

ANTIPASTI~APPETIZER

*ZUPPA DEL GIORNO soup of the day	\$20.00
*BRUSCHETTA ALLA NAPOLETANA French bread, garlic toasted, oven baked with cheese and tomato	\$25.00
*MILLEFOGLIE DI MOZZARELLA fresh mozzarella cheese with tomato and sweet basil served warm	\$38.00
~SINFONIA AL PROFUMO DI MARE calamari, smoked salmon, avocado mousse, shrimp and red snapper with lemon, fine olive oil and chives	\$42.00
~CARPACCIO DI BUE ALL' ACETO BALSAMICO thinly sliced raw beef fillet, parmesan and aged balsamic vinegar	\$42.00
~ANTIPASTO ALL' ITALIANA great selection of Italian Parma ham, salami, cheeses and homemade pickled vegetables	\$45.00
~VITELLO IN SALSA DI TONNO E CAPPERI sliced veal in a tuna and caper sauce served cold	\$45.00

PRIMI PIATTI~MAIN COURSE ` PASTA `

~LASAGNA ALLA `VESUVIO` traditional Italian homemade lasagna with `Bolognese` sauce	\$45.00
*AGNOLOTTI CON PERE E GORGONZOLA homemade pasta stuffed with pear and gorgonzola cheese in a cream walnut sauce	\$45.00
*RAVIOLONI ALLA `SORRENTINA` homemade pasta stuffed with ricotta cheese and asparagus in a cherry tomato sauce	\$45.00
~SPAGHETTI ALLA CHITARRA ALLO `SCOGLIO` homemade spaghetti with shrimp, calamari and octopus in a fresh tomato and sweet basil sauce	\$68.00
~RISOTTO DELLO CHEF risotto rice `Carnaroli` Chef`s Style	\$68.00
~STROZZAPRETI ALL' ARAGOSTA homemade pasta with fresh lobster in a cherry tomato sauce	\$98.00

ALL PRICES IN BARBADOS DOLLARS ARE INCLUSIVE OF GOV. TAX (15%)

CONTORNI ~SIDE ORDERS

*INSALATA MISTA mixed gourmet salad, carrot, tomato, cucumber and onion	\$ 25.00
*INSALATA CESARE Caesar salad with shaven parmesan and garlic croutons	\$ 32.00
*PANE ALL`AGLIO garlic bread	\$12.00
*PANE ALL`AGLIO CON FORMAGGIO garlic bread with cheese	\$22.00

SECONDI PIATTI ~MAIN COURSE

~TRANCI DI PESCE ALLA MEDITERRANEA catch of the day in a fresh tomato sauce with sweet basil and black olives served with steam broccoli and carrot	\$65.00
~FILETTO DI PESCE ALLA MUGNAIA catch of the day in a butter, lemon and white wine sauce served with grilled zucchini and eggplant	\$65.00
~FRITTURA DI GAMBERONI E CALAMARI `panko` encrusted deep fried Jumbo shrimp and calamari	\$78.00
~FILETTO DI VITELLONE AL `PORTO` `black angus` fillet mignon steak in a `Port` sauce served with `bridge` fried potato and carrot flan	\$98.00
~TAGLIATA ALLA RUCOLA lightly grilled juicy strip loin steak served on a bed of rocket salad with shaven parmesan cheese and aged balsamic vinegar	\$85.00
~COTOLETTA DI VITELLO ALLA `MILANESE` panfried veal rack served with potato chips and grilled eggplant	\$110.00

THE DISHES WITH ASTERISK ARE VEGETARIAN
GRATUITY OF 10% WILL BE ADD TO THE BILL

GRATUITY OF 15% WILL BE ADD TO TABLE OF MORE THAN 6 PEOPLE

WE CAN SERVE A `TASTING MENU` WITH TWO DAYS NOTICE AND FOR A MINIMUM OF 4 PEOPLE

IL TEMPIO RESTAURANT

DOLCI DELLA CASA

Homemade Desserts

IL CLASSICO TIRAMISU`

Classic Homemade Tiramisu` **\$30.00**

CANNELLONI ALL` AMARETTO

Sweet `Cannelloni` Stuffed with Amaretto Cream in
Chocolate Syrup **\$30.00**

PANNA COTTA

Italian Custard with Strawberry or Chocolate Syrup **\$30.00**

SORBETTO ARTIGIANALE

Homemade Sorbet-Flavor of the Day **\$20.00**

GELATO ARTIGIANALE

Homemade Ice-Cream-Flavor of the Day **\$20.00**

AFFOGATO AL RUM O AL CAFFE`

Homemade Ice-cream served with Rum or Hot Coffee **\$25.00**

PIATTO DI FORMAGGI

Great Selection of Italian Cheeses **\$32.00**

COFFEE HOUSE

ESPRESSO	\$ 9.00
ESPRESSO DECAF	\$10.00
REGULAR COFFEE	\$ 9.00
DECAF REGULAR	\$10.00
CAPPUCCINO	\$11.00
DECAF CAPPUCCINO	\$12.00
ESPRESSO CORRETTO	
with Amaretto or Sambuca or Grappa	\$15.00
CAFFE` SHEKERATO	
Iced Coffee with Bayleys	\$15.00

ALL PRICES IN BARBADOS DOLLARS ARE INCLUSIVE OF GOVERNMENT TAX(V.A.T.)
GRATUITY OF 10% WILL BE ADDED

LIQUORI / LIQUERS

COURVOISER V.S.	\$ 22.00
ARMAGNAC V.S.O.P	\$ 35.00
REMY MARTIN EXTRA OLD	\$ 60.00
REMY MARTIN V.S.O.P.	\$ 30.00
LIMONCELLO	\$ 18.00
PORTO VINTAGE 1999 TAYLOR FLADGATE	\$ 25.00
NOCINO	\$ 20.00
GRAPPA BARRICATA GRAN RISERVA	\$ 25.00
GRAPPA DI BAROLO	\$ 25.00
FRANGELICO	\$ 15.00
GALLIANO	\$ 18.00
AMARETTO DI SARONNO	\$ 15.00
SAMBUCA ROMANA	\$ 15.00
FERNET BRANCA	\$ 15.00
MONTENEGRO AMARO	\$ 15.00
CALVADOS MAGLOIRE VSOP	\$ 22.00
RUM 1919 ANGOSTURA 8 YEARS	\$ 15.00
RUM 1824 ANGOSTURA RESERVE 12 YEARS	\$ 20.00
RUM EL DORADO 15 YEARS	\$ 12.00
FOURSQUARE 1998 -10YEARS	\$ 15.00
TOMMY BAHAMAS DARK RUM	\$ 10.00