

Focaccia Ripiena

Homemade Pizza Sandwich.
Stuffed And Baked.

FOCACCIA PRIMAVERA	19.95
Broccoli, zucchini, spinach, mozzarella and tomato sauce.	
FOCACCIA NAPOLITANA	19.95
Prosciutto and mozzarella.	
FOCACCIA DANIELI	19.95
Smoked salmon with goat cheese.	
FOCACCIA SICILIANA	19.95
Grilled chicken, roasted peppers, onions, mozzarella and tomato sauce.	
FOCACCIA CATANIA	19.95
Sausage, broccoli, spinach, onions and tomato sauce.	



La Pizza

Pizza from our wood burning oven

MARGHERITA	18.95
Tomato Sauce and Mozzarella.	
MARE E MONTI	23.95
Tomato Sauce, Fresh Mushrooms, Shrimp, Mozzarella.	
INGLESE	21.75
Smoked Salmon And Goat Cheese.	
QUATTRO FORMAGGI	20.75
Mozzarella, Feta, Fontina and Parmigiano with Tomato Sauce.	
QUATTRO STAGIONI	20.95
Eggplant, Spinach, Mozzarella Cheese, Peppers And Mushrooms.	
PORTOBELLO	20.95
Tomato Sauce, Fresh Portobello Mushrooms And Mozzarella.	
RUGANTINO	20.75
Tomato Sauce, Arugula And Goat Cheese.	
PIZZA PAZZERELLA	22.95
Tomato Sauce, Arugula, Prosciutto and Mozzarella.	
PICCANTE	21.95
Tomato sauce, spicy sausage and mozzarella.	
PEPPERONI PIZZA	20.95



Sides

TRUFFLED FRENCH FRIES	10.50
SLICED TOMATOES (THREE)	6.95
SAUCE SIDE	3.50

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

PLEASE REFRAIN FROM SMOKING CIGARS • PIPES • CIGARETTES

**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*

CARPACCIO



Famiglia di Pulcinella

Car. Gatti e Dusa - Strada Gigante 19.

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


Antipasti

BURRATA Fresh imported Mozzarella, with a creamy interior, served with Prosciutto, roasted peppers and fresh tomato	21.00
MOZZARELLA INGLESE Mozzarella and sliced tomato topped with smoked salmon.	20.95
GAMBERI MARECHIARE Shrimp, squid, baby peas in a light tomato sauce and a touch of wine.	20.95
MOZZARELLA MILANESE Mozzarella breaded, deep fried, with a light tomato sauce.	16.95
COZZE & CAPESANTE Fresh mussels and scallops sautéed, with a touch of tomato and wine sauce.	19.95
SAUTÉED POLENTA SICILIANA Corn meal with roasted peppers, onions, and mushrooms.	14.75
SAUTÉED POLENTA BOLOGNESE Corn meal with ragu sauce topped with smoked mozzarella	15.25
CARCIOFI FARCITI Fresh artichoke hearts stuffed with fontina cheese and baked.	17.25
CALAMARI Grilled squid rings, topped with red and yellow sweet peppers, lightly spiced.	17.95
CALAMARI FRITTI CON ZUCCHINI Deep fried rings of calamari and french fried zucchini.	17.95
MELANZANE RIVIERA Stuffed eggplant topped with mozzarella and baked in a touch of tomato sauce.	15.95
CHICKEN FLATBREAD 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.	13.75
SHRIMP FLATBREAD 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	15.75

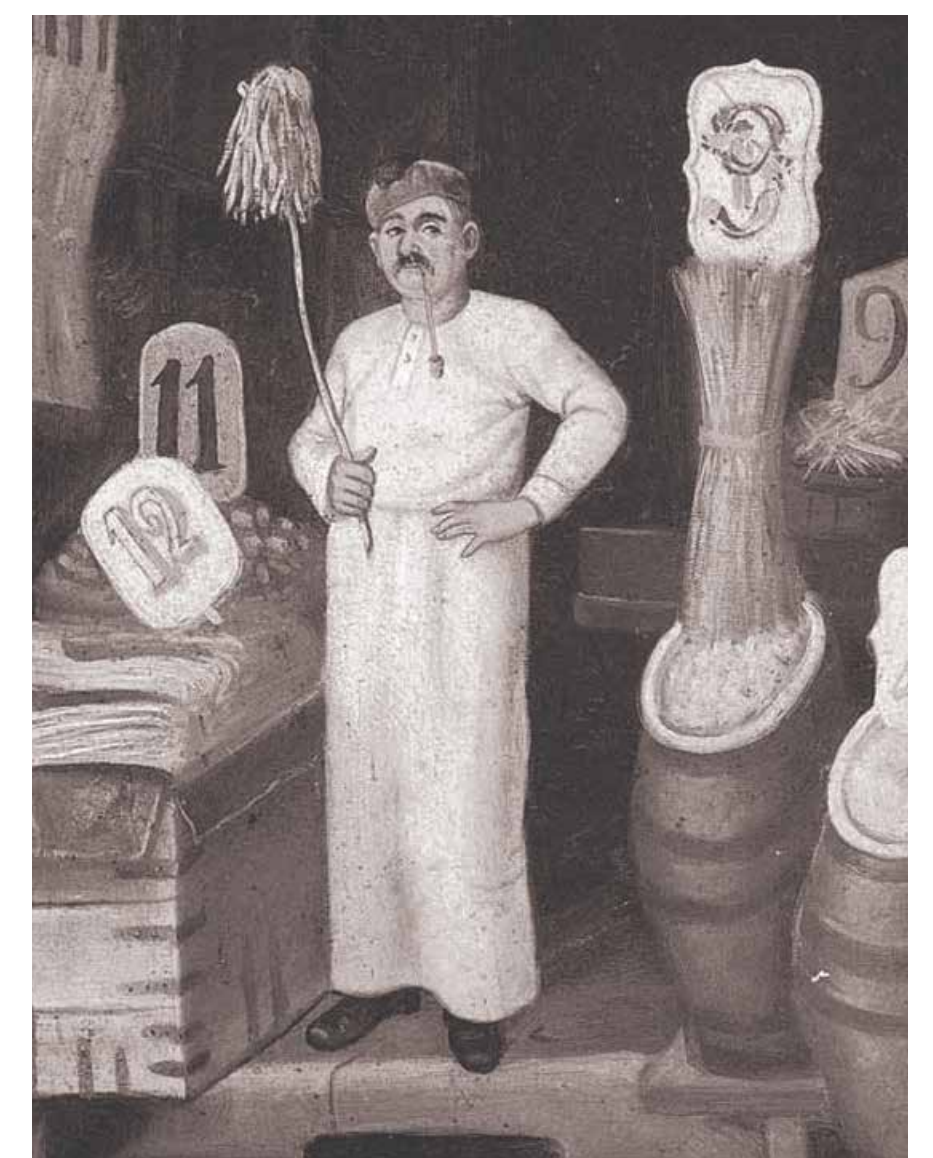
Zuppe - Soups

LENTICCHIE Fresh lentil soup with spinach.	11.75
BROCCOLI AND ZUCCHINI 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.	11.75
PASTA FAGIOLI Tuscan white bean soup with pasta.	11.75

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

Insalate - Salads

PORTOFINO Portobello mushrooms, arugula and shaved Parmigiano.	18.50
*CAESAR SALAD Add Chicken \$6,95 Add Shrimp \$8,95	13.95
MISTA Chopped radicchio, arugula, endive, mushrooms in a balsamic vinegar, lemon juice, diced tomato, extra virgin olive oil.	11.95
GAMBERI DADOLATI Chopped shrimp, chopped broccoli, diced fresh tomato in a balsamic vinaigrette dressing over mixed greens.	17.45
MOZZARELLA CAPRESE Slices of fresh mozzarella, fresh tomatoes and basil.	18.95
AMALFI Shrimp, mussels, clams, calamari, octopus and scallops in lemon dressing over mixed greens.	20.95
ST. TROPEZ Boiled potatoes, string beans, olives, seared tuna, boiled eggs and artichokes.	20.95
MOZZARELLA AMALFITANA Fresh homemade mozzarella, artichokes, portobello mushrooms, roasted peppers with lemon juice, balsamic vinegar, extra virgin olive oil and diced tomato.	15.75
GAMBERETTI AND CANNELLINI Tender delicate shrimp tossed with white beans, rice, red sweet onion, in a balsamic dressing and mixed salad.	17.95
FIOR DI LATTE AND MELANZANE 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.	15.95



Il Carpaccio - Manzo

*Filet Mignon

ARUGULA AND PARMIGIANO	18.75
PORTOBELLO AND PARMIGIANO	19.25
CARCIOFI AND PARMIGIANO	19.00
PALMITO AND PARMIGIANO	19.00

Hearts of palm and shaved parmesan.

Il Carpaccio

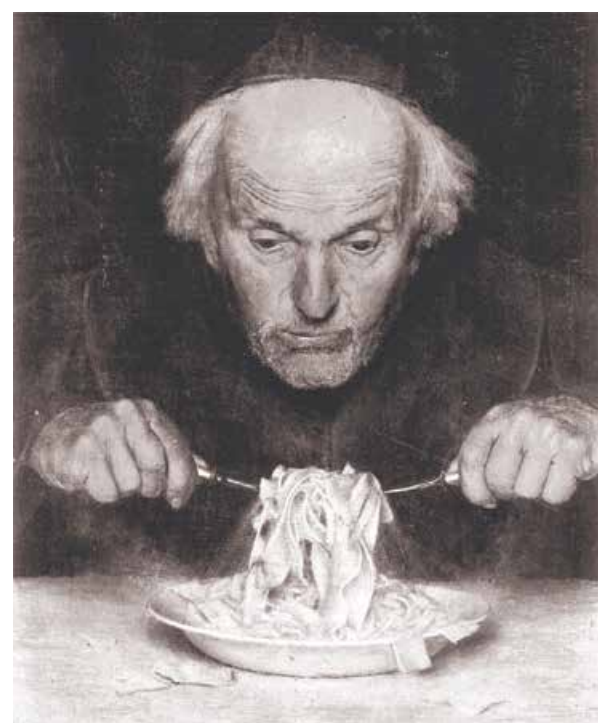
*Pesce/Fish

SALMON, ARUGULA AND PARMIGIANO	19.95
SWORDFISH	19.95
Slices Of Orange, Pink Peppercorn, Lemon and Olive Oil.	
TUNA AVOCADO AND GAMBERI	20.95
Slices Of Avocado, Baby Shrimp, Lemon and Olive Oil.	



Risotto

RISOTTO FRUTTI DI MARE	28.00
Risotto In An Array Of Fresh Seafood.	
RISOTTO AI PORCINI	28.00
Risotto With Porcini Mushrooms.	
RISOTTO PRIMAVERA	28.00
Risotto With Fresh Vegetables Of The Day.	
RISOTTO DOLCE VITA	28.00
Risotto, Diced Shrimp, Spinach And Goat Cheese.	



La Pasta

We feature whole wheat and gluten free pasta

FUSILLI AL TELEFONO	20.95
Spring shaped pasta, tomato, basil, pieces of mozzarella and sprinkled parmigiano.	
AGNOLOTTI DEL MAGNIFICO	21.95
Homemade rounded pasta filled with ricotta cheese and spinach, served in a pink cream sauce.	
RIGATONI DEL DIVINO	21.95
Tube shaped pasta, tomato and aged ricotta cheese sprinkled.	
CAPELLINI PRIMAVERA	20.95
Angel hair with fresh vegetables and fresh tomato.	
LINGUINE DEL SELVAGGIO	20.95
Flat thin pasta in garlic and oil, topped with three types of mushrooms, spinach, mozzarella and sundried tomatoes.	
LINGUINE NETTUNO	25.00
Flat thin pasta served in an array of fresh seafood, fish and tomato.	
FETTUCCINE DOLCE VITA	23.95
Fettuccine in a cream sauce with mushrooms and peas.	
FETTUCCINE ALFREDO	23.95
Fettuccine in a cream sauce.	
LINGUINE VONGOLE	23.95
Flat thin pasta, fresh clams in tomato sauce or white clam sauce.	
TORTELLINI AURORA	22.25
Rounded pasta filled with veal served with pink cream sauce.	
SPAGHETTI AL GRANCHIO	35.25
Spaghetti pasta tossed in a delicate extra virgin olive oil and garlic, Maryland lump crabmeat topped with a touch of radicchio.	
PENNETTE HARRY'S BAR	21.95
Penne pasta, garlic, oil and fresh spinach and a sprinkled parmigiano cheese and a touch of tomato sauce, sundried tomatoes and pinenuts.	
CAPELLINI TOMATO	20.75
PAPPARDELLE 3 GUSTI	23.45
Flat wide pasta in a tomato and meat sauce topped with fontina cheese, a touch of cream, mozzarella and parmigiana.	
FETTUCCINE GENOVESE	24.45
Fettuccine in a creamy tomato pesto with baby shrimp and pinenuts.	
SPAGHETTI BOLOGNESE	25.95

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

SCALOPPINI MONTECARLO	27.95
Veal Scaloppini Sautéed In A Cream Sauce, Mushrooms, Topped With A Touch Of Champagne.	
SCALOPPINI PORTOBELLO	27.95
Veal Scaloppini Sautéed With A Touch Of Marsala Wine, Topped With Sliced Portobello Mushrooms.	
SCALOPPINI PICCATA	27.95
Veal Scaloppini Served In A Light Lemon Butter Sauce With Roasted Peppers and Capers.	
LOMBATA MILANESE	34.95
Flattened Veal Chop Lightly Breaded and Sautéed Topped With Fresh Diced Tomatoes, Arugula, Lemon, Radicchio, Juice, Balsamic Vinegar And Extra Virgin Olive Oil.	
NODINO	43.50
Veal Chop Simply Done On The Grill.	
LOMBATA PASSANA	33.95
Flattened Veal Chop With Artichokes And Roasted Potatoes.	
LOMBATA PORTABELLO	33.95
Flattened Veal Chop Sautéed In Marsala Wine Topped With Sliced Portabello Mushrooms.	
LAMB CHOPS	43.95
Succulent Rack Of Lamb Broiled To Perfection.	



Pollo - Chicken

POLLO PICCATA	26.45
Breast of chicken sautéed in a lemon butter sauce, topped with roasted peppers, capers and a touch of white Wine.	
POLLO FARCITO	26.45
Breast of chicken stuffed with fresh spinach and mozzarella cheese, gratinee with a touch of cream.	
POLLO AI CARBONI	26.45
Breast of chicken simply done on the grill, served with vegetable of the day.	
POLLO ALLA PARMIGIANA	31.95
Breast of chicken lightly breaded covered in tomato sauce, mozzarella and parmesan cheese.	
POLLO PORTOBELLO	28.95
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

BISTECCA TRE COLORE	38.95
Sirloin Steak Grilled, Topped With Arugula, Radicchio, Fresh Diced Tomato, In A Lemon, Extra Virgin Olive Oil, Balsamic Vinegar Dressing.	
BISTECCA MONTEPULCIANO	38.95
Sirloin Steak Sautéed With Roasted Peppers And Mushrooms In A Light Tomato Sauce Topped With A Touch Of Wine.	
BISTECCA CYPRIANI	38.95
Sirloin Steak Sautéed With Green Peppercorn, Brandy And A Touch Of Cream.	



Pesce-Fish

TONNO AMMIRAGLIO	30.95
Grilled Fresh Tuna, In A Asparagus And Mushroom Sauce, Lemon And Butter.	
SALMONE A LETTO	30.95
Fresh Salmon Pan Sautéed With Olive Oil And Garlic Served On A Bed Of Spinach With Roasted Potatoes.	
PESCESPADA ACAPULCO	31.95
Swordfish With Artichokes, Lemon Butter, White Wine And Diced Shrimp.	
DENTICE PESCATORE	34.95
Fillet Of Fresh Red Snapper, Topped With Thin Slices Of Potatoes, Onions, And A Touch Of Tomato And Shrimp.	