

ANTIPASTO - APPETIZER

INSALATE - SALADS

Sale & Pepe Vegetariana \$ 14.00
Delicious vegetarian plate ANG 25.20

Aragosta all' Antilliana \$ 28.00
Lobster Salad & fresh Caribbean fruit. ANG 50.40

Classica Caprese \$ 13.00
Tomato, Mozzarella Cheese & basil ANG 23.40

Bruschetta Classica \$ 6.00
Bread & Tomato. ANG 10.80

Misto Mare Isolana \$ 21.00
Mix Sea food salad. ANG 37.80

Crudita' di Mare \$ 24.00
Davide best raw fish selection. ANG 43.20

Cesare - Caesar salad \$ 12.00
Our Caesar salad..... ANG 21.60
add chicken or prawns \$ 14.00

Siciliana \$ 18.00
Goat cheese, cherry tomatoe , ANG 32.40
caramelized onion & orange honey.

LE ZUPPE - SOUPS

Minestrone \$ 11.00
Italian soup made with vegetables. ANG 19.80

Guazzetto del Marinaio \$ 21.00
Tasty mix Seafood Soup. ANG 37.80

Cozze \$ 19.00
Mussels white wine or tomato sauce. ANG 34.20

Vongole \$ 21.00
South mediterranean Clams. ANG 37.80

"del Giorno" \$ 15.00
Soup of the day. ANG 27.00

CLASSICI - CLASSICS

Chef Davide Antipasto \$ 22.00
Mix selection of Davide specialties ANG 39.60

Affettato Italiano \$ 21.00
(x 2 people) Mix cold cuts & cheeses ANG 37.80

Caponatina \$ 13.00
Eggplant, tomato, peppers. ANG 23.40

Parmigiana Siciliana \$ 16.00
Fresh baked eggplant parmigiana. ANG 28.80

CARPACCI or TARTARE

Beef Carpaccio \$ 19.00
Angus beef. ANG 34.20

Salmon Carpaccio \$ 19.00
Salmon. ANG 34.20

Tuna Carpaccio \$ 19.00
Tuna. ANG 34.20

FRITTO - FRY

Calamari \$ 18.00
Fried tender squid. ANG 32.40

Fritto Misto \$ 21.00
Fried mix from the sea. ANG 37.80

Vegetariano \$ 14.00
The vegetarian one. ANG 25.20

SECONDI " IL PESCE "

MAIN COURSE " THE FISH "

LA GRIGLIA - GRILLED

Mahi Mahi "Caribbean Style" or "Livornese Style"

Local catch with a simple garlic, olive oil & lemon sauce or
"Livornese Style": Capers, Olives & Tomatoes.

\$ 29.00

ANG 52.20

Calamaro Grigliato

Grilled Squid in a bitter lemon sauce accompanied with arugula salad.

\$ 29.00

ANG 50.40

Gamberone Rosso Mediterraneo

Mediterranean red Prawn with vegetables.

\$ 29.00

ANG 52.20

Salmone Napoleone

Salmon in a lemon or white wine sauce with vegetables.

\$ 29.00

ANG 52.20

Branzino 'Mediterraneo Style' or 'Livornese Style'

Our best Seabass filet.

"Livornese Style": Capers, Olives & Tomatoes.

\$ 29.00

ANG 52.20

Trancio di Tonno Rosso

Grilled Tuna Steak with a touch of lime.

\$ 32.00

ANG 57.60

Red Snapper del Pescatore

Whole fish or fillet.

Market price

Grigliata Mista del Marinaio

Mix grilled sea food.

\$ 38.00

ANG 68.40

Aragosta alla Griglia

Grilled fresh Lobster with mushrooms.

Market price

AL VAPORE - STEAMED

Pesce selezionato dallo Chef Davide cucinato alla Siciliana

Fish selected by Chef Davide cooked in Sicilian country style

(served with Your side choice)

\$ 32.00

ANG 57.60

Steamed Red Snapper

Steamed Tuna "Tagliata"

Steamed Seabass

Steamed Swordfish

Steamed Mahi Mahi

Steamed Salmon

Steamed Shrimps

Steamed Lobster

SECONDI "LA CARNE"

MAIN COURSE "THE MEAT"

LA GRIGLIA - GRILLED

ANGUS

Ribeye steak

Customer favorite served with potatoes, spinach and a choice of peppercorn in mushroom or gorgonzola cheese sauce.

\$ 30.00

ANG 54.00

Rack of Lamb Veneziana

Rack of lamb, garlic in wine sauce.

\$ 31.00

ANG 55.80

Beef Tenderloin Fillet "della Marina"

Filet mignon with goat cheese, caramelized onions & fresh vegetables.

\$ 39.00

ANG 70.20

La nostra Salsiccia Italiana

Italian sausage served with spinach, potatoes in spicy tomato sauce.

\$ 28.00

ANG 50.40

Beef Tenderloin Fillet

Spinach and a choice of peppercorn in mushroom or gorgonzola cheese sauce.

\$ 37.00

ANG 66.60

VITELLO - VEAL

Vitello "del Re"

Thick veal chop with tagliolini porcini mushroom pasta.

\$ 39.00

ANG 70.20

Vitallo alla Milanese

Tenderized veal chop with potatoes and vegetables.

\$ 38.00

ANG 68.40

Scaloppine Mediterranee

Very tender cut of veal with a Sicilian flavor.

\$ 29.00

ANG 52.20

Scaloppine al Limone

Capers in lemon sauce.

\$ 28.00

ANG 50.40

POLLO - CHICKEN

Pollo alla parmigiana

A classic parmigiana chicken served with tomatoe pasta.

\$ 26.00

ANG 46.80

Pollo "Sale & Pepe"

Chicken breast in mushroom or gorgonzola cheese sauce.

\$ 26.00

ANG 46.80

EXTRA SIDE

\$ 6.00

ANG 10.80

Pasta

Fresh Vegetables

Polenta

LA PASTA

Norma Catanese \$24.00
Daily made Maccheroni with eggplant, ricotta & tomatoe. ANG 43.20

Fettuccine "Hennessy" \$26.00
Red prawn in pink sauce. ANG 46.80

Fettuccine Carbonara \$22.00
Creamy egg sauce, cheese, pork, pepper. ANG 39.60

Fettuccine al Salmone \$24.00
Creamy sauce with smoked salmon. ANG 43.20

Linguine alle Vongole \$25.00
Clams, cherry tomatoe. ANG 45.00

Paccheri del Marinaio \$32.00
Delicious ! Lobster red prawns, scallop. ANG 57.60

Lasagna al ragu' \$23.00
Our best lasagna. ANG 41.40

Spaghetti Pescatore \$28.00
Mix sea food pasta ANG 50.40

Maccheroni Taorminese \$25.00
Sicilian sausage with broccoli. ANG 45.00

Penne Primavera \$22.00
Mixed vegetables in cream sauce. ANG 39.60

Rigatoni alla Siciliana \$25.00
Sausage, tomato & mozzarella. ANG 45.00

Tagliolini al Tartufo \$36.00
The aromatic truffles. ANG 64.80

Pappardelle al Ragu' \$26.00
Large string pasta with ragu' sauce. ANG 46.80

Spaghetti al Vulcano Etna \$31.00
Tasty black squid ink with shrimps. ANG 55.80

RAVIOLI

Ricotta & Spinaci \$24.00
Cheese, spinach, pink or tomato sauce. ANG 43.00

Aragosta \$29.00
Lobster Ravioli in pink sauce. ANG 52.20

Funghi Porcini \$25.00
Porcini mushrooms in Alfredo sauce. ANG 45.00

GNOCCHI - DUMPLING

Gnocchi della Casa \$24.00
In gorgonzola or tomato sauce. ANG 43.20
or **Ragu' sauce.** \$25.00
ANG 45.00

RISOTTI

Risotto Imperiale Shrimps \$28.00
Red shrimp in creamy sauce. ANG 50.40

Risotto Funghi Porcini \$26.00
Porcini mushrooms in creamy sauce ANG 46.80

Risotto Asparagi \$24.00
Asparagus. ANG 43.20

CLASSICI

Classic Italian pasta dishes are \$21.00
always available: ANG 37.80

Pomodoro - Tomato

Aglio & Olio - Garlic & Oil

Pesto - Basil sauce

Arabbiata - Spicy

Alfredo - Butter, Reggiano Cheese.

Amatriciana - Guanciale, Cheese, Tomato.

DOLCI

DESSERTS

Cannoli Siciliani

Filled with a sweet, creamy ricotta, classic Sicilian dessert.

\$ 9.00

ANG 16.20

Tiramisu'

Coffee-flavoured Italian custard dessert.

\$ 9.00

ANG 16.20

Panna Cotta

Sweetened cream thickened with gelatin.

\$ 9.00

ANG 16.20

Strudel di Mele

Apple Pie with vanilla ice cream.

\$ 11.00

ANG 19.80

Cheese Cake

New York style with wild berry.

\$ 10.00

ANG 18.00

Mousse al Cioccolato

Creamy chocolate mousse, Chef Davide speciality.

\$ 10.00

ANG 18.00

Baba Rum Gelato

Small yeast cake saturated in rum with vanilla ice cream.

\$ 11.00

ANG 19.80

Chef Davide specialty

Semifreddo alle mandorle - Almond Semifreddo, Semifreddo is a semi-frozen dessert.

\$ 11.00

ANG 19.80

Vaniglia Crème Brulee

Custard base topped with a layer of hard caramel, Sale & Pepe classic.

\$ 11.00

ANG 19.80