

dinner menu

served 5 - 9 pm

cold appetizers

PROSCIUTTO WRAP IN MELON PEARL 35

Cured classic Italian Prosciutto, cantaloupe pearl, balsamic oil, homemade bread sticks

CHARCUTERIE BOARD 50

Bresaola, Capocollo, imported Salami, crackers, Gouda, Asiago, grapes, strawberries, pepper jelly, basil

CHILLED SEACUTERIE BOAT 40

Ocean pairing of chilled shrimps, stone crab claws, octopus, mussels, lemon slices

hot appetizers

BALSAMIC PORK BELLY 34

Tuscan seared pork belly in Mediterranean balsamic sauce on arugula with crispy zucchini rings

MEDITERRANEAN FISH CAKE 22

Pan seared chunks of snapper with Mediterranean spices, paired with Romesco sauce and lemon slices

CREAMY ANISE SHRIMP 25

Ocean shrimps sautéed with onions in a rich and creamy anise sauce, served with focaccia herb crostini

STONE CRAB CLAWS & PIQUANT MUSTARD SAUCE 50

Caye Caulker Farmed stone crab claws poached in citrus herb butter accompanied by chef mustard sauce in a potato nest

signature salads

GREEK SPINACH SALAD 26

Fresh hand-picked vegetables - spinach, cherry tomatoes, red onion, Kalamata olives, cucumbers and bell peppers with feta

POLENTA CAPRESE SALAD ON ROASTED VEGETABLES 28

Italian salad tower of sliced mozzarella, tomatoes, polenta cakes, sweet basil, seasoned lightly seasoned on a bed of roasted vegetables with a balsamic vinaigrette

TUNA NICOISE SALAD 40

Artfully combined tender tuna steak and crisp green beans, plump tomatoes, pearl potatoes and soft-boiled eggs dressed in a zesty vinaigrette

CLASSIC CAESAR SALAD 30 *prepared table side*

Table side prepared caesar dressing tossed in hearts of Romaine lettuce with focaccia toast, roasted cherry tomatoes, Parmesan shavings and your choice of meat

add your
choice of
meat

GRILLED TUNA 14
GRILLED CHICKEN 8
GRILLED LOBSTER TAIL (seasonal) 22

GRILLED SHRIMP 12
GRILLED FISH FILLET 18
GRILLED OCTOPUS 22

snacks

HOLY GUACAMOLE DIP 18

SEAFOOD CEVICHE 24

BAJA FISH TACOS 20

CHICKEN STRIPS 18 *grilled or breaded with double dunk fries*

BUFFALO OR BBQ WINGS *8 pcs - 20 | 12 pcs - 25*

BEEF SLIDERS 18 *with double dunk fries*

SHORT-RIBS TOSTONES 16 Braised short ribs in rosemary red wine sauce in green plantain tostones and blue cheese butter

tuscan pizzas (12")

gluten-free polenta crust available

MARGHERITA 28

Fresh basil, pomodoro, mozzarella

BASIL ALFREDO 32

Alfredo sauce, mozzarella, bacon oil, sweet basil

MOZZARELLA & TRUFFLE 48

Mozzarella, pomodoro, truffle paste

BRESAOLA & FETA 60

Bresaola, feta, mozzarella, pomodoro, spinach, Calamata olives

SEAFOOD LOVERS 62

Shrimp, fish, octopus on a creamy base with mozzarella, pomodoro, and garlic infused oil

VEGETARIAN 40

Roasted vegetables, arugula, mushrooms, olives, pickled onions, pomodoro, mozzarella

PEPPERONI 34

Pepperoni, pomodoro, mozzarella

MEAT LOVERS 50

Glazed ham, pepperoni, bacon, Italian sausage, meat bolognese, pomodoro, and mozzarella

SHORT RIBS & GORGONZOLA 55

Braised short ribs, gorgonzola, mozzarella, pomodoro

create your own pizza 28
base of pomodoro & mozzarella

VEGETABLE TOPPINGS 9

Onions | Peppers | Pineapples
Fresh Tomatoes | Olives | Mushrooms
Capers | Roasted Vegetables | Basil
Spinach | Artichoke | Arugula

MEAT TOPPINGS

Pepperoni 8 | Spicy Italian sausage 8
Ham 8 | Bresaola 15 | Capocollo 15
Bolognese 8 | Bacon 8 | Anchovies 8
Shrimp 10 | Lobster (seasonal) 15

 Gluten-free items or gluten-free options available

 Vegetarian items

embers

All prices are in Belize dollars - inclusive of 12.5% GST.
An additional 10% hospitality charge will be applied.

What's a hospitality charge?




dinner menu


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mains


GREEK BBQ LAMB CHOPS 60

Grilled French cut lamb chops marinated in fresh herbs with Romesco sauce, balsamic reduction, and potato pearls 


PORK SHANK OSSO BUCO & GREMOLATA 46

Slow braised pork shank with fresh herbs in a rich Mediterranean stock served with house-made Gremolata and truffle polenta 


CLASSIC FILET MIGNON 68

Traditional cut of beef tenderloin medallions wrapped in streaky bacon, grilled to your choice, topped with port wine reduction, gorgonzola compound, butter, potato puree, kale, and cherry tomatoes 

ROTISSERIE DUCK WITH SORREL MOSCATO SAUCE 64

Crackling ½ duck over celeriac and potato puree, Sorrel Moscato sauce, cherry tomatoes, kale, and sprouts 

CREAMY TUSCAN CHICKEN SKILLET 30


Dry-Rub marinated chicken Tuscan-broiled in creamy mushrooms sauce, sun dried tomatoes and potatoes 

daily fish selection - *freshly caught fish served with any 2 sides and your choice of sauce*


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| SNAPPER 42 | SNOOK 42 | WAHOO STEAK 48 | BARRACUDA STEAK 40 |
| GROUPEL 42 | DORADO 48 | KING FISH STEAK 40 | |

Sauce: Pesto cream | Lobster Bisque (*shrimp when not in season*) | Primavera Veg Artichoke in lemon-garlic butter | Pomodoro

TUSCAN SALT-CRUSTED SNAPPER 54

Snapper fillet stuffed with peppers and tomatoes, wrapped in a banana leaf and coated with salt - cracked at your table with annatto and coconut sauce 

GRILLED OCTOPUS 60

Grilled tentacles brushed with lemon and a fresh herbs vinaigrette with lemon slices 

SHRIMP SCAMPI 38


Shrimps sautéed in garlic butter until fragrant with lemon juice, pepper and oregano, and sprinkled with cheese and torched breadcrumbs and parsley

CIOPPINO DI FRUTTI DI MARE 58

Fresh octopus, fish fillet, mussels, shrimp, and stone crab claw in a fennel, tomato-based stew with Focaccia


TUSCAN BROILED LOBSTER TAIL 66

(Seasonal)

Caribbean spiny lobster tail broiled in herby butter 

pasta


PENNE PRIMAVERA 28

Organic Belizean vegetables sautéed with penne, garlic, basil, and fresh parsley 


CARBONARA DI GUANCIALE 56

Italian cured pork tossed in egg yolk sauce, Parmigiano on spaghetti


SPAGHETTI AL PESTO 32

Our spaghetti tossed in authentic pesto made from fresh basil topped with Parmigiano shavings 

SPAGHETTI AL RAGU 26

Traditional Ragù sauce tossed with fresh spaghetti and Parmesan shavings 

FETTUCINE ALFREDO 28

Classic creamy Alfredo Fettuccine pasta with Parmigiano shavings 
Add your choice of meat - see selection below

daily tuscan baked pastas

BAKED CRAB & SPICY ITALIAN SAUSAGE PASTA 60

Sautéed onion, garlic, mushrooms and green pepper in butter, tossed with penne and Caribbean crab meat, spicy sausage in a creamy basil sauce, sprinkled with au-gratin Asiago cheese

BAKED ROASTED VEGETABLE LASAGNA 35

Roasted local vegetables layered with homemade lasagna sheets, pomodoro and mozzarella, topped with Parmigiano

add your choice of meat

GRILLED TUNA 14

GRILLED CHICKEN 8


GRILLED LOBSTER TAIL (seasonal) 20

GRILLED SHRIMP 10

GRILLED FISH FILLET 16

GRILLED OCTOPUS 20

LA FOGATA BURGER 26

6oz cut of Hereford (80/20 mix) grilled to your perfection on a toasted brioche bun with your choice of toppings:
pickles | candy bacon | tomato
grilled onions | cheese
served with double dunk fries 

tuscan sides

Single skillets 10 | Available for two 18

POTATO STRAWS

ROSEMARY POTATO PEARLS

CREAMY CHEESY POLENTA

CHARRED KALE & RED BELL

ROASTED VEGETABLES

GREEK SALAD



MUSHROOM RISOTTO

BRUSSELS SPROUTS &

TOMATOES

TUSCAN WHITE BEANS

 All sides are gluten free except Tuscan white beans

 Gluten-free items or gluten-free options available  Vegetarian items

embers

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