



Our Executive Chef Andrea Turco brings 15 years of experience in making the most authentic Italian cuisine, ensuring you of a delicious dining experience

Chef Turco takes great pride in sourcing only the freshest local ingredients on island whenever possible to contribute to the flavors of his dishes.

As such, we would like to thank the contribution from our local farmers and fishermen.

Ms. Jennett Powell (Fresh local produce)

Mrs. Betty Stevenson (Look Out Fresh Fruit & Vegetables)

Frank Goelo (Seafood)

Mrs. Marilyn Ebanks (Seafood)

Mr. Waylon Bush (Seafood)

Mr. Phillmore Barnett (Seafood)

**STEAK NIGHT - WEDNESDAY
CARIBBEAN NIGHT - THURSDAY**

**NOW OPEN FOR LUNCH!!!
MONDAY THROUGH FRIDAY
11:30AM TO 14:30PM**

All prices in CI\$

Exchange rate CI\$1.00 = US\$1.25 / US\$1.00 = CI\$0.80

**Split dishes will be at a charge of \$2 for appetizers, and \$3 for entrees
For your convenience a 15% Gratuity will be added to your final bill.**

SALADS & COLD APPETISERS

EDOARDO'S MIXED SALAD	\$7.50
Delicate baby greens, shaved carrots, cucumber, tomatoes, and sweet peppers, accompanied by our chef's signature balsamic vinaigrette. Add avocado for \$1.75 or herbed goat cheese crostini for \$4.25.	
CAESAR SALAD	\$8.50
Hand-picked leaves of lush romaine lettuce tossed with our own famous dressing, home-made croutons and shaved parmesan cheese.	
ARUGULA SALAD	\$10.75
Tossed in our chef's own champagne vinaigrette, presented with a topping of toasted walnuts, gorgonzola cheese and seasonal grapes.	
BURRATA	\$13.95
Fresh Italian cheese made from mozzarella and cream. Served with our cherry tomato confit.	
BEEF CARPACCIO	\$14.95
Thin slices of the finest cut of certified Angus beef tenderloin topped with arugula, shaved parmesan, white truffle oil.	
SPINACH SALAD	\$10.75
Crispy bacon, toasted walnuts, and feta cheese, tossed in our chef's secret lemon dressing.	

HOT APPETISERS

ZUPPA DEL GIORNO (soup of the day)	\$5.95
Prepared daily using only the freshest of ingredients.	
CALAMARI ZANTE	\$10.95
Fried to a crispy, golden brown and served with our chef's spicy Marinara sauce and horseradish orange marmalade. The finest calamari in Cayman!	
TIGER PRAWNS	\$14.95
A local specialty to make you sit up and smile. The juiciest jumbo prawns grilled to perfection! Your choice of either Cajun seasoned with a mellow cilantro pesto dip, or Jerk seasoned - Island Style!	
ESCARGOT EXTRAORDINAIRE	\$12.95
A dish that's unique to Edoardo's that you can see, smell, taste and hear! Served in its own hot, sizzling bowl. Reduction of leeks, shallots, garlic, white wine and a touch of sherry!	
GNOCCHI DEL FATTORE	\$13.95
Our famous home-made Italian potato dumplings tossed in a tomato gorgonzola cream sauce.	
CALAMARI & GAMBERI ALL'AGLIO	\$14.95
Lightly sautéed shrimp and calamari in olive oil with a hint of garlic and parsley and a touch of lemon.	
MELANZANE ALLA PARMIGIANA	\$8.95
Thinly sliced eggplant sliced stacked with our home-made marinara sauce and freshly grated parmesan cheese, oven baked to perfection.	

(Additional bread baskets will be at a charge of \$2.50 per basket)

PASTA & RISOTTO

**(V) & (G.F.) Denotes dishes that are vegetarian and gluten free respectively.
Ask your server for our additional gluten free and whole wheat pasta options.**

GNOCCHI \$19.95 (V)

Fresh home-made potato dumplings in your choice of either a four cheese sauce (parmesan, mozzarella, gorgonzola and cambozola), or our home made marinara sauce.

LINGUINE BOLOGNESE \$18.95

Home-made linguini tossed with our own traditional Italian home-made certified Angus beef sauce. You haven't tried Bolognese until you've tried ours!

RAVIOLI CONTADINA \$20.50

Home-made 3 cheese ravioli tossed in a light tomato garlic cream sauce with sautéed ham, peas and mushrooms.

LINGUINE FRUTTI DI MARE \$25.50

Sautéed shrimp, clams, calamari and today's freshest fish in your choice of marinara or garlic olive oil sauce.

PENNE FRADIAVOLO \$29.95

Penne pasta topped with sautéed lobster and shrimps served in a spicy marinara sauce. A spicy dish with a surprising kick to it.

PENNE CON POLLO E BROCCOLI \$20.95

Sautéed chicken and broccoli tossed into penne pasta with a garlic cream sauce, topped with toasted pine nuts.

RISOTTO OF THE DAY M.P. (G.F.)

Ask your server for the risotto creation of the day!

LASAGNA \$18.95

Layers of fresh pasta, certified Angus beef in our home-made tomato sauce, topped with béchamel.

RISOTTO FRUTTI DI MARE \$27.95(G.F)

Sautéed shrimp and today's freshest fish, topped with lobster tail. Served with wilted spinach.

PAPPADELLE PRIMAVERA \$18.95 (V)

Home-made pappardelle tossed with sautéed sun-dried tomatoes, zucchini, mushroom and grilled eggplant in a white wine, garlic olive oil sauce.

PENNE VODKA \$19.95 (V)

Penne sautéed in our chef's secret tomato cream vodka sauce. Add Smoked salmon for an additional \$6.00.

MALTAGLIATI ALLA PUTTANESCA \$17.95

Sautéed cherry tomatoes, black olives, capers, garlic and a touch of anchovies, tossed in a garlic olive oil with our home-made maltagliati pasta.

LINGUINE AI GAMBERI \$25.50

Another Italian favorite, Linguine pasta tossed with shrimp and clams in our home-made basil pesto, plum tomato, olive oil.

Add any of the following items to your pasta of choice

Grilled, Jerked or blackened chicken breast - \$6.95

Shrimp - \$7.95

Grilled sirloin (6 oz.) - \$9.95

Lobster (4 oz.) - \$11.00

ENTREES

CATCH OF THE DAY	M.P.	SALMON ITALIAN STYLE	\$28.95
Choose from grilled, blackened, or oven baked, and served with the sauce of the day		Atlantic salmon filet, grilled and brushed with our signature mango lime sauce, roasted potatoes and vegetables.	
CHICKEN PARMIGGIANA	\$22.95	SCALOPPINE AL LIMONE	\$28.95
This is a classic from the Italian masters! Sautéed chicken breast topped with our signature marinara sauce, mozzarella and parmesan. Oven Baked and accompanied with fettuccini marinara.		Succulent veal medallions dusted in flour and pan seared in butter, served with a lemon caper butter sauce, roasted potatoes and vegetables.	
CENTER CUT PORK CHOP	\$22.95	FILETTO ALLA GRIGLIA	\$36.95
Char broiled, bourbon glazed, apple raisin sauce, served with lightly garlic mashed potato and vegetables.		8 oz. center cut certified Angus beef fillet Mignon grilled to your preference, served with your choice of green peppercorn sauce, whiskey demi glaze, or herb garlic butter.	
MAHI MAHI EDOARDO'S	\$25.95	FILLET CAMBOZOLA	\$38.95
A Cayman delight grilled local mahi mahi filet served with a "Cayman style" sauce (fresh tomato, bell peppers, coconut cream and scotch bonnet), rice of the day and vegetables.		A real favorite with Edoardo's regulars. Succulent 8 oz. center cut certified Angus beef filet mignon wrapped in bacon, and topped with an outrageous serving of cambozola cheese on a bed of red wine demi glaze, garlic mashed potatoes and vegetables.	
VEAL MARSALA	\$28.95	SURF & TURF	\$39.95
An Italian favorite! Sautéed veal scaloppini topped with button mushrooms in a marsala cream sauce, home-made fettucini with fresh tomato and basil garlic olive oil.		4 oz certified Angus beef fillet Mignon and lobster tail. Broiled to perfection and served with a shitake mushrooms cognac demi-glaze sauce, garlic mashed potatoes and vegetables.	

GOURMET PIZZA

We are famous for our freshly made pizza dough and delicious home-made tomato sauce.

MARGHERITA	\$13.95
Fresh basil, mozzarella cheese and our homemade tomato sauce.	
GRILLED VEGETABLE	\$14.95
Eggplant, zucchini, squash and mushrooms.	
PEPPERONI	\$15.45
Homemade tomato sauce, mozzarella cheese and premium pepperoni.	
PROSCIUTTO & ARUGULA	\$16.95
Homemade tomato sauce, mozzarella cheese, premium Italian prosciutto and fresh arugula leaves.	
JERK CHICKEN	\$16.45
Homemade tomato sauce, mozzarella, succulent jerk seasoned grilled chicken breast and fresh basil.	