



SOLE DI MARE

Sole di Mare

A Mediterranean Kitchen



MEZE

CLASSIC SPREADS **G D** 20

chickpeas hummus, tzatziki, red pepper & feta dip served with pita

ZUCCHINI CHIPS **G D** 18

crispy zucchini & eggplant chips with tzatziki

CHICKPEA HUMMUS **G** 15

chickpeas, toasted focaccia, olive oil

SALADS & APPETIZERS

DUCK RILLETTES **G D** 24

slow cooked duck leg, brioche, black garlic, shallot

OCTOPUS 26

charred octopus, tomato, olive oil, lemon, oregano

CAPRESE **D** 18

marinated heirloom tomato, basil, burrata cheese and balsamic vinegar

CAESAR SALAD **G D** 18

romaine, parmesan cheese, anchovies, croutons, Caesar dressing

GREEK SALAD **D** 18

vine-ripened tomato, peppers, onions, kalamata olives, feta, oregano dressing

HOMEMADE PASTA

CHICKEN AGNOLOTTI **G D** 28

agnolotti hand stuffed with roasted chicken, ricotta, sage butter and parmigiano

LOBSTER LINGUINE **D SF G** 40

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

HOMEMADE FETTUCCINE **TN D** 22

hydroponic garden basil pesto, confit cherry tomatoes, toasted almonds

LASAGNA BOLOGNESE **G D** 28

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

SPAGHETTI MEATBALLS **G D** 25

spaghetti meatballs, tomato soffritto, whipped ricotta

SOUP

MINISTRONE **V** 14

minestrone soup with fresh garden vegetables and chive oil

BOUILLABAISSSE **D SF** 26


south France seafood soup, lobster, mussel, shrimp, catch of the day, served with focaccia bread



AURORA ANGUILLA[®]
RESORT & GOLF CLUB

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

Consuming 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.





SOLE DI MARE

Sole di Mare

A Mediterranean Kitchen



PIZZA

LA MARGHERITA **G D** 20

tomato, mozzarella, fresh basil

MEAT LOVERS **G D** 26

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

SICILIAN **G D** 24

tomato, mozzarella, cherry tomatoes, eggplant and parmesan shaves

PROSCIUTTO E FUNGHI **G D** 20

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

VEGETARIANA **G D** 22

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

QUATTRO FORMAGGI **G D** 26 WHITE OR RED

mozzarella, parmesan, asiago and gorgonzola

LAND ENTRÉE

GRILLED PORK **D** 36

paprika spiced pork rack, grilled zucchini, tomato and feta oregano potato

SPANISH BEEF FILLET **TN** 58

grilled beef fillet, romesco sauce, roasted red peppers, toasted almonds and arugula

CHICKEN SOUVLAKI **D** 32

grilled chicken skewers, lemon, tzatziki, greek salad, potato wedges

VEGETARIAN SOUVLAKI **D** 28

grilled vegetables and halloumi skewers, lemon, tzatziki, greek salad, potato wedges

SCALOPPINE MARSALA **G D** 32

veal scaloppini in marsala sauce with potato

MOROCCAN LAMB SHANK **G** 36

braised with tomato, cinnamon and spices, served with broccolini and couscous

SEA ENTRÉE

YELLOWFIN TUNA 34

grilled, kale, spinach, asparagus, gremolata sauce

CHILIAN SEA BASS 36

chermoula, chickpea, spiced eggplant

RED SNAPPER EN PAPILOTE **D** 34

red snapper, with lemon caper sauce and herbs, tomato, black olives, creamy mash

SIDES

COUSCOUS **G** 13

raisins, almonds, mint, coriander

STEAMED BROCCOLINI RABE 13

anchovies, garlic chili dressing

ROASTED ASPARAGUS 13

balsamic glaze

ROASTED POTATO WEDGES **V** 13

lemon, chive

ROASTED EGGPLANT **D** 13


yoghurt, basil



AURORA ANGUILLA[®]
RESORT & GOLF CLUB

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

Consuming 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.





SIGNATURE COCKTAILS

LIMONCELLITA tequila, limoncello, lime juice, thyme	17
CILANTRO GIMLET gin, cucumber juice, lime juice, fresh cilantro	17
MEDITERRANEAN MULE vodka, amaro Montenegro, lime juice, ginger beer, rosemary	17
ZORBATINI grappa, dry vermouth, ouzo, olive brine	19
DOLCE VITA Bailey's, Kahlua, Frangelico, espresso, whipped cream	17
GARIBALDI SBAGLIATO Campari, passion fruit, orange juice	15

ZERO PROOF COCKTAILS

POMEGRANATE STAR pomegranate juice, lemon juice, club soda, star anise	12
GIARDINO COOLER cucumber juice, lime juice, club soda	12
ROSEMARY MULE rosemary syrup, lime juice, ginger beer	12

ROSÉ WINE

	GLASS	BOTTLE
Fearless, Santa Barbara County, California, USA	9	49
Minuty M, Côtes De Provence, France	18	72

RED WINE

Grenache, Fearless Rouge, Santa Barbara and Amador County, California	12	56
Pinot Noir, Elouan, Oregon, USA	16	74
Cabernet Sauvignon, Louis.M.Martini, Napa Valley, California, USA	24	115
Malbec, Reserve, Domaine Bousquet, Mendoza, Argentina	12	54
Sangiovese, Carpineto, Chianti Classico, Riserva, Toscana, Italy	18	80

CHAMPAGNE & SPARKLING WINE

	GLASS	BOTTLE
Champagne, Laurent-Perrier, La Cuvée, Brut, France	35	150
Rose Champagne, Canard-Duchêne, Brut, France	32	140
Prosecco, Adami, Brut, Treviso, Italy	12	54

WHITE WINE

Chenin Blanc, Fearless Blanc, St. Helena, Napa Valley, California, USA	9	44
Pinot Grigio, Ca' Vescovo, Friuli, Italy	11	44
Verdejo, Marqués De Riscal, Rueda, Spain	9	44
Chardonnay, La Chablisienne, Chablis, Bourgogne, France	17	75
Chardonnay, La Crema, Sonoma Coast, California, USA	16	74
Sauvignon Blanc, Astrolabe, Marlborough, New Zealand	15	65

BEER

COORS LITE	8
CORONA EXTRA	8
CARIB LAGER	8
HEINEKEN	8
RED STRIPE	8
BIRA MORETTI	8
LAGUNITAS IPA	8
CLAUSTHALER 'ORIGINAL'	8
NON-ALCOHOLIC	8

SOFT DRINKS

COKE, DIET COKE, SPRITE, CLUB SODA, GINGER ALE, GINGER BEER, TING, RED BULL	6
---	---





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



AURORA ANGUILLA[®]
RESORT & GOLF CLUB



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

All prices are in USD. An 18% service charge will be added to your bill.