APPETIZERS

FRENCH BREAD WITH GARLIC HERBS BUTTER **$5.00**

FRENCH BREAD WITH MELTED CHEESE TOPPING **$6.00**

TRADITIONAL BRUSCHETTA **$15.00**
Rustic bread dipped in olive oil & garlic, topped with cherry tomatoes, olives & basil

MOZZARELLA DI BUFALA "CAPRESE" **$18.00**
With tomato, basil & olive oil

SMOKED SALMON GARNI **$18.00**
With sour cream & capers

AVOCADO PEAR STUFFED WITH LOBSTER **$22.00**
With sauce aurora

VEGETABLE SPRING ROLLS **$16.00**
Teriyaki sauce dip.

MOZZARELLA CHEESE STICKS **$18.00**
With marinara and creamy pesto dips

CALAMARI FRITTI **$19.00**
Golden fried calamari, with sauce marinara dip

SAUTÉED SHRIMPS MARINARA **$19.00**
In spicy tomato & oregano sauce with garlic bread

OCTOPUS ON BABY GREENS **$25.00**
Grilled, with garlic, oregano and lemon, served warm with balsamic reduction

ANTIPASTO ITALIANO MISTO **$28.00**
Array with prosciutto, speck, salame, grana padano, arugula, artichokes & olives with garlic bread

SOUPS

BAHAMIAN CONCH CHOWDER **$13.00**
Classic tomato chowder, mildly spiced

SOUP DU JOUR **$13.00**
Please ask your waiter for the soup of the day

SERVICE CHARGE 15% | PRICES SUBJECT TO 10% V A T

SALADS

SPRITZ HOUSE SALAD **$10.00**
Greens, tomatoes, cucumbers, sweet peppers & red onions.

CLASSIC CAESAR **$13.00**
Romaine tossed in our special caesar dressing, croutons & parmesan

FRESH SPINACH & GORGONZOLA **$16.00**
With Gorgonzola, dry cranberries & croutons

GREEK SALAD **$17.00**
Greens, Kalamata olives, feta cheese, red onions, avocado & peppers.

SALAD NICOISE **$18.00**
Greens with fresh tuna, boiled eggs, potatoes, beans and olives

SEASONAL SALAD **$18.00**
Mix greens, crumbled Gorgonzola, cucumbers, cherry tomatoes & radishes, balsamic dressing

MIXED SEAFOOD SALAD **$25.00**
Baby greens with shrimps, scallop, calamari, cherry tomatoes, citrus dressing

SALAD DRESSINGS: CAESAR - BLUE CHEESE - VINAIGRETTE - BALSAMIC

ADD TO SALAD OR PASTA: Chicken breast $10 | Baked salmon $12 | Shrimps $12

PASTA AND RICE

ITALIAN RISOTTO **$30.00**
Slow cooked Arborio rice with shrimps, cherry tomatoes & arugula

GNOCCHI AL GORGONZOLA **$28.00**
Potato dumplings in creamy Gorgonzola and walnuts

FETTUCCINE WITH LAMB RAGU' **$26.00**
Slow cooked lamb ragu' with Parmesan cheese

PENNE PORTOBELLO **$28.00**
Penne in creamy Gorgonzola with Portobello mushrooms

LASAGNE ALLA BOLOGNESE **$28.00**
Meat lasagna with Bechamel & Parmesan cheese

PAPPARDELLE AI FUNGHI **$28.00**
Egg pappardelle with truffle oil, mushrooms and speck

FETTUCCINE AL SALMONE WITH SAFFRON **$28.00**
With baked salmon and asparagus

FIVE CHEESE TORTELLONI ALLA VODKA **$28.00**
In creamy tomato vodka sauce

SPAGHETTI AI FRUTTI DI MARE **$30.00**
With mixed seafood in light tomato and herbs sauce

RAVIOLI STUFFED WITH LOBSTER **$32.00**
In creamy pink sauce with jumbo shrimps

PASTA SAUCES: AGLIO OLIO - ALFREDO - BOLOGNESE - PESTO **$25.00**

Gluten free pasta available (We do not exclude contamination)

MAIN COURSES

MEATS -

SPICY CHICKEN WINGS **$22.00**
Choice of BBQ or spicy tomato dip, side salad or fries

CHICKEN TENDERS WITH CHIPS **$24.00**
With marinara dip & French fries

GRILLED CHICKEN ALLA DIAVOLA **$37.00**
Spicy half grilled chicken, potatoes & veggies

BREAST OF CHICKEN PARMIGIANA **$39.00**
Breaded, topped with mozzarella & tomato sauce, served with spaghetti marinara

PORK CHOP ALLA SALVIA **$44.00**
Lean, tender double cut pork chop in lemon butter & sage, apple sauce, potatoes & veggies

BLACK ANGUS RIB EYE STEAK **$53.00**
12 oz sirloin, cooked to order, potatoes & veggies

VEGAN BURGER **$20.00**
With French fries & side salad, choice of cheese

SPRITZ BLACK ANGUS BURGER **$24.00**
Choice of cheddar or provolone cheese & bacon on brioche or wheat brioche bun, with fries

PULLED BBQ PORK BURGER **$24.00**
With cole slaw & red onions on brioche bun and fries

SEAFOOD -

MAHI-MAHI IN CURRY SAUCE **$40.00**
Panfried, with mango chutney & coconut, rice pilaf & veggies

SALMON FILET ALLA FIORENTINA **$45.00**
Pan fried, on bed of spinach, with mushrooms, potatoes & veggies

FILET OF RED SNAPPER **$45.00**
Sautéed with lemon butter, black olives & capers, veggies

SMOTHERED FILET OF NASSAU GROUPER **$46.00**
Panfried, topped with onions, peppers & spices, peas n' rice & fried plantains

BAHAMIAN LOBSTER TAIL **$52.00**
Grilled, drawn butter & lemon, potatoes & veggies

SIDE ORDERS -

SPINACH IN GARLIC BUTTER **$8.00**

SAUTÉED MUSHROOMS **$8.00**

ASPARAGUS WITH LEMON BUTTER **$9.00**

BAHAMIAN PEAS N' RICE **$8.00**

FRENCH FRIES **$8.00**
Choice of cheese topping or sour cream dip

SPRITZ PIZZA

1 CHEESE PIZZA – *mozzarella, tomato sauce & oregano* **$18.00**

2 MARGHERITA – *mozzarella, cherry tomatoes & basil* **$19.00**

3 PROSCIUTTO E FUNGHI – *smoked ham & mushrooms* **$20.00**

4 BAHAMESE – *ham & pineapple* **$19.00**

5 NAPOLETANA – *anchovies, capers & oregano* **$20.00**

7 VEGETARIANA – *vegetables of the season & arugula* **$20.00**

8 CAPRICCIOSA – *mozzarella, mushrooms, ham, artichokes & olives* **$22.00**

9 GRECA – *feta cheese, kalamata olives & oregano* **$23.00**

16 FRUTTI DI MARE – *calamari, scallops, shrimps, mussels (in season)* **$33.00**

18 LIGURE – *basil pesto, asparagus, mushrooms & goat cheese* **$25.00**

10 DIAVOLA – *spicy salamino, arugula, shaved pecorino & chili oil* **$23.00**

11 ITALIANA – *prosciutto, gorgonzola cheese & fresh spinach* **$24.00**

12 QUATTRO FORMAGGI – *mozzarella, fontina, provolone & gorgonzola* **$24.00**

14 SPRITZ – *sausage, artichokes, sundried tomatoes & shaved parmesan* **$24.00**

15 VIKINGA – *sweet peppers, sausage, salame, mushrooms & pecorino* **$25.00**

17 CALZONE – *folded pizza, stuffed with mozzarella, ham, sausage & mushrooms* **$27.00**

19 PORCHETTA – *bbq pulled pork, sweet peppers & caramelized onions* **$25.00**

20 SPECK & BRIE – *smoked prosciutto, & brie cheese* **$25.00**

21 BIANCA – *white pizza, pesto, sundried tomatoes & bufala mozzarella* **$25.00**

22 COSTA BRAVA – *white pizza, arugula, prosciutto & parmesan shavings* **$25.00**

23 SUPREME – *loaded with ham, sausage, salame, mushrooms & olives* **$29.00**

WE CAN MAKE THE PIZZA WITH VEGAN CHEESE & GLUTEN FREE
(contamination not excluded)

ADD TOPPINGS - EACH $ 2.75

MUSHROOMS - ANCHOVIES - GORGONZOLA - HAM - PARMESAN SHAVINGS - ARUGULA - SAUSAGE - PROSCIUTTO - SUNDRIED TOMATOES - SPINACH - PEPPERS - PEPERONI - SPICY SALAMINO

FOR TAKE OUT CALL OR WHATSAPP 823-0444 OR CONTACT KRAVEN'S FOR DELIVERY

APERITIFS

APEROL SPRITZ ..... **$ 13**
Prosecco or dry white wine, Aperol, club soda, slice of lemon or orange

MIMOSA ..... **$ 13**
Prosecco with orange juice

NEGRONI ..... **$ 14**
Campari, sweet vermouth, gin

RUM DUM, JOHN WATLING'S ..... **$ 14**
Pale rum, Amber rum, Egg white, Lemon juice, water & simple syrup

CASCARILLA SUNRISE, J. WATLING'S ..... **$ 14**
J.W. pale rum, amaro by JAB, orange and cranberry juice

MR. SANDS ..... **$ 12**
Jameson Irish whiskey, honey, lime juice

SPRITZ 85 ..... **$ 16**
Prosecco, peach schnapps, gin, syrup, lime juice

SALTY NUTZ ..... **$ 14**
Screwball, peanut butter, whiskey, sea salt, pineapple juice

MOJITO ..... **$ 12**
White rum, mint or strawberry or pineapple, club soda

TEQUILA SUNRISE ..... **$ 14**
Tequila, orange juice & grenadine

KRISTY COFFEE MARTINI ..... **$ 14**
Absolut vodka, kahlua, espresso

LYCHEE MARTINI ..... **$ 15**
Tito vodka, lychee, lime juice, simple syrup

GHOST MARGARITA ..... **$ 14**
Ghost tequila, syrup, lime juice & salt

AKELA LEMON DROP ..... **$ 14**
Grey goose vodka, syrup, lime juice

ICE CREAMS AND DESSERTS

ICE CREAMS & SHERBETS ..... **$ 9**

TIRAMISU' ..... **$ 14**

ASSORTED CAKES ..... **$ 14**

CAKE A' LA MODE ..... **$ 16**
With choice of ice cream

AFFOGATO ..... **$ 14**
Choice of ice cream with espresso & whipped cream

SAMBUCA OR BAILEY'S AFFOGATO ..... **$ 17**
Add liqueur to the affogato

COFFEES

COFFEE OR TEA OR DECAF ..... **$ 2.50**

ESPRESSO ..... **$ 4**

CAPPUCCINO ..... **$ 5**

IRISH COFFEE ..... **$ 14**
Coffee, Jameson's Irish whiskey & whipped cream

BAHAMIAN COFFEE ..... **$ 14**
Coffee, J. Watlings rum, Tia Maria, whip cream

LIQUEURS & COGNACS

LIMONCELLO OR ORANCELLO ..... **$ 12**

AMARO DI SERRAVALLE ..... **$ 12**

GRAPPA DI BAROLO ..... **$ 15**

AMARETTO DI SARONNO ..... **$ 12**

HENNESSY V.S. ..... **$ 14**

REMY MARTIN V.S.O.P. ..... **$ 17**