar Salad** | GL | D | V | 22
Romaine Lettuce, Roasted Garlic Dressing, Parmigiano, Sourdough Crumbs
- Add | Chicken 12 | Prawn 14 | Local Catch 18**

ANTIPASTI | Appetizers

- Melanzane alla Parmigiana** | D | GL | V | 24
Fried Eggplant Baked with Tomato Sauce, Basil, Parmigiano, Mozzarella
- Crudo di Tonno** | N | 24
Tuna, Pistachio, Calabrian Chili, Radish, Chives
- Calamari** | GL | 26
Crispy Fried Calamari, Spicy Marinara Sauce
- Vitello Tonnato** | 28
Thinly Sliced Veal Loin, Tuna and Anchovy Mayonnaise, Crispy Capers
- Polpette** | D | 20
Homemade Angus Beef Meatballs, Marinara Sauce, Pecorino Romano
- Beef Tartare** | GL | 34
Cornichons, Capers, Shallots, Chives, Egg Yolk, Sourdough
- Tagliere Misto x 2** | D | GL | N | 48
Parma Ham, Mortadella, Salami, Parmesan, Taleggio, Gorgonzola, Pickled Vegetables, Marinated Cerignola Olives, Gnocco Fritto

I PRIMI | Paste e Risotto

- Malfatti** | GL | D | V | 22 | 28
Spinach and Ricotta Dumplings, Sage Butter, Solo di Bruna Parmigiano
- Ravioli Caprese** | GL | D | V | 22 | 32
Homemade Caciotta Cheese Ravioli, Marinara Sauce, Basil
- Gnocchi al Pesto** | GL | D | N | V | 24 | 34
Homemade Potato Gnocchi, Basil Pesto, Cherry Tomatoes, Toasted Pine Nuts
- Linguine alle Vongole** | GL | SH | 34 | 42
Clams, White Wine, Garlic, Parsley, Chili Flakes
-  **Bucatini all'Aragosta Arrabbiati!** | GL | SH | 64
Bucatini, Lobster, Spicy Cherry Tomato Sauce, Garlic, Calabrian Chili
- Risotto di Funghi e Stracciatella** | D | 28 | 42
Wild Mushrooms, Stracciatella
- Spaghetтата di Mare x 2** | GL | SH | 78
For 2 | Clams, Mussels, Shrimp, Calamari, Lobster, Cherry Tomato Sauce
-  **Paccheri del Sud!** | GL | D | 28 | 38
Guanciale, Calabrian Chili Butter, Lemon Zest, Herb Brioche Crumbs, Pecorino Romano
- Pappardelle al Ragù alla Bolognese** | GL | 24 | 32
Homemade Pappardelle, Classic Bolognese Ragù
- Lasagna** | GL | D | 28
Bolognese Ragù, Béchamel, Parmigiano
- Orecchiette** | GL | D | 26 | 34
Italian Sausage, Broccoli Rabe, Pecorino

I SECONDI | *main courses*

Pesce del Giorno alla Mugnaia | D | 42

Pan-Seared Local Catch, Sautéed Greens, Lemon Parsley Sauce

Branzino | D | N | 52

Cannellini Beans, Escarole, Pine Nuts, Anchovies, Leek Vellutata

Tonno alla Siciliana | 48

Grilled Local Tuna, Sicilian Salsa, Roasted Root Vegetables

Salmone | GL | D | 48

Organic Salmon, Orzo, Roasted Vegetables, Lemon, Capers

Grigliata Mista di Pesce x 2 | D | S | 82

For 2 | Octopus, Shrimp, Calamari, Catch of the Day, Citrus Herb Butter

Pollo Arrosto | 46

Roasted Half Chicken, Salsa Verde, Charred Lemon, Choice of Side

Saltimbocca alla Romana | GL | D | 52

Veal Loin, Parma Ham, Sage, Mashed Potatoes, Spinach, Marsala Sauce

Cotoletta alla Milanese con l'Osso | GL | D | 62

Breaded Bone-In Veal Loin, Arugula, Cherry Tomatoes, Shaved Parmesan

Scottadito di Agnello | 48

Grilled Lamb Rack, Fava Bean Purée, Artichokes, Cherry Tomatoes, Mint Salsa Verde, Jus

Filetto di Manzo | 58

Grilled 8 oz CAB Tenderloin

Tagliata di Manzo ai Funghi | D | 62

Grilled 12 oz CAB Ribeye, Creamy Wild Mushrooms Sauce

Sauces | Red Wine Jus | Salsa Verde | Green Peppercorn Sauce | Creamy Wild Mushrooms | 5

Sides | Mashed Potatoes 8 | Fries 8 | Truffle Fries 14 | Seasonal Steamed Vegetables 14 |
Mixed Leaves 10 | Charred Broccolini 12 | Grilled Asparagus 12

Pizza

Cavolfiore | 26

Charcoal Dough, Cauliflower Sauce, Roasted Kale,
Steamed Cauliflower, Caramelized Onions,
Crispy Artichokes

Regina | D | GL | 22

San Marzano Tomato Sauce, Mozzarella,
Basil Pesto, Basil, Extra-Virgin Olive Oil

Nerano | D | GL | 24

Zucchini Cream, Smoked Mozzarella,
Fried Zucchini, Basil Pesto, Shaved Parmesan

Napoli | GL | 24

Tomato Sauce, Anchovies, Sun-Dried Cherry
Tomatoes, Capers, Oregano, Olive Dust,
Garlic Olive Oil

Gamberetti | GL | D | SH | 30

Mozzarella, Shrimp, Pickled Zucchini, Stracciatella,
Lemon Zest, Parsley

Tonno | GL | 26

Preserved Tuna, White & Red Onions, Cherry
Tomatoes, Lemon Zest, Parsley

Er Macello | The Butcher | D | 28

Spicy Salami, Pancetta, Cooked Ham, Italian
Sausage, Tomato Sauce, Mozzarella



Calabrese | D | 28

Tomato Sauce, Mozzarella, 'Nduja,
Stracciatella, Basil

Capricciosa | D | 28

Italian-Style Cooked Ham, Mushrooms,
Artichokes, Mozzarella, Olives, Tomato Sauce

Dolce Piccante | D | 26

Mozzarella, Taleggio, Pancetta, Marinated
Onions, Spicy Honey, Black Pepper

Porchetta | D | 30

Italian-Style Roasted Pork Belly, Smoked
Mozzarella, Green Herb Sauce,
Caramelized Onions

Sul Verde | D | 34

Tomato Sauce, Mozzarella, Arugula, Burrata,
Parma Ham, Shaved Parmesan

Kids (8")

HAM | 20

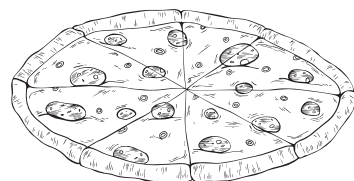
Italian-Style Cooked Ham, Mozzarella, Tomato Sauce

PEPPERONI | 20

Spicy Italian Salami, Tomato Sauce, Mozzarella

FOREVER YOUNG | 20

Hot Dog Sausage, Tomato Sauce, Mozzarella, Fries



Our menus have a selection of alternatives to satisfy special diets including Gluten-Free, Dairy-Free, Vegetarian, and Vegan.

D Dairy | GL Gluten | N Nuts | SH Shellfish

Our prices are in \$ and subject to 17% service charge