

# IL TEMPIO RESTAURANT

## ANTIPASTI-APPETIZER

### \*ZUPPA DEL GIORNO

Soup of the day \$25.00

### \*BRUSCHETTA ALLA NAPOLETANA

French bread, garlic toasted, oven baked with cheese and tomato \$28.00

### \*MILLEFOGLIE DI MOZZARELLA

Fresh mozzarella cheese with tomato, sweet basil and oregano \$40.00

### -SINFONIA AL PROFUMO DI MARE

Trio of smoked salmon and avocado mousse, marinated shrimps with parmesan shaven, calamari and octopus salad in olive oil \$46.00

### -CARPACCIO DI MANZO ALL' ACETO BALSAMICO

Thinly sliced raw beef fillet, parmesan and aged balsamic vinegar \$45.00

### -ANTIPASTO ALL' ITALIANA

Great selection of Italian Parma ham, salami, cheeses and homemade pickled vegetables \$52.00

## PRIMI PIATTI-MAIN COURSE 'PASTA'

### -LASAGNA ALLA 'VESUVIO'

Traditional Italian homemade lasagna with 'Bolognese' sauce \$48.00

### \*AGNOLOTTI CON PERE E GORGONZOLA

Homemade pasta stuffed with pear and gorgonzola cheese in a cream walnut sauce \$48.00

### \*RAVIOLONI ALLA 'SORRENTINA'

Homemade pasta stuffed with ricotta cheese and asparagus in a cherry tomato and sweet basil sauce \$48.00

### -SPAGHETTI ALLA CHITARRA ALLO 'SCOGLIO'

Homemade spaghetti with shrimps, calamari and octopus in a fresh tomato sauce and chives \$68.00

### -RISOTTO DELLO CHEF

Risotto with Italian 'Carnaroli' rice Chef's Style \$68.00

### \*GNOCCHI DI PATATE AI PORCINI

Homemade porcini mushroom 'Gnocchi' in a light butter sauce \$68.00

### -STROZZAPRETI ALL' ARAGOSTA

Homemade pasta with fresh local lobster in a tomato sauce \$98.00

ALL PRICES IN BARBADOS DOLLARS ARE INCLUSIVE OF GOV. TAX (17.50% V.A.T.)

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## CONTORNI-SIDE ORDERS

### **\*INSALATA MISTA**

Mixed gourmet salad, carrot, tomato, cucumber and onion \$30.00

### **\*INSALATA CESARE**

Caesar's salad with parmesan, garlic croutons and dressing \$34.00

### **\*PANE ALL' AGLIO**

Garlic bread \$14.00

### **\*PANE ALL' AGLIO CON FORMAGGIO**

Garlic bread with cheese \$22.00

## SECONDI PIATTI-MAIN COURSE

### **-TRANCI DI PESCE ALLA MEDITERRANEA**

Grilled catch of the day with cherry tomatoes, sweet basil and capers served with steamed broccoli and garlic mashed potatoes \$68.00

### **-PESCE ALLA 'MUGNAIA'**

Catch of the day in a butter, lemon and white wine sauce served with zucchini \$68.00

### **-FRITTURA DI GAMBERONI E CALAMARI**

'Panko' encrusted deep fried Jumbo shrimps and calamari \$88.00

### **-PETTO DI POLLO ALLE NOCI E MOSTARDA**

Pan-seared chicken breast boneless spread with Dijon mustard and Walnut served with potato salad \$62.00

### **-MEDAGLIONI DI VITELLO AL BALSAMICO**

Veal loin medallions in a reduction of aged balsamic vinegar served with sauté herbed potatoes \$92.00

### **-FILETTO DI VITELLONE AL 'PORTO'**

'Black angus' fillet mignon steak in a 'Port' sauce served with pan-fried 'bridge' potatoes and carrot cake \$106.00

**THE DISHES WITH ASTERISK ARE VEGETARIAN**

**GRATUITY OF 10% WILL BE ADD TO THE BILL**

**GRATUITY OF 15% WILL BE ADD TO TABLE OF MORE THAN 6 PEOPLE**

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