

Casanova Restaurant by the Sea

Dinner Menu

Address: 65 North Church Street, George Town, Grand Cayman
Phone: (345) 949 7633

Freddi (Cold)

Burrata	
Served with slice tomato, arugula and balsamic reduction	KYD\$ 14.95
Ortaglia di Stagione V GF	
Grilled eggplant, zucchini, mushrooms bell peppers, asparagus, fresh mozzarella and basil marinated in olive oil and garlic	KYD\$ 11.95
Carpaccio Di Manzo GF	
Raw tenderloin of beef thinly sliced, served with arugula, mushrooms and shaved parmesan cheese drizzled with olive oil and lemon	KYD\$ 14.95
Tagliere di Affettati GF	
Variety of Italian cured meat thinly sliced served with mature cheeses, olives and artichokes marinated in olive oil (serves two)	KYD\$ 24.95
Ceviche di Conch GF	
Fresh conch marinated with chopped onions, green olives, olive oil and lemon	KYD\$ 14.95
Salmone Marinato al Basilico GF	
Raw fresh salmon thinly sliced served with basil, drizzled with olive oil and lemon	KYD\$ 14.95

Cocktail di Gamberoni

Jumbo shrimp cocktail served with classic sauce

KYD\$ 14.95

Daily Fresh Fish Ceviche

Ask your server for the daily fresh options!

KYD\$ 14.95

Caldi (Hot)

Frittura Mista

Shrimp Calamari, Zucchini, and Onion rings

KYD\$ 16.95

Pane con Burro All'aglio

Homemade garlic bread

KYD\$ 4.95

Conch Fritters

Deep fried seasoned conch ball served with jerk mayonnaise

KYD\$ 12.95

Bocconcino di Polenta alla Marinara

Melted fresh mozzarella with home-style marinara sauce served on toasted polenta

KYD\$ 10.95

Eggplant Parmigiana

Deep fried sliced eggplant layered with cheese and tomato sauce, baked in the oven

KYD\$ 10.95

Trifolata di Funghi e Gamberetti

Fresh mushrooms and baby shrimp sautéed in white wine, garlic, butter and herbs

KYD\$ 12.95

Calamari Dorati

Golden fried calamari with marinara sauce

KYD\$ 12.95

Cozze or Vongole a Piacere

P.E.I Sautéed mussels or clams in garlic white wine or marinara sauce (only when available). Appetizer/Entree

\$MP

Capesante Gratinata

Grilled scallops, creamy mushroom sauce on a bed of mashed potatoes, baked in the oven

KYD\$ 14.95

Zuppe e Insalate (Soups and Salads)

Pasta e Fagioli V VEGAN

Southern Italian bean soup with pasta

KYD\$ 7.95

Minestrone V VEGAN GF

Classic Italian vegetable soup

KYD\$ 6.95

Insalata Fresca V VEGAN GF

Mixed greens, fresh tomatoes and cucumber in an extra virgin olive oil and balsamic dressing

KYD\$ 8.95

Caesar Salad

The princess of salads

KYD\$ 9.95

Insalata Greca V GF

Fresh tomatoes, onions, cucumbers Kalamata olives and feta cheese in an oregano and olive oil dressing

KYD\$ 10.95

Avocado Salad

KYD\$ 10.95

Insalata Caprese V GF

Freshly sliced tomatoes and mozzarella in a pesto extra virgin olive oil dressing

KYD\$ 12.95

Pasta

Gluten-free and daily fresh homemade pasta available.

Create your own pasta: chicken CI\$18.95 / shrimp CI\$22.95 with Alfredo, pink or marinara sauce.

Spaghettoni Positano

Spaghetti tossed in fresh tomato marinara sauce made with garlic and fresh basil, topped with fresh mozzarella

KYD\$ 16.95

Spaghetti zi Peppe

Original spaghetti and homemade meatballs in a garlic and fresh basil marinara sauce

KYD\$ 16.95

Spaghetti Ortolana V VEGAN

Spaghetti tossed with fresh diced tomatoes, a variety of seasonal grilled vegetables, garlic and olive oil

KYD\$ 16.95

Lasagna Tipica



Original Italian bolognese meat sauce

KYD\$ 17.95

Spaghetti alla Greca V

Spaghetti with fresh tomato sauce garlic, kalamata olives, capers oregano and feta cheese

KYD\$ 17.95

Penne Contadina	
Tender strips of chicken and mushrooms in a pink sauce with a touch of pesto	KYD\$ 18.95
Ravioli Mamma Rosa	
Homemade cheese ravioli served with a creamy bolognese meat sauce	KYD\$ 18.95
Gnocchetti Bolognese	
Homemade potato dumplings served in a meat based sauce originally from Bologna	KYD\$ 18.95
Gnocchetti Quattro Formaggi Rosa 	
Homemade potato dumplings in a four cheese sauce	KYD\$ 18.95
Penne al Salmone	
Penne with salmon and asparagus in a pink vodka sauce	KYD\$ 21.95
Homemade Pasta All'Aragosta	
Homemade fresh pasta sautéed with Caribbean lobster served in your choice of sauce	KYD\$ 39.95
Pappardelle Del Brigante	
Fresh pappardelle with our house-ground lamb shank stewed with fresh herbs in a marinara sauce	KYD\$ 24.95
Linguini alle Vongole	
Linguini with fresh clams in a garlic olive oil, white wine and parsley sauce (only when available)	KYD\$ 29.95
Linguini Tutto Mare	
Linguini with lobster, shrimp, calamari and baby clams in a light garlic marinara sauce	KYD\$ 24.95
Tagliatelle Al Funghi 	
Tagliatelle served with mixed wild mushrooms and porcinis in a truffle oil sauce topped with shaved parmesan cheese	KYD\$ 24.95
Linguine Tutto Mare	
Linguini with lobster, shrimp calamari and baby clams in a light garlic marinara sauce... Simply the best!	KYD\$ 24.95
Crespella Casanova	
Baked crepes filled with lobster and shrimp in a creamy pink tomato sauce	KYD\$ 24.95
Tagliatelle al Funghi	
Tagliatelle served with mixed wild mushrooms and porcinis in a truffle oil sauce topped with shaved parmesan cheese	KYD\$ 24.95
Risotto al Frutti di Mare	
Risotto with lobster, shrimp, calamari and clams in a garlic olive oil white wine sauce	KYD\$ 24.95

Fish & Seafood

Salmon alla Griglia 

Fresh salmon steak grilled with fresh herbs, garlic and lemon	KYD\$ 24.95
Gamberoni Aromatici GF	
Jumbo shrimp sautéed with fresh herbs, lemon, garlic and white wine sauce	KYD\$ 24.95
Pescata del Giorno GF	
Ask your server for the “catch of the day”	KYD\$ 27.95
Zuppa di Pesce	
Lobster, shrimp, scallops, calamari and clams stewed in a light garlic marinara sauce, served with toasted bread	KYD\$ 37.95
Grigliata di Pesce GF	
Grilled lobster tail, shrimp, calamari, scallops, salmon and snapper in a delicious parsley lemon garlic sauce	KYD\$ 37.95
Aragosta Dello Chef	
Ask your server for the Chef’s daily lobster creation	\$MP

Carni (Meat)

All entrées are available with your choice of daily fresh vegetables and roasted potatoes or pasta in marinara or Alfredo sauce.

Veal Milanese	
Breaded veal, pan fried, served with wedges potatoes and tomato salad	KYD\$ 29.95
Pollo alla Erbe GF	
Grilled chicken breast marinated with rosemary, sage, oregano, basil, lemon and olive oil	KYD\$ 18.95
Pollo alla Parmigiana GF	
Pan-fried chicken breast topped with basil marinara sauce and coated with mozzarella and parmesan cheese	KYD\$ 19.95
Pollo Rustico GF	
Grilled chicken breast sautéed with sun-dried tomatoes, mushrooms and eggplant in a white wine sauce	KYD\$ 19.95

Pollo Principessa

Grilled chicken breast sautéed with fresh mushrooms and shallots in a creamy brandy sauce

KYD\$ 19.95

Eggplant Parmigiana

Deep fried sliced eggplant layered with cheese and tomato sauce, baked in the oven

KYD\$ 19.95

Entrecote al Pepe Verde

Grilled 10oz NY sirloin steak seasoned and served with green peppercorn sauce

KYD\$ 27.95

Veal Scaloppine Papali

Veal sautéed with mushrooms, asparagus and basil in a red wine reduction sauce laced with cream

KYD\$ 29.95

Veal Piccata al Limone

Veal sautéed in a light lemon butter sauce

KYD\$ 29.95

Veal Scaloppine Amalfitana

Veal sautéed with fresh tomatoes capers, olives, oregano, olive oil, garlic and fresh basil

KYD\$ 29.95

Filetto di Bell' Antonio

Grilled 8oz filet mignon seasoned served with sun-dried tomatoes wild mushrooms, and creamy cognac sauce

KYD\$ 37.95

Carre di Agnello

Grilled rack of lamb seasoned with fresh herbs served with a red wine reduction sauce

KYD\$ 37.95

Pizza

Add: chicken CI\$7 / shrimp CI\$10 / Parma ham CI\$7 / Italian sausage CI\$6 / extra toppings CI\$3

Frutti di Mare

KYD\$ 25

Focaccina

KYD\$ 9

Margherita

KYD\$ 12

Pepperoni



KYD\$ 14

Chicken Alfredo

KYD\$ 15

Prosciutto e Funghi

KYD\$ 15

Vegetariana 	KYD\$ 14
Havaiana	KYD\$ 14
Quattro Stagioni	KYD\$ 16
Siciliana	KYD\$ 14
Calzone	KYD\$ 17
Boscaiola 	KYD\$ 16
Salsiccia	KYD\$ 18
Tricolore	KYD\$ 18

Last updated: Mon 03 Feb, 2025