



EDOARDO'S

RESTAURANT & LOUNGE

Our Executive Chef Joel Olaguer brings over 25 years of experience all around the world in countries such as Japan and Czech Republic before coming to Cayman in 2002. Chef Olaguer has a passion for seafood and meat and his talents stretch across all disciplines of the culinary field ensuring you of a delicious dining experience.

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

**Welcome to the
NEW Barolo!**

Barolo

BY EDOARDO'S

CRAFT COCKTAILS ♦ FINE WINE ♦ GOOD FOOD

Please visit our adjacent lounge Barolo to treat yourself to one of our delicious craft cocktails made by one of our experienced and friendly bartenders and try out our NEW food menu.

NEW HOURS

**Barolo and Edoardo's are now open daily
7 days a week from 11am till 10:30pm**

SALADS & COLD APPETISERS

EDOARDO'S MIXED SALAD	8.00
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	9.00
Hand-picked leaves of lush romaine lettuce tossed with our own famous dressing, home-made croutons and shaved parmesan cheese.	
SPINACH SALAD	11.00
Tossed in our chef's own champagne vinaigrette, presented with a topping of toasted walnuts, gorgonzola cheese and seasonal grapes.	
WATERCRESS SALAD	12.00
Fresh watercress, roasted beets, cherry tomato, cucumber and thinly sliced red onion topped with citrus dressing.	
BURRATA	14.00
Fresh Italian cheese made from mozzarella and cream. Served with our cherry tomato confit and balsamic caviar. Add prosciutto for \$4.50.	
BEEF CARPACCIO	15.00
Thin slices of the finest cut of certified Angus beef tenderloin topped with baby greens, shaved parmesan, white truffle oil.	

HOT APPETISERS

ZUPPA DEL GIORNO (soup of the day)	5.95
FRITTO MISTO	16.00
Calamari, shrimp and zucchini fried to a crispy, golden brown and served with our chef's spicy Marinara sauce and horseradish orange marmalade.	
KING PRAWNS AU GRATIN	M.P.
2 whole King prawns backs split and oven baked with an au gratin croute, served with drawn butter.	
ESCARGOT EXTRAORDINAIRE	13.00
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 EDOARDO'S	14.00
Sweet potato dumplings served with a fresh tomato, thyme, white wine garlic, basil pesto drizzle.	
CALAMARI & GAMBERI ALL'AGLIO	15.00
Lightly sauteed shrimp and calamari in olive oil with a hint of garlic and parsley and a touch of lemon.	
MELANZANE ALLA PARMIGIANA	9.00
The best eggplant parmigiana you have ever tasted – don't tell mama!	
SEAFOOD GUAZZETTO	17.00
Shrimp, calamari, octopus and clams slow cooked in a lobster bisque, char grilled toast.	

PASTA & RISOTTO

(V)& (G.F.) Denotes dishes that are vegetarian and gluten free respectively.
Ask your server for our additional homemade whole wheat and egg free pasta options.
Gluten free pasta also available upon request.

GNOCCHI	20.00 (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	19.00
Home-made linguini tossed with our own traditional Italian home-made certified Angus beef sauce.	
LINGUINE FRUTTI DI MARE	26.00
Home-made linguini, Sautïed shrimp, clams, and today's freshest fish, tossed in our signature marinara sauce.	
FETTUCCINI FRADIAVOLO	30.00
Home-made fettuccini, sautïed lobster and shrimps served in a spicy marinara sauce. A spicy dish with a surprising kick to it!	
DUCK RAVIOLI	23.00
Home-made duck filled spinach ravioli, sage butter sauce, topped with crispy bacon bits.	
JERK LINGUINI CARBONARA	20.00
Home-made jerk linguini, bacon, egg, parmesan cheese, and a touch of cream.	
LASAGNA	19.00
Layers of fresh pasta, ground certified Angus beef and Premium pork in our home-made tomato sauce, topped with bechamel.	
FETTUCCINI PRIMAVERA	19.00 (V)
Home-made fettuccini tossed with sauteed sun-dried tomatoes, zucchini, mushroom and grilled eggplant in a white wine, garlic olive oil sauce.	
RAVIOLI CONTADINA	21.00
Home-made 3 cheese ravioli tossed in a tomato cream sauce with sauteed ham, peas & mushrooms.	
LINGUINE AI GAMBERI	26.00
Another Italian favorite --- linguine pasta tossed with shrimp and clams in our home-made basil pesto cream sauce.	
MIXED MUSHROOM RISOTTO	19.00 (G.F.) (V)
Portabello, shitaki and button mushrooms. Top with 2oz. of Foie Gras for M.P.	

Add any of the following items to your pasta of choice
Add Grilled, Jerked or blackened chicken breast - \$7, Shrimp - \$8,
Grilled sirloin (6 oz.) - \$10, Lobster (4 oz.) - \$11.00

(Additional bread baskets will be at a charge of \$3.00 per basket)

ENTREES

CATCH OF THE DAY M.P.
Choose from grilled, blackened, or oven baked, and served with the sauce of the day

PAN SEARED AHI TUNA \$29
Togarashi-cruste sushi grade Ahi Tuna, pan-seared. Served with Wasabi mashed potatoes and garlic sauteed baby bok choy and a cilantro aioli.
Suggested wine pairing: PACO & LOLA ALBARINO

CENTER CUT PORK CHOP \$23
Char broiled, bourbon glazed, apple raisin sauce, served with lightly garlic mashed potato and vegetables.
Suggested wine pairings:
CHATEAU DES JACQUES BEAUJOLAIS

MAHI MAHI EDOARDO'S \$29
A Cayman delight grilled local mahi mahi filet served with a "Cayman style" sauce (fresh tomato, bell peppers, coconut cream and scotch bonnet), rice and beans and vegetables.
Suggested wine pairing: G. BERTRAND ROSE

VEAL MARSALA \$30
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.
Suggested wine pairings: CUNERIOJA RESERVA

SALMON ITALIAN STYLE \$29
Atlantic salmon filet, grilled and brushed with our signature mango lime sauce, roasted potatoes and vegetables.
Suggested wine pairings: LINGUA FRANCA TONGUE IN CHEEK

PAN-SEARED SNAPPER \$29
Tender pan-seared red snapper, served with our tropical fruit salsa, mashed potato and garden vegetables.
Suggested wine pairing: PLANETA ETNA ROSSO

RACK OF LAMB \$34
14 oz rack of lamb, pan seared with a truffle hollandaise sauce. Served with roast potato, grilled asparagus, and garden vegetable.
Suggested wine pairing: LOUIS JADOT BEAUNE 1re CRU

GRILLED LOBSTER TAIL \$32
Two four-ounce lobster tail grilled to perfection and served with garlic mashed potatoes, garden vegetables, and topped with in house created Bearnaise sauce.
Suggested wine pairing:
L'ABEILLE DE FIEUZAL WHITE BORDEAUX

FILETTO ALLA GRIGLIA \$39
8 oz. center cut certified Angus beef fillet Mignon grilled to your preference, served with your choice of 4 signature sauces. Add lobster tail for \$11.
Suggested wine pairings: TENUTA SETTEPONTI ORENO

FILLET CAMBOZOLA \$41
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.
Suggested wine pairings: MASI COSTASERA

EDOARDO'S RIB EYE \$41
A 14 oz certified Angus Beef rib-eye grilled to your specifications, served with garlic mashed potatoes, garden vegetables, and your choice of 4 signature sauces.
Suggested wine pairing: POGGIO SAN POLO BRUNELLO

VEAL OSSO BUCCO \$41
Slow cooked in Sous Vide for 50 hours, served with three mushroom risotto.
Suggested wine pairing: ALZATURA SAGRANTINO

RESTAURANT GOURMET PIZZA

Gluten Free Pizza now available! - additional \$3

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

MARGHERITA 14.00
Fresh basil, mozzarella cheese and our homemade tomato sauce.

THE VEGGIE 15.00
Homemade tomato sauce, mozzarella, grilled eggplant, zucchini, squash and mushrooms.

PEPPERONI 16.00
Homemade tomato sauce, mozzarella cheese and premium pepperoni.

PROSCIUTTO & ARUGULA 17.00
Homemade tomato sauce, mozzarella cheese, premium Italian prosciutto and fresh arugula leaves.

JERK CHICKEN 17.00
Homemade tomato sauce, mozzarella, succulent jerk seasoned grilled chicken breast and fresh basil.

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.