



FOR THE TABLE

ANTIPASTO MISTO 20
SALUMI. CHEESE. CONDIMENTI.
GIARDINIERA. OLIVE.
GNOCCO FRITTO

FRITTO MISTO DI PESCE 26
LIGHTLY FRIED SEAFOOD. NAPOLI.
AGRESTO

ANTIPASTO DI MARE MP
SEAFOOD DAILY SELECTION

CECI FRIED CAULIFLOWER 12
SULTANA. ROASTED PEPPER.
CAPERS. MINT YOGHURT

FORMAGGIO 18
SELECTION OF THREE CHEESES.
CONDIMENTI. GNOCCO FRITTO

SHRIMP SLIDER 7
BRIOCHE BUN. COLESLAW. AIOLI
COCONUT CRUSTED SHRIMP

ANTIPASTI

MINESTRONE 9
DITALINI. PIGEON PEA. PUMPKIN
KALE. PARMIGIANO

BURRATA 14
SOFT COW'S MILK CHEESE
MARINATED LOCAL TOMATO.
BALSAMIC. BASIL. GRILLED BREAD

YELLOWFIN TUNA TARTARE 17
PERUVIAN CAUSA. PASSIONFRUIT
AVOCADO. SESAME SEED. ROCOTO
AIOLI. CRISPY PLANTAIN

SMOKED FISH PATE 13
CONDIMENTI. EVERYTHING SPICE.
CROSTINI. GIARDINIERA. CRISPY
SHALLOTS

POLPETTA 13
BRAISED MEATBALL. PISTACHIO.
FONDUTA. NAPOLI SAUCE. GRILLED
BREAD

BEEF CARPACCIO 16
GRASS FED BEEF TENDERLOIN.
WHIPPED RICOTTA. MUSHROOM.
PARMIGIANO. CALABRESE CHILI.
BREAD CRISPS

OCTOPUS ANTICUCHO 17
POTATO. AJI VERDE. AJI PANCA
PEPPER SAUCE

CEVICHE

CLASICO PERUANO 17
FRESH CATCH. SEASONING PEPPER.
CILANTRO. SWEET POTATO.
CANCHA

MIXTO PERUANO 17
FRESH CATCH. SHRIMP. OCTOPUS.
AJI AMARILLO. CILANTRO. SWEET
POTATO. CANCHA

THAI STYLE 17
FRESH CATCH. CHILI. COCONUT.
LEMON GRASS. CILANTRO. CRISPY
CALAMARI. PLANTAIN

CAYMAN STYLE 17
FRESH CATCH. TOMATO. ORANGE.
SEASONING PEPPER. SCOTCH
BONNET. CILANTRO. PLANTAIN

AGUACHILE 17
WILD SHRIMP. AVOCADO.
TOMATILLO. JALAPEÑO. CILANTRO.
CHICHARRON

NIKKEI 17
TUNA. YUZU. TAMARIND. SOY.
CILANTRO. CANCHA

TRIO PICK 3 STYLES 22

INSALATE

MISTICANZA SALAD 9
LETTUCES. CUCUMBER TAHINI
DRESSING. CARROT. CUCUMBER.
RADISH. SEEDS

AGUA CAESAR SALAD 12
LETTUCES. BOTTARGA
BREADCRUMB. PARMIGIANO

LOCAL TOMATO SALAD 13
CRISPY CHICKPEAS. GRILLED
HALLOUMI. POMEGRANATE
RED ONION. MINT & PARSLEY

ORGANIC QUINOA SALAD 13
AVOCADO. ROASTED RED PEPPER.
PICKLED PEARL ONION. TOMATO.
OLIVE. CUCUMBER. ALMOND



PASTA

ALL PASTA IS MADE IN
HOUSE USING ORGANIC
SEMOLINA FLOUR

DOPPI RAVIOLI CRAB MOUSSE. SHRIMP MOUSSE. BUERRE BLANC. CARIBBEAN LOBSTER	32
CAMPANELLE RAGU BIANCO OF RABBIT. LOCAL GREENS. PINE NUTS. SARDINIAN PECORINO	28
RYE GNUDI MUSHROOM CONSERVA. SPINACH BROWN BUTTER. BALSAMIC PARMIGIANO	25
PAPPARDELLE LAMB BOLOGNESE RICOTTA SALATA. MINT	27
TAGLIATELLE TUNA CRUDO. ANCHOVY BUTTER CHILI. PARSLEY. PANGRATTATO	28
CONCHIGLIE WHITE CONCH RAGU, SEASONING PEPPERS. PIMIENTO LEAF. BREADCRUMB	27
SPAGHETTI QUADRATI PISTACHIO PESTO. BURRATA TANGERINE AGRUMATO	26
RIGATONI AMATRICIANA. GUANCIALE SAN MARZANO SUGO. PECORINO	24
AGNOLOTTI DEL PLIN CARNE MISTA. PORCINI. PARMIGIANO	30

SIDES 6

FUSILLI & CHEESE GRATIN BREAD CRUMB
VEGETABLES ALLA GRIGLIA VINAIGRETTE
ROSEMARY POTATO PARMIGIANO REGGIANO
EGGPLANT PARMIGIANA FRIED EGGPLANT. NAPOLI SAUCE
WHIPPED POTATO

ENTREE

OUR SEAFOOD IS WILD CAUGHT
WITH A PREFERENCE FOR LOCAL DAY
BOAT CATCH FROM OUR CAYMAN
ISLAND FISHERMEN

AGUA TUNA YELLOWFIN TUNA. POTATO CROQUETTE. MARKET VEGETABLES YUZU AIOLI. CHILI AIOLI. PICKLED GINGER	35
LIGURIAN SNAPPER TOMATO. POTATO. OLIVE PINENUT. PARSLEY	31
SICILIAN MAHI HERB CRUSTED MAHI MAHI CAULIFLOWER. ROASTED GRAPE CAPER. SULTANA. RAW TOMATO MARINARA	32
SIMPLY SERVED LOCAL DAY BOAT FRESH CATCH VEGETABLES alla GRIGLIA LETTUCES	30
PARIHUELA PERUVIAN SEAFOOD STEW. CLAMS CARIBBEAN LOBSTER. SHRIMP AJI PANCA BROTH. CASSAVA TOMATO. LIME. ARROZ BLANCO	39

OUR PURVEYORS ARE CHOOSEN BASED
ON THEIR DEDICATION TO
SUSTAINABLE PRACTICES,
RESPONSIBLE ANIMAL HUSBANDRY,
AND NATURAL MEANS OF PRODUCTION

GRILLED LAMB "SALTADO" GRASS FED LAMB LOIN. SALTADO SAUCE. TWICE COOKED SWEET POTATO. ARROZ BLANCO	34
HALF CHICKEN MATTONE ALL-NATURAL CHICKEN. POTATO CREMA. BROWN BUTTER. TOMATO PARMIGIANO. CAPERS BRUSSEL SPROUTS	27
GRILLED "ENTRANA" NIMAN RANCH SKIRT STEAK. SWEET POTATO FRIES. LETTUCES. SALSA VERDE	37
BEEF FILET GRASS FED BEEF TENDERLOIN TRUFFLED CELERIAC. CALLALOO MACADAMIA NUT PANADE BORDELAISE	44