

dinner menu

served 5 - 9 pm

cold appetizers


PROSCIUTTO WRAPPED FRUIT 35

Cured classic Italian Prosciutto, mix of fruits, balsamic oil, toasted focaccia

CHARCUTERIE BOARD 50

Assorted imported Italian meats and cheeses married with fresh fruits, roasted vegetables and focaccia crostini

CHILLED SEACUTERIE BOAT 40

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

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

CREAMY ANISE SHRIMP 25



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

SAUTÉED STEAK BITES 38


Premium aged beef tips sautéed with garlic and wine balsamic reduction 

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 

CLASSIC ITALIAN CAPRESE 38

Italian mozzarella, fresh basil, fresh tomatoes in our chef's balsamic reduction dressing 

CLASSIC CAESAR SALAD 30

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 CHICKEN 12
GRILLED HALF LOBSTER TAIL (seasonal) 26

GRILLED SHRIMP 20
GRILLED FISH FILLET 20
OCTOPUS 26

tuscan pizzas (12")

gluten-free polenta crust available 

MARGHERITA 32

Fresh basil, pomodoro, mozzarella 

BRESAOLA & FETA 66

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

PEPPERONI 38

Pepperoni, pomodoro, mozzarella

BASIL ALFREDO 36

Alfredo sauce, mozzarella, bacon oil, sweet basil


SEAFOOD LOVERS 70

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

MEAT LOVERS 55

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

VEGETARIAN 44

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

SHORT RIBS & GORGONZOLA 62

Braised short ribs, gorgonzola, mozzarella, pomodoro

create your own pizza 32
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 16 | Lobster (seasonal) 26



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 LAMB CHOPS 68

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

PORK SHANK OSSO BUCO & GREMOLATA 50

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


CLASSIC FILET MIGNON 75

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 


CIOPPINO DI FRUTTI DI MARE 65

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


TUSCAN BROILED LOBSTER TAIL 80 (Seasonal)

Caribbean spiny lobster tail broiled in herby butter 

TUSCAN SALT-CRUSTED SNAPPER 60

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 66

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

SHRIMP SCAMPI 48

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

CREAMY TUSCAN CHICKEN SKILLET 40

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

DAILY FISH SELECTION FRESHLY CAUGHT FISH


SNAPPER 45

GROUPE (Seasonal) 45

served with 1 side and your choice of sauce

pasta


PENNE PRIMAVERA 32

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

CARBONARA DI GUANCIALE 58

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


SPAGHETTI AL PESTO 35

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

SPAGHETTI AL RAGU 32

Traditional Ragu sauce tossed with fresh spaghetti and Parmesan shavings 

FETTUCINE ALFREDO 32

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 64

Sautéed onion, garlic, mushrooms and green pepper in butter, tossed with penne and crab meat, spicy sausage in a creamy basil sauce, broiled with Asiago cheese

BAKED ROASTED VEGETABLE LASAGNA 40


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

add your choice of meat

GRILLED CHICKEN 12
GRILLED HALF LOBSTER TAIL (seasonal) 26

GRILLED SHRIMP 20
GRILLED FISH FILLET 20
OCTOPUS 26

LA FOGATA BURGER 30

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 French fries

tuscan sides

skillets 20

GREEK SALAD
MUSHROOM RISOTTO
ROASTED POTATO WEDGE
CREAMY CHEESY POLENTA
CHARRED KALE & RED BELL
ROASTED VEGETABLES

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



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