



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 ☑ GF	CI\$10.95
Grilled eggplant, zucchini, mushrooms bell peppers, asparagus, fresh mozzarella and basil marinated in olive oil and garlic	
Carpaccio Di Manzo GF	CI\$14.95
Beef carpaccio	
Burrata	CI\$14.95
Served with slice tomato, arugula and balsamic reduction	
Tagliere di Affettati GF	CI\$21.95
Variety of Italian cured meat thinly sliced served with mature cheeses, olives and artichokes marinated in olive oil (serves two)	
Ceviche 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	
Tonno Orientale	CI\$14.95
Tuna sashimi-style with soya sauce and sesame seeds	
Cocktail di Gamberoni GF	CI\$14.95
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\$10.95
Deep fried sliced eggplant layered with cheese and tomato sauce, baked in the oven	
Homemade Meatball	CI\$10.95
Served in marinara and basil sauce, cheese and tomato sauce, baked in the oven	
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 Gratinata	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\$6.95
Classic Italian vegetable soup	
Insalata Fresca v Vegan GF	CI\$8.95
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

Avocado Salad **CI\$10.95**

Insalata Caprese v GF **CI\$12.95**

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

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.

Spaghettoni Positano **CI\$16.95**

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

Spaghetti zi Peppe **CI\$16.95**

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

Spaghetti Ortolana v Vegan **CI\$16.95**

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

Lasagna Tipica **CI\$17.95**

Original Italian bolognese meat sauce

Spaghetti alla Greca v **CI\$17.95**

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

Penne Contadina **CI\$18.95**

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

Ravioli Mamma Rosa **CI\$18.95**

Homemade cheese ravioli served with a creamy bolognese meat sauce

Gnocchetti Bolognese **CI\$18.95**

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

Gnocchetti Quattro Formaggi Rosa v **CI\$18.95**

Homemade potato dumplings in a four cheese sauce

Spaghetti Carbonara **CI\$18.95**

Pancetta bacon, eggs, pecorino cheese and black pepper (with or without cream, just ask your server)

Penne al Salmone	CI\$21.95
Penne with salmon and asparagus in a pink vodka sauce	
Pappardelle del Brigante	CI\$24.95
Fresh pappardelle lamb stewed and fresh herbs in a marinara sauce	
Tagliatelle Ai Funghi v	CI\$24.95
Tagliatelle served with mixed wild mushrooms and porcinis in a truffle oil sauce topped with shaved parmesan cheese	
Linguini alle Vongole	CI\$29.95
Linguini with fresh clams in a garlic olive oil, white wine and parsley sauce (only when available)	
Linguini Tutto Mare	CI\$24.95
Linguini with lobster, shrimp, calamari and baby clams in a light garlic marinara sauce	
Crespella Casanova	CI\$24.95
Baked crepes filled with lobster and shrimp in a creamy pink tomato sauce	
Risotto al Frutti di Mare	CI\$24.95
Risotto with lobster, shrimp, calamari and clams in a garlic olive oil white wine sauce	
Homemade Pasta all' Aragosta	CI\$39.95
Homemade fresh pasta sautéed with Caribbean lobster served in your choice of sauce	

FISH & SEAFOOD

Salmon alla Griglia GF	CI\$24.95
Fresh salmon steak grilled with fresh herbs, garlic and lemon	
Gamberoni Aromatici GF	CI\$24.95
Jumbo shrimp sautéed with fresh herbs, lemon, garlic and white wine sauce	
Pescata del Giorno GF	CI\$27.95
Ask your server for the “catch of the day”	
Zuppa di Pesce	CI\$37.95
Lobster, shrimp, scallops, calamari and clams stewed in a light garlic marinara sauce, served with toasted bread	
Grigliata di Pesce GF	CI\$37.95
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\$18.95
Grilled chicken breast marinated with rosemary, sage, oregano, basil, lemon and olive oil	
Pollo alla Parmigiana GF	CI\$19.95
Pan-fried chicken breast topped with basil marinara sauce and coated with mozzarella and parmesan cheese	
Pollo Rustico GF	CI\$19.95
Grilled chicken breast sautéed with sun-dried tomatoes, mushrooms and eggplant in a white wine sauce	
Pollo Principessa	CI\$19.95
Grilled chicken breast sautéed with fresh mushrooms and shallots in a creamy brandy sauce	
Eggplant Parmigiana V	CI\$19.95
Deep fried sliced eggplant layered with cheese and tomato sauce, baked in the oven	
Entrecote al Pepe Verde	CI\$27.95
Grilled 10oz NY sirloin steak seasoned and served with green peppercorn sauce	
Veal Scaloppine Papali	CI\$29.95
Veal sautéed with mushrooms, asparagus and basil in a red wine reduction sauce laced with cream	
Veal Piccata al Limone	CI\$29.95
Veal sautéed in a light lemon butter sauce	
Veal Scaloppine Amalfitana	CI\$29.95
Veal sautéed with fresh tomatoes capers, olives, oregano, olive oil, garlic and fresh basil	
Veal Milanese	CI\$29.95
Breaded veal, pan fried, served with wedges potatoes and tomato salad	
Filetto di Bell' Antonio	CI\$37.95
Grilled 8oz filet mignon seasoned served with sun-dried tomatoes wild mushrooms, and creamy cognac sauce	
Carre di Agnello	CI\$37.95
Grilled rack of lamb seasoned with fresh herbs served with a red wine reduction sauce	

PIZZA

Add: chicken CI\$7 / shrimp CI\$10 / Parma ham CI\$7 / Italian sausage CI\$6 / extra toppings CI\$3

Focaccia <input type="checkbox"/>	CI\$9
Garlic and rosemary (no mozzarella) - great to share!	
Margherita <input type="checkbox"/>	CI\$12
Tomato, mozzarella and fresh basil	
Pepperoni	CI\$14
Tomato, mozzarella and sliced pepperoni	
Chicken Alfredo	CI\$15
Tender strips of chicken and Alfredo cream sauce	
Prosciutto e Funghi	CI\$15
Tomato, mozzarella, prosciutto ham and mushrooms drizzled with oil and fresh basil	
Vegetariana <input type="checkbox"/>	CI\$14
Tomato, mozzarella, roasted peppers, mushrooms, spinach, broccoli, zucchini and eggplant	
Havaiana	CI\$14
Tomato, mozzarella, ham and pineapple	
Siciliana	CI\$14
Tomato, mozzarella, anchovies, capes and black olives	
Rustica	CI\$16
Tomato, mozzarella, bacon and jalapeño	
Quattro Stagioni	CI\$16
Tomato, mozzarella, ham, mushrooms, artichokes and fresh basil	
Calzone	CI\$17
Ricotta cheese, spinach, ham and tomato sauce	
Boscaiola <input type="checkbox"/>	CI\$16
Tomato, mozzarella and sautéed wild mushrooms	
Salsiccia	CI\$18
Tomato, mozzarella, Italian sausage and roasted peppers	
Tricolore	CI\$18
Parma ham, cherry tomatoes, arugula and gorgonzola	

Frutti di Mare

CI\$25

Tomato, mozzarella, lobster and shrimp

Last updated: Mon 08 Jan, 2024