



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)

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\$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 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\$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   **CI\$10.95**

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

Insalata Caprese   **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.

Spaghettoni 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   **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  **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  **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 GF	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 ☐

CI\$11

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

Margherita ☐

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 ☐

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 ☐

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