

IN 1995 "THE LIGHTS WENT ON" AND LIKE THE STARS THAT SHINE ABOVE THEY STILL BURN BRIGHT TODAY.

A STAR WAS BORN IN BAL HARBOUR SHOPS AND THROUGH THE DEDICATION, ENTHUSIASM, AND LOVE FOR WHAT WE DO, WE CONTINUE GIVING AN EXPERIENCE TO OUR WONDERFUL CUSTOMERS FROM EVERY CORNER OF THE GLOBE.

THAT IS SURPASSED BY NONE

WHETHER AT OUR BEAUTIFUL OUTSIDE GARDEN OR IN A BEAUTIFUL INSIDE SETTING, WHERE THE FEELING IS AS THOUGH YOU'RE LOOKING OUT AT THE GRAN CANAL IN VENICE, YOU GET THE FEELING OF BEING SPECIAL.

COME ENJOY A CARPACCIO, A GREAT PASTA, OUR METICULOUSLY COOKED SEAFOOD, OUR MEATS, AND MORE.

COME LET US SPOIL YOU

*Follow Us*



CARPACCIO  
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CARPACCIO



*Famiglia di Pulcinella*

## Focaccia Ripiena

Homemade Pizza Sandwich.  
Stuffed And Baked.

<b>FOCACCIA PRIMAVERA</b>	<b>20.95</b>
Broccoli, zucchini, spinach, mozzarella and tomato sauce.	
<b>FOCACCIA NAPOLITANA</b>	<b>20.95</b>
Prosciutto and mozzarella.	
<b>FOCACCIA DANIELI</b>	<b>20.95</b>
Smoked salmon with goat cheese.	
<b>FOCACCIA SICILIANA</b>	<b>20.95</b>
Grilled chicken, roasted peppers, onions, mozzarella and tomato sauce.	
<b>FOCACCIA CATANIA</b>	<b>20.95</b>
Sausage, broccoli, spinach, onions and tomato sauce.	



## Sides

<b>TRUFFLED FRENCH FRIES</b>	<b>11.95</b>
<b>SLICED TOMATOES (THREE )</b>	<b>7.95</b>
<b>SAUCE SIDE</b>	<b>4.95</b>

## La Pizza

Pizza from our wood burning oven

<b>MARGHERITA</b>	<b>19.95</b>
Tomato Sauce and Mozzarella.	
<b>MARE E MONTI</b>	<b>24.95</b>
Tomato Sauce, Fresh Mushrooms, Shrimp, Mozzarella.	
<b>INGLESE</b>	<b>22.95</b>
Smoked Salmon And Goat Cheese.	
<b>QUATTRO FORMAGGI</b>	<b>21.95</b>
Mozzarella, Feta, Fontina and Parmigiano with Tomato Sauce.	
<b>QUATTRO STAGIONI</b>	<b>21.95</b>
Eggplant, Spinach, Mozzarella Cheese, Peppers And Mushrooms.	
<b>PORTOBELLO</b>	<b>21.95</b>
Tomato Sauce, Fresh Portobello Mushrooms And Mozzarella.	
<b>RUGANTINO</b>	<b>21.95</b>
Tomato Sauce, Arugula And Goat Cheese.	
<b>PIZZA PAZZERELLA</b>	<b>23.95</b>
Tomato Sauce, Arugula, Prosciutto and Mozzarella.	
<b>PICCANTE</b>	<b>22.95</b>
Tomato sauce, spicy sausage and mozzarella.	
<b>PEPPERONI PIZZA</b>	<b>21.95</b>



*\*Consuming raw or undercooked meats poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

*\*Our Homemade Caesar Dressing is made with raw eggs*

THERE WILL BE A PRICE ADJUSTMENT ON SPECIAL ORDERS REQUESTED BY THE CUSTOMER

PLEASE REFRAIN FROM SMOKING CIGARS · PIPES · CIGARETTES

## Antipasti

<b>BURRATA</b>	<b>22.95</b>
Fresh imported Mozzarella, with a creamy interior, served with Prosciutto, roasted peppers and fresh tomato	
<b>MOZZARELLA INGLESE</b>	<b>21.95</b>
Mozzarella and sliced tomato topped with smoked salmon.	
<b>GAMBERI MARECHIARE</b>	<b>21.95</b>
Shrimp, squid, baby peas in a light tomato sauce and a touch of wine.	
<b>MOZZARELLA MILANESE</b>	<b>18.95</b>
Mozzarella breaded, deep fried, with a light tomato sauce.	
<b>COZZE &amp; CAPESANTE</b>	<b>21.95</b>
Fresh mussels and scallops sautéed, with a touch of tomato and wine sauce.	
<b>SAUTÉED POLENTA SICILIANA</b>	<b>15.95</b>
Corn meal with roasted peppers, onions, and mushrooms.	
<b>SAUTÉED POLENTA BOLOGNESE</b>	<b>16.95</b>
Corn meal with ragu sauce topped with smoked mozzarella	
<b>CARCIOFI FARCITI</b>	<b>19.95</b>
Fresh artichoke hearts stuffed with fontina cheese and baked.	
<b>CALAMARI</b>	<b>18.95</b>
Grilled squid rings, topped with red and yellow sweet peppers, lightly spiced.	
<b>CALAMARI FRITTI CON ZUCCHINI</b>	<b>19.95</b>
Deep fried rings of calamari and french fried zucchini.	
<b>MELANZANE RIVIERA</b>	<b>17.95</b>
Stuffed eggplant topped with mozzarella and baked in a touch of tomato sauce.	
<b>CHICKEN FLATBREAD</b>	<b>14.95</b>
A light thin crust, rolled by hand, topped with a touch of marinara sauce, diced grilled chicken, mozzarella cheese, basil and drizzled with extra virgin olive oil baked in our wood burning oven with a sprinkle of parmigiano Reggiano.	
<b>SHRIMP FLATBREAD</b>	<b>16.95</b>
A light thin crust made by hand, baked in our wood burning oven topped with chopped shrimp, goat cheese, a touch of marinara sauce, arugula and drizzled with extra virgin olive oil	

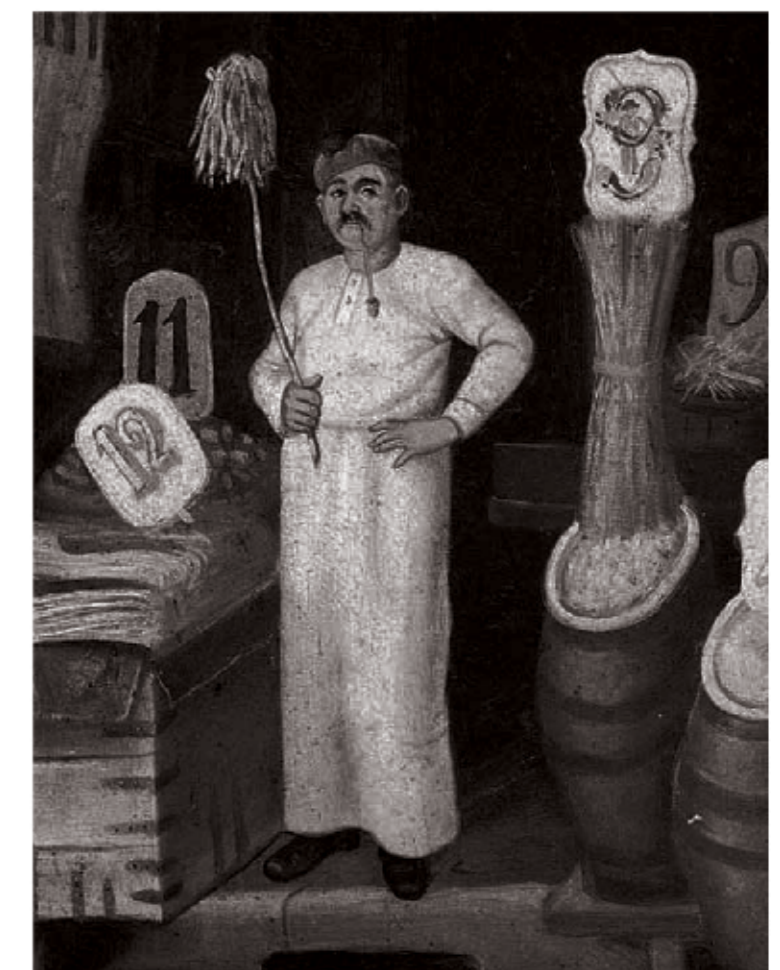
## Zuppe - Soups

<b>LENTICCHIE</b>	<b>12.95</b>
Fresh lentil soup with spinach.	
<b>BROCCOLI AND ZUCCHINI</b>	<b>12.95</b>
Fresh chopped broccoli and zucchini, in a both with a touch of garlic, a taste of fresh tomato and angel hair topped with parmesan cheese.	
<b>PASTA FAGIOLI</b>	<b>12.95</b>
Tuscan white bean soup with pasta.	

A \$2.00 charge will be added to split plates  
PLEASE REFRAIN FROM SMOKING

## Insalate - Salads

<b>PORTOFINO</b>	<b>19.95</b>
Portobello mushrooms, arugula and shaved Parmigiano.	
<b>*CAESAR SALAD</b>	<b>14.95</b>
Add Chicken \$6,95 Add Shrimp \$8,95	
<b>MISTA</b>	<b>12.95</b>
Chopped radicchio, arugula, endive, mushrooms in a balsamic vinegar, lemon juice, diced tomato, extra virgin olive oil.	
<b>GAMBERI DADOLATI</b>	<b>18.95</b>
Chopped shrimp, chopped broccoli, diced fresh tomato in a balsamic vinaigrette dressing over mixed greens.	
<b>MOZZARELLA CAPRESE</b>	<b>20.95</b>
Slices of fresh mozzarella, fresh tomatoes and basil.	
<b>AMALFI</b>	<b>22.95</b>
Shrimp, mussels, clams, calamari, octopus and scallops in lemon dressing over mixed greens.	
<b>ST. TROPEZ</b>	<b>22.95</b>
Boiled potatoes, string beans, olives, seared tuna, boiled eggs and artichokes.	
<b>MOZZARELLA AMALFITANA</b>	<b>17.95</b>
Fresh homemade mozzarella, artichokes, portobello mushrooms, roasted peppers with lemon juice, balsamic vinegar, extra virgin olive oil and diced tomato.	
<b>GAMBERETTI AND CANNELLINI</b>	<b>19.95</b>
Tender delicate shrimp tossed with white beans, rice, red sweet onion, in a balsamic dressing and mixed salad.	
<b>FIOR DI LATTE AND MELANZANE</b>	<b>16.95</b>
Fresh homemade mozzarella on a slice of grilled eggplant topped with a slice of fresh tomato, balsamic and extra olive oil dressing in mixed salad.	



## Il Carpaccio - Manzo

\*Filet Mignon

<b>ARUGULA AND PARMIGIANO</b>	<b>19.95</b>
<b>PORTOBELLO AND PARMIGIANO</b>	<b>20.95</b>
<b>CARCIOFI AND PARMIGIANO</b>	<b>20.95</b>
<b>PALMITO AND PARMIGIANO</b>	<b>20.95</b>

Hearts of palm and shaved parmesan.

## Il Carpaccio

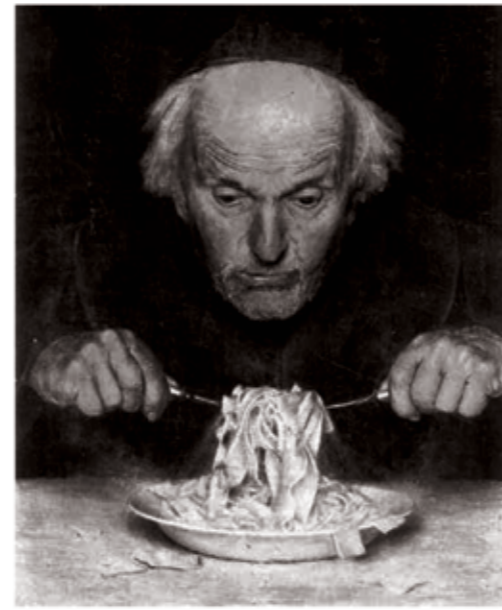
\*Pesce/Fish

<b>SALMON, ARUGULA AND PARMIGIANO</b>	<b>20.95</b>
<b>SWORDFISH</b>	<b>20.95</b>
Slices Of Orange, Pink Peppercorn, Lemon and Olive Oil.	
<b>TUNA AVOCADO AND GAMBERI</b>	<b>22.95</b>
Slices Of Avocado, Baby Shrimp, Lemon and Olive Oil.	



## Risotto

<b>RISOTTO FRUTTI DI MARE</b>	<b>29.95</b>
Risotto In An Array Of Fresh Seafood.	
<b>RISOTTO AI PORCINI</b>	<b>29.95</b>
Risotto With Porcini Mushrooms.	
<b>RISOTTO PRIMAVERA</b>	<b>29.95</b>
Risotto With Fresh Vegetables Of The Day.	
<b>RISOTTO DOLCE VITA</b>	<b>29.95</b>
Risotto, Diced Shrimp, Spinach And Goat Cheese.	



## La Pasta

We feature whole wheat and gluten free pasta

<b>FUSILLI AL TELEFONO</b>	<b>21.95</b>
Spring shaped pasta, tomato, basil, pieces of mozzarella and sprinkled parmigiano.	
<b>AGNOLOTTI DEL MAGNIFICO</b>	<b>22.95</b>
Homemade rounded pasta filled with ricotta cheese and spinach, served in a pink cream sauce.	
<b>RIGATONI DEL DIVINO</b>	<b>22.95</b>
Tube shaped pasta, tomato and aged ricotta cheese sprinkled.	
<b>CAPELLINI PRIMAVERA</b>	<b>22.95</b>
Angel hair with fresh vegetables and fresh tomato.	
<b>LINGUINE DEL SELVAGGIO</b>	<b>23.95</b>
Flat thin pasta in garlic and oil, topped with three types of mushrooms, spinach, mozzarella and sundried tomatoes.	
<b>LINGUINE NETTUNO</b>	<b>26.95</b>
Flat thin pasta served in an array of fresh seafood, fish and tomato.	
<b>FETTUCCINE DOLCE VITA</b>	<b>26.95</b>
Fettuccine in a cream sauce with mushrooms and peas.	
<b>FETTUCCINE ALFREDO</b>	<b>24.95</b>
Fettuccine in a cream sauce.	
<b>LINGUINE VONGOLE</b>	<b>25.95</b>
Flat thin pasta, fresh clams in tomato sauce or white clam sauce.	
<b>TORTELLINI AURORA</b>	<b>23.95</b>
Rounded pasta filled with veal served with pink cream sauce.	
<b>SPAGHETTI AL GRANCHIO</b>	<b>36.95</b>
Spaghetti pasta tossed in a delicate extra virgin olive oil and garlic, Maryland lump crabmeat topped with a touch of radicchio.	
<b>PENNETTE HARRY'S BAR</b>	<b>22.95</b>
Penne pasta, garlic, oil and fresh spinach and a sprinkled parmigiano cheese and a touch of tomato sauce, sundried tomatoes and pinenuts.	
<b>CAPELLINI TOMATO</b>	<b>21.95</b>
<b>PAPPARDELLE 3 GUSTI</b>	<b>25.95</b>
Flat wide pasta in a tomato and meat sauce topped with fontina cheese, a touch of cream, mozzarella and parmigiana.	
<b>FETTUCCINE GENOVESE</b>	<b>25.95</b>
Fettuccine in a creamy tomato pesto with baby shrimp and pinenuts.	
<b>SPAGHETTI BOLOGNESE</b>	<b>26.95</b>

Your choice of Penne and linguini Gluten Free and whole wheat Pasta for additional charge:  
Whole Wheat Pasta 4.25 / Gluten Free Pasta 6.95  
PLEASE REFRAIN FROM SMOKING

## Carni - Meats

<b>SCALOPPINI MONTECARLO</b>	<b>28.95</b>
Veal Scaloppini Sautéed In A Cream Sauce, Mushrooms, Topped With A Touch Of Champagne.	
<b>SCALOPPINI PORTOBELLO</b>	<b>29.95</b>
Veal Scaloppini Sautéed With A Touch Of Marsala Wine, Topped With Sliced Portobello Mushrooms.	
<b>SCALOPPINI PICCATA</b>	<b>28.95</b>
Veal Scaloppini Served In A Light Lemon Butter Sauce With Roasted Peppers and Capers.	
<b>LOMBATA MILANESE</b>	<b>38.95</b>
Flattened Veal Chop Lightly Breaded and Sautéed Topped With Fresh Diced Tomatoes, Arugula, Lemon, Radicchio, Juice, Balsamic Vinegar And Extra Virgin Olive Oil.	
<b>NODINO</b>	<b>48.95</b>
Veal Chop Simply Done On The Grill.	
<b>LOMBATA PASSANA</b>	<b>38.95</b>
Flattened Veal Chop With Artichokes And Roasted Potatoes.	
<b>LOMBATA PORTABELLO</b>	<b>38.95</b>
Flattened Veal Chop Sautéed In Marsala Wine Topped With Sliced Portabello Mushrooms.	
<b>LAMB CHOPS</b>	<b>48.95</b>
Succulent Rack Of Lamb Broiled To Perfection.	



## Pollo - Chicken

CAGE FREE ORGANIC CHICKEN

<b>POLLO PICCATA</b>	<b>26.95</b>
Breast of chicken sautéed in a lemon butter sauce, topped with roasted peppers, capers and a touch of white Wine.	
<b>POLLO FARCITO</b>	<b>26.95</b>
Breast of chicken stuffed with fresh spinach and mozzarella cheese, gratinee with a touch of cream.	
<b>POLLO AI CARBONI</b>	<b>26.95</b>
Breast of chicken simply done on the grill, served with vegetable of the day.	
<b>POLLO ALLA PARMIGIANA</b>	<b>31.95</b>
Breast of chicken lightly breaded covered in tomato sauce, mozzarella and parmesan cheese.	
<b>POLLO PORTOBELLO</b>	<b>28.95</b>
Chicken scaloppini sautéed with a touch of marsala wine, topped with sliced portobello mushrooms.	

Products are organic, it doesn't contain preservatives or antibiotics

## Steaks

<b>BISTECCA TRE COLORE</b>	<b>44.95</b>
Sirloin Steak Grilled, Topped With Arugula, Radicchio, Fresh Diced Tomato, In A Lemon, Extra Virgin Olive Oil, Balsamic Vinegar Dressing.	
<b>BISTECCA MONTEPULCIANO</b>	<b>44.95</b>
Sirloin Steak Sautéed With Roasted Peppers And Mushrooms In A Light Tomato Sauce Topped With A Touch Of Wine.	
<b>BISTECCA CYPRIANI</b>	<b>44.95</b>
Sirloin Steak Sautéed With Green Peppercorn, Brandy And A Touch Of Cream.	



## Pesce-Fish

<b>TONNO AMMIRAGLIO</b>	<b>38.95</b>
Grilled Fresh Tuna, In A Asparagus And Mushroom Sauce, Lemon And Butter.	
<b>SALMONE A LETTO</b>	<b>36.95</b>
Fresh Salmon Pan Sautéed With Olive Oil And Garlic Served On A Bed Of Spinach With Roasted Potatoes.	
<b>PESCESPADA ACAPULCO</b>	<b>38.95</b>
Swordfish With Artichokes, Lemon Butter, White Wine And Diced Shrimp.	
<b>DENTICE PESCATORE</b>	<b>38.95</b>
Filet Of Fresh Red Snapper, Topped With Thin Slices Of Potatoes, Onions, And A Touch Of Tomato And Shrimp.	