

**ANTIPASTI FREDDI  
(COLD APPETIZERS)**

- Antipasto Sole Mare** \$32.00  
A Colorful and flavorful assortment of Italian cold appetizers
- Carpaccio di Salmone** \$15.00  
Nova Scotia Salmon with capers and onion
- Carpaccio al Parmigiano** \$ 17.00  
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** \$ 17.00  
Fresh jumbo shrimps served with cocktail sauce or Russian dressing
- Insalata di Mare** \$ 19.00  
Assorted seafood appetizer salad
- Prosciutto e Mozzarella** \$ 16.00  
Sliced imported Italian Parma ham with fresh mozzarella cheese

**ZUPPE  
(SOUP)**

- Zuppa di Minestrone** \$ 9.00  
Specially cooked vegetables with fresh herbs and spices
- Pasta e Fagioli** \$ 11.00  
White bean soup with fresh herbs and pasta cooked in homemade broth
- Zuppa di Mare** \$ 19.00  
Seafood soup with grouper, shrimps, mussels, clams and squid in a tasty broth
- Zuppa di Pomodoro** \$ 9.00  
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** \$ 14.50  
Imported fresh buffalo mozzarella, served with fresh sliced tomatoes and basil
- Insalata Cesare** \$ 9.50  
Romaine hearts served with our Chef's secret Caesar dressing
- Insalata Mista** \$ 8.50  
Mixed baby field greens



**ANTIPASTI CALDI  
(HOT APPETIZERS)**

- Vongole fresche** \$ 16.00  
Fresh clams sautéed with your choice of garlic sauce, marinara sauce or white wine sauce
- Impepata di Cozze** \$ 16.00  
Mussels sautéed with extra virgin olive oil, garlic and white wine
- Calamari Napoletani** \$16.00  
Sauteed or Fried squid in garlic tomato sauce
- Melanzane alla Parmigiana** \$ 15.00  
Breaded eggplant roasted with fresh tomato and mozzarella cheese
- Escargots Bourguignonne** \$ 15.00  
Shelled snails highlighted with white wine & perfectly flavored garlic butter
- Bruschetta Napoli** \$ 9.50  
Toasted Italian garlic bread with fresh tomato and basil
- Bruschetta Caprese** \$ 11.50  
Toasted Italian garlic bread with fresh tomato and mozzarella cheese
- Bruschetta Aragosta** \$ 13.00  
Toasted Italian garlic bread with Caribbean lobster

## Pasta

**Spaghetti al Pomodoro \$ 22.00**

Homemade spaghetti in a fresh tomato sauce and basil

**Rigatoni all'Arrabbiata \$ 23.00**

Rigatoni served with fresh spicy tomato sauce and basil

**Rigatoni alla Vodka \$ 25.50**

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 \$ 34.50**

Homemade 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 all' Puttanesca \$ 24.50**

Penne served with garlic, fresh tomatoes, imported Italian black olives and capers

**Gnocchi alla Caprese \$ 25.00**

Homemade potato dumplings sautéed with fresh tomatoes, basil & mozzarella cheese

**Fettuccine Alfredo \$ 23.00**

Homemade fettuccine tossed with parmesan cheese and cream

### **HOMEMADE RAVIOLI**

Raviolini filled with ricotta & spinach in butter sage sauce \$ 27.00

Raviolini filled with Braised Beef in fresh marinara sauce \$ 27.00

Ravioli filled with lobster in a light creamy white sauce \$ 39.50

Ravioli filled with cheese served lobsters, shrimps and mushroom in a light creamy vodka sauce \$ 46.00

Raviolini filled with cheese served our chef Bolognese sauce \$ 27.00

**Spaghetti alle Vongole \$ 28.50**

Homemade spaghetti with fresh clams delicately seasoned with white wine a touch of extra virgin olive oil and fresh tomato (garlic or tomato)

**Tagliolini alla Siciliana \$26.00**

Homemade tagliolini with fresh tomatoes, mozzarella and eggplant

**Spaghetti alla Bolognese \$ 25.00**

Homemade spaghetti with meat sauce

**Rigatoni ai Quattro Formaggi \$ 25.00**

Parmesan, Pecorino and mozzarella cheese...a cheese lovers dreams with a touch of tomato

**Pappardelle Primavera \$ 27.00**

Homemade pappardelle served with broccoli rabe, mushroom, onion and sweet pepper sautéed in olive oil, garlic and white wine.

**Spaghetti con Polpetta di Carne \$ 25.00**

Homemade spaghetti with homemade Italian meatballs

**Penne Broccoli di Rapa e Salsiccia \$ 27.00**

Brocoli Rabe sautéed with garlic and olive oil with Italian sliced sausages tossed with Penne

**Lasagna \$ 25.00**

Homemade lasagna with ricotta, mozzarella, parmesan cheese, meat and tomato sauce

**Pappardelle ai Funghi Porcini \$ 27.00**

Homemade pappardelle with Italian mushrooms in a light creamy sauce

**Linguine Carciofi e Prosciutto \$ 28.00**

Linguine sautéed with hearts of artichoke and Italian prosciutto in a white sauce

**Pappardelle ai Funghi e Prosciutto \$27.00**

Homemade pappardelle with Italian Parma Ham and mushrooms a light creamy sauce

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

Spaghetti  
Rigatoni  
Penne  
Fettuccine  
Pappardelle  
Cappellini  
Gnocchi  
Tagliolini

## CARNE E POLLO

- Vitello al Limone** \$ 32.50  
US Veal Scaloppine with a light creamy lemon sauce
- Vitello alla Parmigiana** \$ 32.50  
US Veal Scaloppine with mozzarella cheese and tomato sauce
- Vitello alla Pizzaiola** \$32.50  
US Veal Scaloppine sautéed in extra virgin olive oil, garlic, tomatoes and imported Italian black olives
- Vitello al Vino Bianco** \$ 32.50  
US Veal Scaloppine with a light creamy white wine sauce
- Vitello al Marsala** \$ 32.50  
US Veal Scaloppine with mushrooms in a light creamy marsala wine sauce



- Pollo al Limone** \$ 31.00  
Chicken breast with light lemon sauce
- Pollo alla Parmigiana** \$ 31.00  
Breaded chicken breast with a topping of mozzarella cheese & fresh tomato sauce
- Pollo Burro e Salvia** \$ 31.00  
Chicken breast, butter and fresh sage

## PESCE E CROSTACEI

- Risotto alla Pescatora** \$ 38.00  
Truly a seafood lover's dish - with jumbo shrimps, clams and squids in a creamy risotto
- Risotto all'Aragosta** \$ 49.00  
Champagne risotto with parmesan cheese and grilled lobster tails
- Scampi al Pomodoro** \$ 35.00  
Jumbo shrimps in fresh tomato sauce over a bed of spaghetti
- Scampi alla Fra' diavolo** \$ 35.00  
Jumbo shrimps sautéed in slightly spiced tomato sauce over a bed of spaghetti
- Scampi Aglio e olio** \$ 35.00  
Jumbo shrimp sautéed in garlic sauce over a bed of spaghetti
- Scampi Sole Mare** \$ 36.00  
Jumbo shrimps sautéed with tomato, onions, green pepper in a creamy tomato sauce over a bed of spaghetti
- Scampi al Limone** \$ 35.00  
Jumbo shrimps in a creamy a lemon butter sauce over a bed of spaghetti
- Grigliata Mista** \$ 47.00  
Combination of assorted grilled fish-shrimps-squid-mussels
- Pesce del Giorno** \$ 37.00  
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 pizzaoila 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

<b>Broccoli Rape</b> Sauteed with olive oil and garlic	\$ 11.50
<b>Prosciutto Burrata e Rucola</b> Imported Parma prosciutto, creamy napolitan burrata cheese, arugula and cherry tomatoes	\$ 26.00
<b>Vitello Tonnato</b> Thin sliced veal with tuna sauce and capers	\$ 21.00

## Main Course

<b>Sole Mare Special</b> Truly a seafood lovers dish – Jumbo shrimp, the largest on the island, mussels, clams, calamari, and the Caribbean Lobster served over a bed of homemade spaghetti.	\$ 46.00
<b>Risotto Funghi e Zafferano</b> Risotto with wild mushroom and saffron pistils.	\$ 28.00
<b>Branzino al Sale</b> Imported Mediterranean seabass baked in a salt crust	\$ 43.00
<b>Salmone al Forno Vongole e Olivelle</b> Baked salmon filet and manila clams in white wine sauce with calamata olives	\$ 38.00
<b>Penne alla Vodka e Salmone</b> Penne with smoked Nova Scotia Salmon, mushrooms and parmesan cheese in a vodka sauce	\$ 28.50
<b>Costata di Manzo Pizzaiola</b> 12 oz USDA certified Rib Eye sautéed in our fresh pizzaiola sauce	\$ 37.00
<b>Ossobuco di Vitello</b> US Veal shank braised in white wine and fresh Italian herbs and spices served with risotto alla milanese	\$ 37.00

## Spaghetti Formaggio Parmigiano

An authentic Italian dish flamed with whisky at your table

\$ 46.00 / for two persons

## Beverages

Fruit Punch	\$ 3.50
Soft Drinks	\$ 3.00
Beer	\$ 7.00
Mixed Drinks	\$ 11.50
San Pellegrino / Panna	\$ 11.50
Coffee or Tea	\$ 3.00
Espresso	\$ 3.50
Cappuccino	\$ 4.00
Special Coffee	\$ 11.50
Sangria (glass) Red / White	\$ 11.50
Sangria (garafe) Red / White	\$ 42.00

## Martinis ( \$ 12.50 )

### **Peach Martini**

Vodka, Peach Snapps, Orange Juice, Fresh Peach

### **Apple Martini**

Vodka, apple sour liquor and fresh apple

### **Pineapple Martini**

Vodka, pineapple juice, blue curacao, and fresh pineapple

### **Sole Mare Martini**

Lemoncello and touch of blue curacao

### **Passion Fruit Martini**

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

### **Lychee Martini**

Vodka, , lychee liquor, vermouth, and fresh lychees fruit

### **Hypnotic Sole Mare Martini**

Vodka, hypnotic, orange juice, pineapple juice

### **Espresso Martini Martini**

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

## Cocktails (\$12.00)

### **Aruba Ariba**

Rum, contreaux, vodka, banana liquor, fruit juice

### **Pinacolada**

Rum, coco cream, coco liquor, 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

### **Chocolate Kiss**

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

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

Please be patient while we prepare your dinner by using the freshest ingredients.

All our dishes are made to order, so that we can provide you with an excellent dining experience.

If you have allergy or any dietary restriction, please inform your server and we will be happy to accommodate your needs.

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

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

Buon Appetito !!!