

MENU  
**SOTTOVENTO**  
*Ristorante Italiano*

## Starters | Per iniziare

**Gf** **Soup of the Day / Zuppa del Giorno \$12**

**LOCAL** **Pumpkin Flowers Filled / I Fiori di Zucca Panzarotto Parma E Patate \$22**  
*Delicate zucca flowers filled with a velvety blend of potato and Parma ham*

**LOCAL** **Ceti "Tiny Fish with Pesto" Ceti Fish "cacina" \$21**  
*Small fish poached with Italian parsley and arugula pesto.*

**Wild Boar Sausage with Apple Relish / Salsiccia di cinghiale con insalatina di mele \$21**  
*Grilled wild boar sausage with green apple relish.*

**Foie Gras Sauté \$35**  
*Lusciously sautéed foie gras glazed with a balsamic cherry reduction, served with pear and walnut.*

**Gf** **Beet and Goat Cheese Salad / Barbabietole Formaggio Di Capra Locale Insalatina \$25**  
*Locally harvested beets layered with artisanal goat cheese.*

**LOCAL** **Violet Potatoes with Caviar / Patate Viola Di Mayaguez Caviale \$27**  
*Violet potatoes with sour cream, garlic, and paddlefish caviar.*

**Gf LOCAL** **Burrata with Pumpkin and Arugula / La Burrata Zucca e rucola di corozal \$23**  
*Creamy burrata with roasted pumpkin, arugula, and pomegranate.*

## Carpaccios

**Conch Carpaccio / Local Arecibo, scungilli carpaccio \$27**  
*Tender conch with house vinaigrette, arugula, and kalamata olives dust.*

**Gf** **Beef Carpaccio with Truffle/Carpaccio di bue, rucola, parmigiano al profumo di tartufo \$23**  
*Beef filet with white truffle, arugula, and aged parmesan.*

## Insalata

**Made Here** **Cesare / La Cesare \$19**  
*Baby gem lettuce with crostini, anchovy dressing, and parmesan.*

**Gf LOCAL** **Arugula Salad/Insalata di rucola \$16**  
*Arugula with homemade balsamic vinaigrette and shaved parmesan.*

## Primi | Pasta

**Made Here** **Raviolo Stuffed Roasted Eggplant And Burrata / Raviolo Ripieno Di Melanzane Arrostate E Burrata \$29**  
*Pasta filled with roasted eggplant and burrata in a san marzano tomatoes sauce*

**Made Here** **Pasta with Roasted Tomatoes / Calamarata ai tre pomodori arrosto \$29**  
*Mini pasta with three types of roasted tomatoes sauce and topped with a creamy burrata.*

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THE BEST OF ITALIAN TRADITION WITH A LOCAL TOUCH

Made Here **🍷** **Fettuccine with Mascarpone and Leeks / Fettuccine con porri e salsa al mascarpone con prosciutto di parma \$29**  
*Fettuccine with mascarpone, leeks, and Parma ham.*

Made Here **🍷** **Mcaroni with Pumpkin Puree / Maccheroni con pure di zucca e prosciutto \$28**  
*Short pasta with pumpkin puree and aged parmesan.*

## Main Courses | Secondi

**Gf** **🍷** **Oven-Roasted Branzino / Branzino al forno con pomodorini confit, capperi olive \$42**  
*Branzino with confit tomatoes, arugula, capers, and olives.*

**Gf** **🍷** **Grilled PRIME Ribeye / Bistecca alla griglia \$77**  
*Prime ribeye seasoned with Maldon salt and accompanied by sautéed spinach*

**Gf** **🍷** **Roast Veal Chop / Costata di Vitello \$56**  
*Tender veal chop infused with Italian herbs and served with rustic finesse a true celebration of tradition.*

**🍷** **Caribbean Lobster & Spaghetti Chitarra / Spaghuetti chitarra con aragosta \$69**  
*House-made Spaghetti Chitarra with Local Fresh Spiny Lobster Sautéed*

**🍷** **Seafood & Venus Rice / Cioppino con riso di venere e frutti di mare \$57**  
*Seafood stew with Venus rice, lobster, clams, and scallops.*

**Gf** **🍷** **Tagliata di Filetto \$55**  
*Filet mignon marinated with garlic, rosemary, and Worcestershire.*

**🍷** **Chicken Parmesan / Pollo parmigiana \$39**  
*Chicken breast layered with tangy tomato and topped with burrata cheese served with fettuccine.*

Made Here **🍷** **Pappardelle with Southern Ragù / Pappardelle Ragù Del Sud \$39**  
*Handmade pappardelle embraced by a rich, slow-cooked ragù of pork, beef, and sausage comforting, hearty, and deeply satisfying.*

**🍷** **Braised Rabbit Ligurian Style / Coniglio à la ligure \$39**  
*Flavorful dish that captures the essence of Ligurian cuisine.*

## Sides | Contorni

**Gf** **🍷** **Sautéed Spinach with Garlic / Spinaci saltati \$12**  
*Spinach with olive oil and garlic*

**Gf** **🍷** **Fingerling Potatoes / Patate fingerling \$14**  
*Fingerling potatoes with olive oil and rosemary.*

LOCAL **Gf** **🍷** **Arugula Salad/Insalata di rucola \$16**  
*Arugula with homemade balsamic vinaigrette and shaved parmesan.*

**Gf** **🍷** **Brussels Sprouts Roastedm/ Cavoletti di Bruxelles arrostiti e pepe nero \$14**  
*Brussels sprouts Roasted and with butter and black pepper.*

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*Kindly Be Informed That An 18% Gratuity Will Be Applied To Your Bill For Parties Of Five Or More*