



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)

Burrata **CI\$14.95**

Served with slice tomato, arugula and balsamic reduction

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

Tagliere di Affettati GF **CI\$24.95**

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

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)

Frittura Mista	CI\$16.95
Shrimp Calamari, Zucchini, and Onion rings	
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	
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

Penne al Salmone **CI\$21.95**

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

Pappardelle Del Brigante	CI\$24.95
Fresh pappardelle with our house-ground lamb shank stewed with fresh herbs in a marinara sauce	
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	
Tagliatelle Al Funghi GF	CI\$24.95
Tagliatelle served with mixed wild mushrooms and porcinis in a truffle oil sauce topped with shaved parmesan cheese	
Linguine Tutto Mare	CI\$24.95
Linguini with lobster, shrimp calamari and baby clams in a light garlic marinara sauce... Simply the best!	
Crespella Casanova	CI\$24.95
Baked crepes filled with lobster and shrimp in a creamy pink tomato sauce	
Tagliatelle al Funghi	CI\$24.95
Tagliatelle served with mixed wild mushrooms and porcinis in a truffle oil sauce topped with shaved parmesan cheese	
Risotto al Frutti di Mare	CI\$24.95
Risotto with lobster, shrimp, calamari and clams in a garlic olive oil white wine 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	

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.

Veal Milanese **CI\$29.95**

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

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

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

Frutti di Mare	CI\$25
Focaccina <input type="checkbox"/>	CI\$9
Margherita <input type="checkbox"/>	CI\$12
Pepperoni	CI\$14
Chicken Alfredo	CI\$15
Prosciutto e Funghi	CI\$15
Vegetariana <input type="checkbox"/>	CI\$14
Havaiana	CI\$14
Quattro Stagioni	CI\$16
Siciliana	CI\$14
Calzone	CI\$17
Boscaiola <input type="checkbox"/>	CI\$16
Salsiccia	CI\$18
Tricolore	CI\$18

Last updated: Mon 03 Feb, 2025