

dinner menu

served 5 - 9 pm

cold appetizers

PROSCIUTTO WRAPPED FRUIT 60

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

CHARCUTERIE BOARD 70

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

CHEESE BOARD 55

Assorted cheese, Italian tomato basil bruschetta, artichoke and mix of seasonal fruits

hot appetizers

BALSAMIC PORKBELLY 34

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

CREAMY ANISE SHRIMP 35



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

SAUTÉED STEAK BITES 40


Premium aged beef tips sautéed with garlic and red wine 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 35

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

CLUB SALAD 28

Romaine lettuce, moon cut cucumbers, ham, crispy bacon, mozzarella cheese, egg, tomato and onion, with a classic Ranch dressing

CLASSIC CAESAR SALAD 35

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 SHRIMP 20


GRILLED HALF LOBSTER TAIL (seasonal) 26

GRILLED FISH FILLET 20

tuscan pizzas (12")

gluten-free polenta crust available 

MARGHERITA 32

Fresh basil, pomodoro, mozzarella 

PEPPERONI 38

Pepperoni, pomodoro, mozzarella

BASIL ALFREDO 36

Alfredo sauce, mozzarella, bacon oil, sweet basil

MEAT LOVERS 55

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

SEAFOOD LOVERS 70

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

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

to share

CHICKEN FINGERS 15

Chicken fingers with classic ranch dipping sauce served with French fries

NACHOS

Traditional nachos, corn chips, cheese sauce, beans, pico de gallo, and your choice of meat

Beef 17 | Chicken 17 | Shrimp 20 | Combo 28

FRIED CHICKEN WINGS

8 pcs - 22 | 12 pcs - 32

Crispy chicken wings with your choice of sauce

BBQ | Buffalo | Honey Siracha | Honey mustard

STUFFED JALAPENO 25

Fresh jalapeno stuff with cream cheese, chicken and creamy ranch sauce

QUESADILLAS

Mexican tortillas filled with cheese fresh diced onion, tomato, bell pepper, and our house-made pico de gallo. Finished with your choice of premium meat

Beef 27 | Chicken 27 | Shrimp 30 | Combo 40

CHEESE BACON FRIES 15

French fries with our melt cheese sauce and crispy bacon



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?





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mains

GREEK LAMB CHOPS 75
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 


TUSCAN BROILED LOBSTER TAIL 80
(Seasonal)
Caribbean spiny lobster tail broiled in herby butter 

DAILY FISH SELECTION FRESHLY CAUGHT FISH

SNAPPER 55
GROUPE 55
(Seasonal)
served with one side and your choice of sauce

TUSCAN SALT-CRUSTED SNAPPER 65
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 

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 45
Dry-Rub marinated chicken Tuscan-broiled in creamy mushrooms sauce, sun dried tomatoes and potatoes 


tuscan sides


GREEK SALAD
MUSHROOM RISOTTO
ROASTED POTATO WEDGE
CREAMY CHEESY POLENTA
ROASTED VEGETABLES

pasta

CARBONARA DI GUANCIALE 54
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 30
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 75
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

add your
choice of
meat

GRILLED CHICKEN 12
GRILLED HALF LOBSTER TAIL*(seasonal)* 26

GRILLED SHRIMP 20
GRILLED FISH FILLET 20

Burger and sandwich

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 

BBQ BACON RANCH BURGER 30
6oz cut of Hereford (80/20 mix) grilled to your perfection on a toasted home-made brioche bun with tomatoes, pickles, bacon, julian sliced onion, BBQ sauce and our creamy ranch served with French fries

CLUB SANDWICH 20
Home-made bread, romain lettuce, tomato slice, onions, mozzarella cheese, and our chicken breast served with French fries

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



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