



Sole di Mare



A Mediterranean Kitchen

SALADS

CAPRESE

D 18

marinated heirloom tomato, basil pesto, burrata cheese and balsamic vinegar

CAESAR SALAD

G D 18

romain, parmesan cheese, anchovies, croutons, Caesar dressing

FARM GARDEN SALAD

V 16

lettuces, roasted brussels sprouts, arugula, cucumbers, cherry tomatoes, honey dijon dressing

APPETIZERS

FOIE GRAS BALLANTINE

G D 30

sweet vermouth and port wine gel, berry compote, toasted brioche

STEAMED MUSSELS

SF 20

white wine, shallots, oregano, yoghurt

PAN CON TOMATE

V 16

Spanish garlic tomato toast

GAMBAS AL AJILLO

SF 26

sautéed shrimps, smoked paprika, cognac garlic and olive oil

CHICKPEA HUMMUS

G 12

chickpeas, toasted focaccia, olive oil



HOMEMADE PASTA

RAVIOLI ALFREDO

G D 22

homemade chicken tortellini, in creamy Alfredo sauce, parmesan, black pepper, lemon zest

LOBSTER LINGUINE

SF G 40

local lobster, cherry tomatoes, lobster bisque and fresh parsley, breadcrumbs

HOMEMADE FETTUCCINE

TN V 18

hydroponic garden basil pesto, confit cherry tomatoes, toasted sliced almonds

LASAGNA BOLOGNESE

G D 28

homemade lasagna pasta, Bolognese, bechamel, fresh parmesan, fresh basil

SPAGHETTI MEATBALLS

G D 16

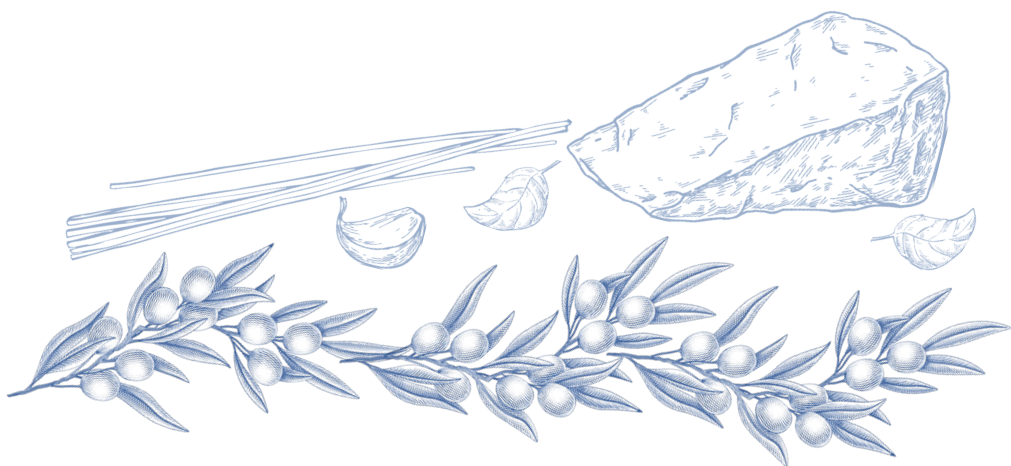
pork and beef meatballs, house tomato sauce, whipped herb ricotta

SOUP

MINISTRONE

V 14

minestrone soup with fresh garden vegetables and chives oil



PIZZA

LA MARGHERITA

tomato, mozzarella, fresh basil

G D 20

CON CARNE (MEAT LOVERS)

tomato, mozzarella, spicy chorizo, bacon, Italian sausage, pepper and pecorino cheese

G D 26

BIANCOVERDE

mozzarella, cherry tomatoes, Parma ham, arugula and parmesan shaves

G D 28

PROSCIUTTO E FUNGHI

tomato, mozzarella, black forest ham and grilled mushrooms, asiago cheese

G D 20

VEGETARIANA

tomato, mozzarella, mushrooms, artichokes, zucchini and roasted red peppers

G D 22

QUATTRO FORMAGGI

WHITE OR RED

mozzarella, parmesan, asiago and gorgonzola

G D 26

SEA ENTRÉE

RED SNAPPER

baked red snapper fillet in white wine, capers, olives, cherry tomatoes, chives

38

GRILLED OCTOPUS

potato puree, salsa criolla

D 36



LAND ENTRÉE

SCALOPPINE MARSALA

D 32

veal scaloppini in marsala sauce with grilled oyster mushroom

TAGLIATA DI MANZO

D 58

grilled and sliced beef fillet, arugula, shaved parmesan, balsamic vinegar

GRILLED PROVENÇAL SAUSAGE

D 32

fennel and pork sausage, creamy mash potato, caramelized onions, au-jus

EGGPLANT MOUSSAKA

V D 18

potato, tomato, zucchini, goat cheese, feta

BRAISED LAMB SHANK

D 35

tomato, cinnamon and species, served with marinated tomatoes onion salad, feta cheese

LAMB SHOULDER TAJINE

40

potatoes, carrots, leeks, apricots

CHICKEN THIGH TAJINE

36

chicken, lemon preserve and green olive

SIDES

12

COUSCOUS

TN G

raisins, almonds, mint, coriander

STEAMED BROCCOLINI RABE

anchovies, garlic chili dressing

BALSAMIC GLAZED ROASTED ASPARAGUS

V

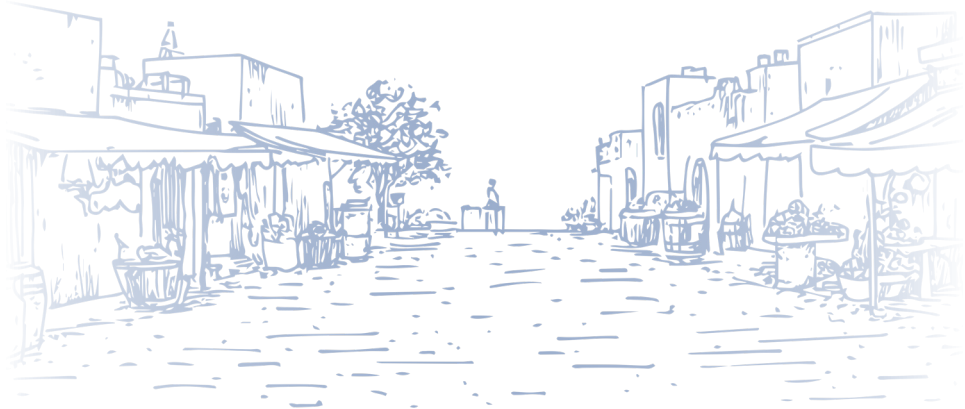
LEMON CHIVE ROASTED POTATO WEDGES

V



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DESSERTS

APPLE GALETTE

puff pastry, caramel sauce, almonds frangiapane, vanilla gelato

G D TN 14

CAPPUCCINO TIRAMISU

mascarpone cream, espresso sauce, chocolate crumble, coffee foam

G D 14

BASQUE CHEESECAKE

blueberry compote, pomegranate sorbet

G D TN 14

AFFOGATO AL CAFFE

vanilla ice cream and espresso shot

D 10

SELECTION OF ICE CREAM

pistachio-stracciatella, vanilla, chocolate

D 4 per scoop

SELECTION OF SORBETS

passionfruit basil, guava raspberry, pomegranate

V 4 per scoop



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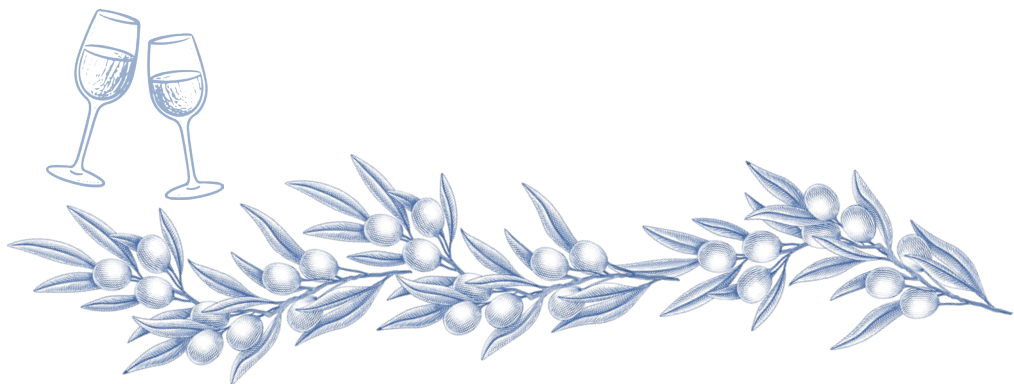
AFTER DINNER DRINKS

DOLCE VITA	17
Bailey's, Kahlua, Frangelico, espresso, whipped cream	
COCO ESPRESSO MARTINI	17
vodka, Coco Lopez, Kahlua, espresso	

HOT BEVERAGES

HOT TEA	6
ESPRESSO	5
AMERICANO	5
ESPRESSO MACCHIATO	5
CAPPUCCINO	8
CAFÉ LATE	8

DISARONNO AMARETTO	14
FRANGELICO	14
AMARO MONTENEGRO	14
AMARO DI ANGOSTURA	14
BAILEY'S	16
GRAND MARNIER	16



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BEER

8

Coors Lite, Corona Extra, Carib Lager, Heineken, Red Stripe,
Bira Moretti, Lagunitas IPA, Heineken 0%

VODKA

Absolut	14
Belvedere	18
Grey Goose	18
Ketel One	18
Tito's Handmade	16

GIN

Beefeater London Dry	14
Bombay Sapphire	16
Citadelle	14
Hendrick's	18
Tanqueray	16

BOURBON

Basil Hayden	18
Bulleit	16
Maker's Mark	18
Woodford Reserve	18

SCOTCH

Glenfiddich 12 y.o (Speyside)	18
Macallan 12 y.o (Highlands)	20
Macallan 18 y.o (Highlands)	86
Talisker 10 y.o (Islands - Skye)	18
Dewar's White Label	16
Johnnie Walker Black	16
Johnnie Walker Blue	50

COGNAC & BRANDY

Hennessy VS	16
Hennessy VSOP	25
Hennessy XO	45
Capurro Moscatel Pisco	16
Nonino Grappa Moscato	16

TEQUILA & MEZCAL

Casamigos Anejo	25
Casamigos Blanco	20
Don Julio Blanco	16
Don Julio Anejo	25
Patron Silver	16
Patron Reposado	18
Mezcal Vago Espadin	16
Del Maguey Chichicapa	20

RUM

Bacardi Silver	15
Captain Morgan	14
El Dorado 21 yr	28
Gosling's Black Seal	16
Malibu Coconut Rum	14
Myer's Dark	14
Pyrat XO	16
Santa Teresa 1796 Solera	20
Zacapa 23 yr	20
Zacapa XO	22

SIGNATURE COCKTAILS

LIMONCELLITA	17
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tequila, limoncello, lime juice, thyme

CILANTRO GIMLET	17
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gin, cucumber juice, lime juice, fresh cilantro

MEDITERRANEAN MULE	17
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vodka, amaro Montenegro, lime juice, ginger beer, rosemary

ZORBATINI	19
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grappa, dry vermouth, Ouzo, olive brine

DOLCE VITA	17
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Bailey's, Kahlua, Frangelico, espresso, whipped cream

GARIBALDI SBAGLIATO	15
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Campari, passion fruit, orange juice

MOONLIGHT OVER CRETE	15
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Campari, passion fruit, orange juice

ZERO PROOF COCKTAILS

POMEGRANATE STAR	12
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pomegranate juice, lemon juice, club soda, star anise

GIARDINO COOLER	12
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cucumber juice, lime juice, club soda

ROSEMARY MULE	12
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rosemary syrup, lime juice, ginger beer

SOFT DRINKS	6
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Coke, Diet Coke, Sprite, Club Soda, Ginger Ale, Ginger Beer, Ting, Red Bull



AURORA ANGUILLA®

RESORT & GOLF CLUB

LEGEND **D** dairy **G** gluten **TN** tree nut **SF** shellfish **V** vegan **VG** vegetarian

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise of any food allergies or dietary restrictions. All prices are in USD. An 18% service charge will be added to your bill.