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The Restaurant

STARTERS

Chef's Soup of the Day TT\$30.00

Cucumber Coconut Salad TT\$45.00
Grated coconut and yogurt, cucumbers well mixed and placed on a bed of watercress or lettuce and tomatoes

Bello Tortellini TT\$55.00
Served in a choice of creamy parmesan sauce with green peas, corn
With a choice of fish or chicken chunks TT\$60.00

Chaconia's Classic Caesar TT\$45.00
With grilled chicken TT\$65.00
With grilled shrimp TT\$85.00

Chef's nicoise Salad TT\$50.00
Lettuce, tomatoes, red onions hard boiled eggs and potato
In our own french viniagrette

Scallopina pancetta TT\$95.00
Tender scallops wrapped in strips of bacon grilled and served in a sauce of cream, dijon and parmesan cheese

SANDWICHES

Classic 8oz Chaconia Cheese Burger TT\$70.00
Lean beef patty, grilled to perfection and topped with melted cheese

Pollo Parmesana TT\$65.00
Breaded chicken breast layered with marinara and cheese in our freshly made Italian bread

Golden Fried Mahi sandwich TT\$60.00
Dolphin battered and deep fried to a golden crisp and served with garlic sauce

All sandwiches served with steak fries or garden salad

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PASTAS

Tomato and Basil Pesto Penne TT\$75.00
Penne with olive oil and garlic, finished with tomato sauce and basil pesto
Wine suggestion: Cabernet Sauvignon (red)

Fettucine Seafood Fruitti TT\$185.00
An assortment of seafood sautéed in marinara, chilli and pesto
Wine suggestion: Chardonnay (white)

Linguini Carbonara TT\$75.00
A traditional pasta internationally renown for its rich creamy flavour of parmesan and bacon
Wine suggestion: Chardonnay (white)

Smoked Salmon Alfredo TT\$110.00
Smoked salmon sautéed in olive oil with a splash of cream and penne pasta
Wine suggestion: chardonnay (white)

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MAIN ENTREES

Chef K's Pollo Speciale TT\$140.00

Stuffed with grapes and pepperjack cheese breaded and baked to perfection served with a sherry demi glaze sauce
Wine suggestion: sauvignon (white)

Fish of the day TT\$130.00
Grilled fish served with garlic butter at the side

Saporito Dellino TT\$150.00
Pan fried dolphin with shrimp and mussels flambéed in a brandy and cream reduction
Wine suggestion: Chardonnay (white)

Filetto Granello De Pepe TT\$195.00
8oz. tenderloin steak grilled to perfection and served in the world famous peppercorn sauce and sherry
Wine suggestion: Merlot (red)

Filletto a la griglia TT\$165.00
Plain grilled tenderloin topped with freshly made garlic butter and onions

Grilled Seabass TT\$185.00
Grilled portugese style with olive oil and garlic
Wine suggestion: Sauvignon Blanc (white)

Piccante Gambero TT\$165.00
Spicy jumbo shrimp seasoned to perfection with a dash of cayenne pepper and pink peppercorns in a reduction of its own juices and butter
Wine suggestion: sauvignon blanc (white)

Agnello de rosamarino TT\$190.00
Tender rack of lamb cooked to perfection and served in the chefs own rosemary sauce

All entrées are served with herb roasted potatoes or side pastas and a medley of sautéed vegetables.

SINFUL DESSERTS

Homemade Ice-Cream TT\$25.00

Chocolate Pots TT\$50.00
Rich dark chocolate blended with grand marnier and brandy topped with whipped cream and butter scotch

Orange Crème Brulee TT\$50.00
Traditional custard infused with orange flavour and caramelized topping

All prices are inclusive of taxes
Executive Chef
Kelly Ward