

**ANTIPASTI FREDDI
(COLD APPETIZERS)**

- Antipasto Sole Mare** \$25.00
A Colorful and flavorful assortment of Italian cold appetizers
- Carpaccio di Salmone** \$12.00
Nova Scotia Salmon with capers and onion
- Carpaccio al Parmigiano** \$ 14.00
Thin sliced marinated raw beef served with extra virgin olive oil and shaved Parmigiano Reggiano cheese over a bed of fresh arugula salad
- Cocktail di Gamberoni** \$ 14.00
Fresh jumbo shrimps served with cocktail sauce or Russian dressing
- Insalata di Mare** \$ 15.00
Assorted seafood appetizer salad
- Prosciutto e Mozzarella** \$ 12.00
Sliced imported Italian Parma ham with fresh mozzarella cheese

**ZUPPE
(SOUP)**

- Zuppa di Minestrone** \$ 8.00
Specially cooked vegetables with fresh herbs and spices
- Pasta e Fagioli** \$ 9.00
White bean soup with fresh herbs and pasta cooked in homemade broth
- Zuppa di Mare** \$ 15.00
Seafood soup with grouper, shrimps, mussels, clams and squid in a tasty broth
- Zuppa di Pomodoro** \$ 7.00
Fresh homemade tomato Soup

**INSALATE
(SALAD)**

With your choice of dressing
Italian, blue cheese, ranch, thousand island, extra virgin olive oil & balsamic vinegar

- Insalata Caprese** \$ 10.50
Imported fresh buffalo mozzarella, served with fresh sliced tomatoes and basil
- Insalata Cesare** \$ 8.50
Romaine hearts served with our Chef's secret Caesar dressing
- Insalata Mista** \$ 7.00
Mixed baby field greens



**ANTIPASTI CALDI
(HOT APPETIZERS)**

- Vongole fresche** \$ 15.00
Fresh clams sautéed with your choice of garlic sauce, marinara sauce or white wine sauce
- Impepata di Cozze** \$ 10.50
Mussels sautéed with extra virgin olive oil, garlic and white wine
- Calamari Napoletani** \$13.00
Sauteed or Fried squid in garlic tomato sauce
- Melanzane alla Parmigian a** \$ 12.00
Breaded eggplant roasted with fresh tomato and mozzarella cheese
- Escargots Bourguignonne** \$ 12.00
Shelled snails highlighted with white wine & perfectly flavored garlic butter
- Bruschetta Napoli** \$ 7.50
Toasted Italian garlic bread with fresh tomato and basil
- Bruschetta Caprese** \$ 8.50
Toasted Italian garlic bread with fresh tomato and mozzarella cheese
- Bruschetta Rucola** \$ 10.50
Toasted Italian garlic bread with Italian parmaham and arugula seasoned with basil, garlic and oregano

Pasta

Spaghetti al Pomodoro \$ 18.00
Spaghetti in a fresh tomato sauce and basil

Rigatoni all'Arrabbiata \$ 19.00
Rigatoni served with fresh spicy tomato sauce and basil

Rigatoni alla Vodka \$ 21.50
Certainly a must for the pasta lovers fresh mushrooms sautéed with garlic and olive oil, flamed with vodka blended with a delicate creamy tomato sauce

Spaghetti ai Frutti di Mare \$ 31.00
Spaghetti served with a fresh mix of seafood sautéed in olive oil, garlic, white wine, fresh tomato and a touch of the ocean. (Garlic or Tomato)

Penne alla Puttanesca \$ 20.00
Penne served with garlic, fresh tomatoes, imported Italian black olives and capers

Gnocchi alla Caprese \$ 20.00
Potato dumplings sautéed with fresh tomatoes, basil & mozzarella cheese

Fettuccine Alfredo \$ 21.50
Fettuccine tossed with parmesan cheese and cream

Spaghetti alle Vongole \$ 25.50
Spaghetti with fresh clams delicately seasoned with white wine a touch of extra virgin olive oil and fresh tomato (garlic or tomato)

Gnocchi all'amatriciana \$20.00
Gnocchi sautéed with onions and Italian pancetta

Rigatoni alla Siciliana \$20.00
Rigatoni with fresh tomatoes, mozzarella and eggplant

Spaghetti alle Cozze \$ 21.50
Spaghetti and mussels in garlic sauce, white wine and a touch of fresh tomatoes

Spaghetti alla Bolognese \$ 20.00
Spaghetti with meat sauce

Rigatoni ai Quattro Formaggi \$ 20.00
Parmesan, Pecorino and mozzarella cheese...a cheese lovers dreams with a touch of tomato

Orecchiette Piselli e Carciofi \$ 20.00
Orechiete sautéed with peas from Italy and Italian hearts of artichoke in a cream sauce

Penne Primavera \$ 21.50
Served with broccoli rabe, mushroom, onion and sweet pepper sautéed in olive oil, garlic and white wine.

Spaghetti con Polpetta di Carne \$ 22.00
Spaghetti with homemade Italian meatballs

Lasagna \$ 22.00
Baked pasta with ricotta, mozzarella, parmesan cheese, meat and tomato sauce

Pappardelle ai Funghi Porcini \$ 22.50
Pappardelle with Italian mushrooms in a light creamy sauce

Please feel free to change the pasta just the way you like it!

Spaghetti
Rigatoni
Penne
Linguine
Fettuccine
Pappardelle
Fussili
Cappellini
Gnocchi



CARNE E POLLO

Vitello al Limone \$ 28.50

US Veal Scaloppine with a light creamy lemon sauce

Vitello alla Parmigiana \$ 28.50

US Veal Scaloppine with mozzarella cheese and tomato sauce

Vitello alla Pizzaiola \$ 28.50

US Veal Scaloppine sautéed in extra virgin olive oil, garlic, tomatoes and imported Italian black olives

Vitello al Vino Bianco \$ 28.50

US Veal Scaloppine with a light creamy white wine sauce



Pollo al Limone \$ 26.00

Chicken breast with light lemon sauce

Pollo alla Parmigiana \$ 27.00

Breaded chicken breast with a topping of mozzarella cheese & fresh tomato sauce

Pollo alla Cacciatora \$ 27.00

Chicken on the bone simmered with fresh tomato and white wine

PESCE E CROSTACEI

Risotto alla Pescatora \$ 31.00

Truly a seafood lover's dish - with jumbo shrimps, clams and squids in a creamy risotto

Risotto all'Aragosta \$ 45.00

Champagne risotto with parmesan cheese and grilled lobster tails

Scampi al Pomodoro \$ 30.00

Jumbo shrimps in fresh tomato sauce over a bed of spaghetti

Scampi alla Fra' diavolo \$ 30.00

Jumbo shrimps sautéed in slightly spiced tomato sauce over a bed of spaghetti

Scampi Aglio e olio \$ 30.00

Jumbo shrimp sautéed in garlic sauce over a bed of spaghetti

Scampi Sole Mare \$ 30.00

Jumbo shrimps sautéed with tomato, onions, green pepper in a creamy tomato sauce over a bed of spaghetti

Scampi al Limone \$ 30.00

Jumbo shrimps in a creamy a lemon butter sauce over a bed of spaghetti

Grigliata Mista \$ 41.00

Combination of assorted grilled fish-shrimps-squid-mussels

Pesce del Giorno \$ 30.00

Just ask what we have to offer.
For whole Fish please ask the waiter for the price. It can be served with garlic, white wine or pizzaioila sauce

Live Lobster Market price

When available, minimum order per person 2.2 lbs. / 1 kg. There is an extra charge on lobsters more than 2.2 lbs. per person. Please verify the correct price before ordering.

“The difference between Maine lobster and Caribbean Lobster is that Maine Lobster has 50% less meat.

Note: Please be patient while we prepare your dinner by using the freshest ingredients, all our items are made to order so that we can provide you an excellent dining experience.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Specials

Appetizers

Ostriche Vive Live oysters 6P.P (When Available)	\$ 25.00
Insalata Italiana Imported Italian tuna served with fresh sliced tomatoes and olives	\$ 14.00
Broccoli Rape Sautéed with olive oil and garlic	\$ 10.50

Main Course

Sole Mare Special Truly a seafood lovers dish – Jumbo shrimp, the largest on the island, mussels, clams, calamari, and the Caribbean Lobster served over a bed of spaghetti.	\$ 42.50
Ravioli alla Vodka with lobster and Shrimp	\$ 45.00
Linguine Carciofi e Prosciutto Linguine sautéed with hearts of artichoke and Italian prosciutto in a white sauce	\$ 20.00
Fusilli Broccoli di Rapa e Salsiccia Broccoli Rabe sautéed with garlic and olive oil with Italian sliced sausages tossed with Fussilli	\$ 27.50
Penne alla Vodka e Salmone Penne served with smoked Nova Scotia Salmon with vodka and parmesan cheese	\$ 25.00
Costata di Manzo Pizzaiola 12 oz USDA certified Rib Eye sautéed in our fresh pizzaiola sauce	\$ 32.00
Costata di Vitello Bone in with your choice of mushroom sauce or green pepper corn sauce	market price
Ossobuco di Vitello US Veal shank braised in white wine and fresh Italian herbs and spices served with risotto alla milanese	\$ 36.00

Spaghetti Formaggio Parmigiano

An authentic Italian dish flamed with whisky at your table
\$ 21.00 / per person

Beverages

Fruit Punch	\$ 3.50
Soft Drinks	\$ 2.50
Beer	\$ 6.00
Mixed Drinks	\$ 9.50
San Pellegrino / Panna	\$ 10.50
Coffee or Tea	\$ 2.75
Espresso	\$ 3.00
Cappuccino	\$ 3.50
Special Coffee	\$ 9.50
Sangria (glass) Red / White	\$ 10.50

Martinis (\$ 12.50)

Apricot Martini

Belvedere Vodka, Cointreau, Lime Juice, Fresh Apricot

Peach Martini

Belvedere Vodka, Peach Snapps, Orange Juice, Fresh Peach

Melon Martini

Vanilla Vodka, Melon Liqueur, Lime Juice, Fresh Water Melon

Hypnotic Sole Mare Martini

Belvedere Vodka, hypnotic, orange juice, pineapple juice

Berry Martini

Belvedere Vodka, hypnotic, cranberry juice, fresh raspberry and blueberry

Apple Martini

Belvedere Vodka, apple sour liquor and fresh apple

Pineapple Martini

Belvedere Vodka, pineapple juice, blue curacao, and fresh pineapple

Passion Fruit Martini

Belvedere Vodka, passion fruit juice, lemon juice and fresh passion fruit

Lychee Martini

Belvedere Vodka, lychee liqueur, vermouth, and fresh lychees fruit

Espresso Martini Martini

Belvedere Vodka, Irish Cream, Frangelico, White Cream de Cacao, and Espresso Coffee

Cocktails (\$10.50)

Aruba Ariba

Rum, contreaux, vodka, banana liquor, fruit juice

Pinacolada

Rum, coco cream, coco liqueur, pineapple

Negroni

Gin, campari, sweet vermouth

Kamikaze

Vodka, triple sec, lemon juice

Stinger

Brandy, white cream of menthe

Margaritha

Tequila, triple sec, lemon juice

Sex on the Beach

vodka, peach snapps, orange and cranberry juice

Yellow Bird

Rum, banana liqueur, Galliano, orange & pineapple

Caribbean Sunset

gin, blue curacao, banana liqueur, dash milk

Strawberry Daikiri

rum, strawberry liqueur, grenadine

Sea Breeze

vodka, grape fruit & cranberry juice

Tequila Sunrise

vodka, tequila, grenadine, orange juice

Hurricane

brandy cardinal Mendoza, Kalua

Sole Mare Martini

Lemoncello and touch of blue curacao

Chocolate Kiss

Strawberry liqueur, cassis, cream, cocos cream, choc milk

“Food is and Art that takes time to create.”

Please be patient while we prepare your dinner by using the freshest ingredients, all our items are made to order, so that we can provide you with an excellent dining experience.

Please feel free to order half portions but be aware that there is a 75% charge for this special service.

There is no service charge added to your bill.

If the service has been excellent please feel free to tip your server accordingly

Buon Appetito !!!