



**APERITIVO**

**LUNCH 11am DINE IN or TAKE OUT**

**DARK & STORMY** black seal rum & ginger beer **9.50**

**MIMOSA** prosecco & orange juice or prosecco &cranberry juice **12**

**AMALFI COAST** Angelo`s Limoncello, Bombay Gin, Villa Sandi Prosecco **12**

**STARTERS & SHAREABLE TREATS GLUTEN FREE MENU AVAILABLE**

**BERMUDA” FISH CHOWDER”** Black seal rum & sherry peppers **10**

**BRUSCHETTA** tomato, mozzarella, oregano, basil, extra virgin olive oil **10**

**ARANCINI** fried risotto balls w/ mozzarella, ham & peas, arugula pesto **12**

**CRISPY CALAMARI** mild spiced tomato sauce **15**

**HOMEMADE MEATBALLS** tomato sauce, cous cous, melted mozzarella cheese **16**

**CRISPY FRIED BABY ARTICHOKEs** fresh lemon & parsley **16**

**FRESHLY PREPARED HOUSE MAIN SALADS**

**ZUCCHINI TART** freshly baked, balsamic glaze, topped w /Brie or goat cheese, w / salad **18**

**ROASTED AUBERGINE SALAD** squash, chick peas, arugula, goat cheese, basil pesto **18**

**CAPRESE SALAD** Fresh mozzarella, tomato, basil pesto, balsamic glaze, served w/ salad **18**

**BLACK BEAN SALAD W/ CHICKEN** grilled corn, tomato, bell peppers, onions, avocado **20**

**ARTICHOKEs & AVOCADO SALAD** hearts of palm, fresh mozzarella, olive oil &lemon **20**

**CAESAR SALAD** garlic bread, choice of chicken or fishcakes **20**

**CHICKEN SALAD** seasonal greens, mango, avocado, goat cheese, honey mustard dressing **22**

**SHRIMPS SALAD** Arugula, corn, chick peas, avocado, tomato, lemon dressing **22**

**STEAK SALAD** grilled & sliced C.A.B. striploin, arugula, shaved parmesan, house cut fries **24**

**SEAFOOD SALAD** grilled wahoo fish, salmon, sea scallop, shrimp, calamari, mix greens **29**

**BISTRO SALAD** Scallops, Shrimps, mango & avocado, arugula, olive oil & lemon **19 / 29**

**PASTA, HOME MADE RAVIOLI & GNOCCHI GLUTEN FREE PASTA AVAILABLE**

**FETTUCCHINE “BOLOGNESE”** slow cooked tomato meat sauce, parmesan **18**

**CLASSIC MEAT SAUCE LASAGNA** freshly prepared & topped w/ garlic bread **18**

**ALFREDO FETTUCCHINE** ham, mushrooms & peas, creamy Parmesan cheese sauce **18**

**SPAGHETTI “CARBONARA”** eggs, parmesan, chorizo & cracked black pepper **20**

**CRISPY GNOCCHI** olive oil, garlic, sliced sausage, corn, chorizo, chili peppers **22**

**CHICKEN PENNE PASTA** olive oil, garlic, mushrooms, chicken, tomato basil sauce **22**

**MUSHROOMS & SPINACH RAVIOLI** tomato basil sauce **22**

**SWEET CORN & CHICKEN RAVIOLI** provolone cheese, brown butter, toasted almonds **22**

**THIN CRUST HANDMADE PIZZA & HOUSE SPECIALTIES**

**MARGHERITA PIZZA** San Marzano tomato sauce, mozzarella, basil pesto **18**

**PEPPERONI PIZZA** Tomato sauce, mozzarella & Portuguese sliced chorizo **20**

**FISH AND CHIPS** beer battered, malt vinegar & tartar sauce **22**

**BERMUDA FISH CAKES** panko crusted, mild Jalapeno mango sauce, side salad **22**

**CHICKEN “PICCATA”** lemon caper sauce, Barilla penne pasta w / tomato basil sauce **24**

**SHRIMPS RISOTTO** Arborio rice, olive oil, garlic, zucchini **24**

**C.A.B. STEAK FRITES & SPINACH** pounded & grilled Striploin, garlic butter & fries **29**

**FRESHLY PREPARED SANDWICHES**

**BISTRO PANINI** French Ham, provolone cheese & Tomato, shoestring fries **16**

**GENOVESE PANINI** roasted chicken breast, mozzarella, basil pesto, green salad **18**

**BACON & BRIE CHEESE BAGUETTE** Melted brie, crispy Bacon, shoestring fries **18**

**SALMON “GRAVLAX” BAGUETTE** mascarpone, capers, red onions, arugula salad **18**

**C.A.B. BURGER** tomato, lettuce, bacon, provolone cheese, shoestring fries **18**

**GRILLED LOCAL FISH SANDWICH** wheat bread, tartar sauce, tomato, lettuce & fries **22**

**SERVING DINNER 6.00 pm - 17% service charge will be added to your bill - Visa and Master Cards accepted**