CASANOVA BY THE SEA

Dinner Menu

Address: 65 North Church Street
Phone: (345) 949 7633

Cuisine: Italian & Seafood

Delivery terms: Lunch and dinner only

Delivery times: Monday-Sunday: 11am-9.30pm

FREDDI (COLD)

Ortaglia di Stagione V GF **CI$11.95**

Grilled eggplant, zucchini, mushrooms bell peppers, asparagus, fresh mozzarella and basil marinated in olive oil and garlic

Carpaccio Di Manzo GF **CI$14.95**

Raw tenderloin of beef thinly sliced, served with arugula, mushrooms and shaved parmesan cheese drizzled with olive oil and lemon

Burrata **CI$15.95**

Served with slice tomato, arugula and balsamic reduction

Tagliere di Affettati GF **CI$26.95**

Variety of Italian cured meat thinly sliced served with mature cheeses, olives and artichokes marinated in olive oil (serves two)

Cevice di Conch GF **CI$14.95**

Fresh conch marinated with chopped onions, green olives, olive oil and lemon

Salmone Marinato al Basilico GF **CI$14.95**

Raw fresh salmon thinly sliced served with basil, drizzled with olive oil and lemon

Cocktail di Gamberoni GF **CI$17.95**

Jumbo shrimp cocktail served with classic sauce

Daily Fresh Fish Ceviche GF **CI$14.95**

Ask your server for the daily fresh options!

CALDI (HOT)

Pane con Burro All'aglio [V] **CI$4.95**

Homemade garlic bread

Conch Fritters **CI$12.95**

Deep fried seasoned conch ball served with jerk mayonnaise

Bocconcino di Polenta alla Marinara **CI$10.95**

Melted fresh mozzarella with home-style marinara sauce served on toasted polenta

Eggplant Parmigiana [V] **CI$11.95**

Deep fried sliced eggplant layered with cheese and tomato sauce, baked in the oven

Homemade Meatball **CI$11.95**

Served in Marinara & Basil Sauce

Frittura Mista **CI$16.95**

Shrimp Calamari, Zucchini, and Onion rings

Trifolata di Funghi e Gamberetti **CI$12.95**

Fresh mushrooms and baby shrimp sautéed in white wine, garlic, butter and herbs

Calamari Dorati **CI$12.95**

Golden fried calamari with marinara sauce

Cozze or Vongole a Piacere [GF] **MP**

P.E.I Sautéed mussels or clams in garlic white wine or marinara sauce (only when available). Appetizer/Entree

Capesante Gratinate **CI$14.95**

Grilled scallops, creamy mushroom sauce on a bed of mashed potatoes, baked in the oven

ZUPPE E INSLATE (SOUPS AND SALADS)

Pasta e Fagioli [V] [Vegan] **CI$7.95**

Southern Italian bean soup with pasta

Minestrone [V] [Vegan] [GF] **CI$7.95**

Classic Italian vegetable soup

Insalata Fresca [V] [Vegan] [GF] **CI$9.95**

Mixed greens, fresh tomatoes and cucumber in an extra virgin olive oil and balsamic dressing

Caesar Salad **CI$9.95**

The princess of salads

Insalata Greca V GF **CI$10.95**

Fresh tomatoes, onions, cucumbers Kalamata olives and feta cheese in an oregano and olive oil dressing

Insalata Caprese V GF **CI$12.95**

Freshly sliced tomatoes and mozzarella in a pesto extra virgin olive oil dressing

Avocado Salad **CI$11.95**

PASTA

Gluten-free and daily fresh homemade pasta available.

Create your own pasta: chicken CI$18.95 / shrimp CI$22.95 with Alfredo, pink or marinara sauce.

Spaghettini Positano **CI$18.95**

Spaghetti tossed in fresh tomato marinara sauce made with garlic and fresh basil, topped with fresh mozzarella

Spaghetti zi Peppe **CI$18.95**

Original spaghetti and homemade meatballs in a garlic and fresh basil marinara sauce

Spaghetti Ortolana V Vegan **CI$18.95**

Spaghetti tossed with fresh diced tomatoes, a variety of seasonal grilled vegetables, garlic and olive oil

Lasagna Tipica **CI$21.95**

Original Italian bolognese meat sauce

Spaghetti alla Greca V **CI$18.95**

Spaghetti with fresh tomato sauce garlic, kalamata olives, capers oregano and feta cheese

Penne Contadina **CI$19.95**

Tender strips of chicken and mushrooms in a pink sauce with a touch of pesto

Ravioli Mamma Rosa **CI$21.95**

Homemade cheese ravioli served with a creamy bolognese meat sauce

Gnocchetti Bolognese **CI$20.95**

Homemade potato dumplings served in a meat based sauce originally from Bologna

Gnocchetti Quattro Formaggi Rosa V **CI$19.95**

Homemade potato dumplings in a four cheese sauce

Spaghetti Carbonara **CI$21.95**

Bacon, eggs, pecorino cheese and black pepper! With or without cream

Penne al Salmone **CI$23.95**

Penne with salmon and asparagus in a pink vodka sauce

Homemade Pasta All'Aragosta **CI$39.95**

Homemade fresh pasta sautéed with Caribbean lobster served in your choice of sauce

Tagliatelle Del Brigante **CI$26.95**

Fresh tagliatelle with stewed Lamb shank, in a marinara basil sauce

Tagliatelle Al Funghi V **CI$25.95**

Tagliatelle served with mixed wild mushrooms and porcinis in a truffle oil sauce topped with shaved parmesan cheese

Linguini alle Vongole **CI$27.95**

Linguini with fresh clams in a garlic olive oil, white wine and parsley sauce (only when available)

Linguini Tutto Mare **CI$27.95**

Linguini with lobster, shrimp, calamari and baby clams in a light garlic marinara sauce

Crespella Casanova **CI$27.95**

Baked crepes filled with lobster and shrimp in a creamy pink tomato sauce

Risotto al Frutti di Mare **CI$27.95**

Risotto with lobster, shrimp, calamari and clams in a garlic olive oil white wine sauce

Homemade Pasta All Aragosta **CI$37.95**

Homemade fresh pasta sautéed with Caribbean lobster served in your choice of sauce

FISH & SEAFOOD

Salmon alla Griglia GF **CI$27.95**

Fresh salmon steak grilled with fresh herbs, garlic and lemon

Gamberoni Aromatici GF **CI$27.95**

Jumbo shrimp sautéed with fresh herbs, lemon, garlic and white wine sauce

Pescata del Giorno GF **CI$29.95**

Ask your server for the “catch of the day”

Zuppa di Pesce **CI$39.95**

Lobster, shrimp, scallops, calamari and clams stewed in a light garlic marinara sauce, served with toasted bread

Grigliata di Pesce GF **CI$39.95**

Grilled lobster tail, shrimp, calamari, scallops, salmon and snapper in a delicious parsley lemon garlic sauce

Aragosta Dello Chef **MP**

Ask your server for the Chef's daily lobster creation

CARNI (MEAT)

All entrées are available with your choice of daily fresh vegetables and roasted potatoes or pasta in marinara or Alfredo sauce

Pollo alla Erbe GF **CI$19.95**

Grilled chicken breast marinated with rosemary, sage, oregano, basil, lemon and olive oil

Pollo alla Parmigiana GF **CI$21.95**

Pan-fried chicken breast topped with basil marinara sauce and coated with mozzarella and parmesan cheese

Pollo Rustico GF **CI$22.95**

Grilled chicken breast sautéed with sun-dried tomatoes, mushrooms and eggplant in a white wine sauce

Pollo Principessa **CI$22.95**

Grilled chicken breast sautéed with fresh mushrooms and shallots in a creamy brandy sauce

Eggplant Parmigiana V **CI$20.95**

Deep fried sliced eggplant layered with cheese and tomato sauce, baked in the oven

Entrecote al Pepe Verde **CI$32.95**

Grilled 10oz NY sirloin steak seasoned and served with green peppercorn sauce

Veal Scaloppine Papali **CI$31.95**

Veal sautéed with mushrooms, asparagus and basil in a red wine reduction sauce laced with cream

Veal Piccata al Limone **CI$31.95**

Veal sautéed in a light lemon butter sauce

Veal Scaloppine Amalfitana **CI$31.95**

Veal sautéed with fresh tomatoes capers, olives, oregano, olive oil, garlic and fresh basil

Veal Milanese **CI$31.95**

Breaded veal, pan fried, served with wedges potatoes and tomato salad

Filetto di Bell' Antonio **CI$42.95**

Grilled 8oz filet mignon seasoned served with sun-dried tomatoes wild mushrooms, and creamy cognac sauce

Carre di Agnello **CI$42.95**

Grilled rack of lamb seasoned with fresh herbs served with a red wine reduction sauce

PIZZA

Add: chicken CI$8 / shrimp CI$12 / Parma ham CI$8 / Italian sausage CI$6 / extra toppings CI$3

Focaccina V **CI$11**

Garlic & Rosemary (No Mozzarella) Nice for Table to Share

Margherita V **CI$14**

Tomato, Mozzarella & Fresh Basil

Pepperoni **CI$15**

Tomato, Mozzarella & Sliced Pepperoni

Chicken Alfredo **CI$16**

Tender Strips of Chicken & Alfredo Cream Sauce

Prosciutto e Funghi **CI$16**

Tomato, Mozzarella, Prosciutto Ham & Mushrooms, Drizzled with Oil

Vegetariana V **CI$15**

Tomato, Roasted Peppers, Mushrooms Spinach, Broccoli, Zucchini & Eggplant (No Mozzarella)

Havaiana **CI$15**

Tomato, Mozzarella, Ham, Pineapple & Mozzarella Cheese

Siciliana **CI$14**

Tomato, Mozzarella, Anchovies, Capers & Black Olives

Rustica **CI$16**

Tomato, Mozzarella, Bacon & Jalapeño

Quattro Stagioni **CI$17**

Tomato, Mozzarella, Ham, Mushrooms, Artichokes & Fresh Basil

Calzone **CI$17**

Ricotta Cheese, Spinach and Ham Topped with Tomato Sauce

Boscaiola V **CI$16**

Tomato, Mozzarella & Sautéed Wild Mushrooms

Salsiccia **CI$18**

Tomato, Mozzarella, Italian Sausage & Roasted Peppers

Tricolore **CI$19**

Parma Ham, Cherry Tomatoes, Arugula & Gorgonzola

Frutti di Mare **CI$25**

Tomato S, Mozzarella, Lobster, and Shrimp

Last updated: Mon 22 Dec, 2025