

# Arawak Garden and Renaissance Market Place

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## Hot Appetizers

- Calamari Fritti** **12**  
Deep fried squid rings seasoned in spiced flour served with Fra'diavolo spicy sauce
- Escargot a la Bourguignonne** **12**  
Snails cooked in traditional garlic butter

## Cold Appetizers

- Shrimp Bruschetta Rosemary** **12**  
Toasted Italian bread topped with shrimp and diced tomato all marinated in Rosemary and Basel infused virgin olive oil
- Mozzarella Capresa** **13**  
Fresh mozzarella and tomato along with our homemade Basil and pine nuts Pesto

## Salads

- Goat cheese Salad** **12**  
Lettuce, arugula, basil, diced tomato, cucumber, onions, sunflower seeds and walnuts.  
Tossed with our homemade honey and balsamic reduction vinaigrette
- Insalata Casa Tua** **15**  
Grilled marinated chicken breast, smoked bacon, mozzarella, walnuts and garlic crouton on a bed of lettuce topped with our home-made house dressing
- Traditional Caesar Salad** **10**  
Romaine lettuce, garlic croutons, shaved Parmigiano, along with our home-made anchovy dressing  
Add Shrimp **6**      Add Chicken **5**
- Greek Salad** **15**  
Lettuce, tomato, onion, bell pepper, cucumber, marinated Feta, black and green olive, oregano and virgin olive oil
- Beef Carpaccio della Casa (Raw)** **16**  
Thin slices of marinated raw beef sparkled with onion, tomato, parmesan cheese, sunflower seeds, virgin olive oil, Arugula, lemon juice and parsley

## Soups

<b>Soup of the day</b>	<b>7</b>
<b>French Onion Soup</b>	<b>12</b>
<b>Zuppa del Pescatore</b>	<b>15</b>
Fish, shrimp, squid, scallops, octopus, clams and mussels in shell sauteed in virgin olive oil with garlic. Cooked in light fish broth with marinara sauce, natural aromatic herbs and fresh Basil	

## PIZZA

<b>Margherita della casa</b>	<b>14.5</b>
Tomato sauce, shredded mozzarella cheese and fresh basil	
<b>Margherita Originale</b>	<b>17</b>
Tomato sauce, fresh mozzarella, fresh basil	
<b>Reina</b>	<b>16</b>
Tomato sauce, cheese, ham and mushrooms	
<b>Calzone</b>	<b>16</b>
Half moon shape, stuffed with tomato sauce, cheese, mozzarella and mushroom	
<b>Meat Lovers</b>	<b>19</b>
Tomato sauce, cheese, Italian sausage, Bolognese meat, pepperoni and Basil	
<b>Tre Formaggi</b>	<b>19</b>
Tomato sauce, Gouda cheese, blue cheese, mozzarella, herbs and olive oil	
<b>Quattro Stagioni vegetarian</b>	<b>20</b>
Tomato sauce, cheese, artichoke hearts, marinated sweet red bell peppers olive and mushrooms	
<b>Hawaiian</b>	<b>18</b>
Tomato sauce, cheese, ham, pepperoni, bacon and pineapple	
<b>Pepperoni e formaggi</b>	<b>16</b>
Tomato sauce, cheese, Mozzarella and slices of pepperoni sausage	
<b><u>Signature pizza</u></b>	
<b>San Daniele</b>	<b>20</b>
Tomato sauce, cheese, prosciutto ham, feta cheese, Arugula salad and diced tomato	
<b>Gypsy</b>	<b>19</b>
Tomato sauce, cheese, imported Spanish chorizo, onions and black olives	
<b>Frutti di mare</b>	<b>19</b>
Tomato sauce, cheese, calamari, shrimp, clams and mussels on shell, garlic and parsley	

## **Pasta's**

**Choice of: Linguine, Penne, Fettuccine  
Gnocchi +\$2**

<b>Alfredo</b>	<b>19</b>
Famous Roman dish made with parmesan and heavy cream Chicken 5 Shrimp 6	
<b>Alle Vongole</b>	<b>25</b>
Sauteed clams, garlic, white wine and olive oil	
<b>Ravioli ai quattro Formaggi</b>	<b>24</b>
Cheese filled Tortellini cooked in blue cheese, mascarpone Gouda and parmesan	
<b>Lasagna Bolognese al Forno</b>	<b>21</b>
Homemade traditional bolognese sauce with bechamel. topped with grilled Parmesan, melting cheese and mozzarella. Straight from our brick oven.	
<b>Alla Vodka</b>	<b>22</b>
Marinara pink sauce parmesan and vodka /Add Chicken 5.50 or Shrimp 6.50	
<b>Bolognese</b>	<b>21</b>
Homemade traditional meat ragu simmered in tomato sauce and veggies with fresh Rosemary and red wine	
<b>Carbonara (American Style)</b>	<b>20</b>
Sauteed Pancetta, cream and parmesan cheese	

## **Entrees**

<b>Chicken Breast alla Parmigiana</b>	<b>26</b>
Deep fried breaded chicken breast topped with mozzarella and parmesan cheese, cooked in marinara sauce, served with your choice of pasta marinara	

**8oz Beef Tenderloin** **29**  
Cooked on hot iron with herbs along with our home-made fresh vegetable ratatouille  
And our classic mushroom and red wine sauce, served with a choice of rice,  
pasta marinara or French fries

**Eggplant alla Parmigiana** **20**  
Deep fried breaded Eggplant layered in tomato sauce with melting  
mozzarella topped with grilled parmesan cheese. Served with  
pasta marinara or a fresh garden salad

**Grouper Cartoccio** **26**  
Grouper fillet in tomato sauce, capers, herbs and white wine  
cooked in aluminum foil in our brick oven.  
Served with seasonal vegetable, rice or pasta marinara

## **Bread**

Garlic bread 2  
Italian bread 2.5  
Cheese bread 7

## **Desserts**

**Homemade Tiramisu** **10**  
Lady fingers soaked in espresso and coffee licor topped with chocolate and creamy Mascarpone

**Profiteroles au Chocolat Chaud** **12**  
Homemade puff pastry filled with vanilla ice cream topped with hot chocolate and whip cream

**Chocolate mousse** **6**

**Cheese cake** **7**