



# DINNER MENU

*The Essence of a Cuisine Made with Heart*



**All prices are in US dollars,**

Please be advised that our prices are subject to  
17% ABST and 15% service charge which will be added to your final bill

# A Special Thank You

We would like to express our heartfelt gratitude to the **Farmers, Fishermen and all of our Suppliers** who, with dedication and passion, provide us with the freshest and highest quality ingredients.

Thanks to their commitment, we can offer you an unforgettable Culinary Experience.

Every dish served in our Restaurant reflects the love and care we put into our work and we are confident that you will carry positive memories of every bite enjoyed here with us.

Thank you from the bottom of our hearts for your invaluable collaboration.

With sincere gratitude.

*SattaVento Team*

# Starters

**Soup of the Day**  \$8.00 USD

*A light dish to stimulate your appetite*

**Corn on the Cob**  \$8.00 USD

*Boiled Corn on the Cob recipe served with butter*

**Garlic Potato Skin**  \$12.00 USD

*Baked, unpeeled local Potato and Fresh Garlic*

**Chicken Wonton** \$12.00 USD

*Little Morsels of ground meat wrapped in a Wheat-based Wrap served with sweet chili sauce*

**Baby Salad**  \$12.00 USD

*Fresh Local small Salad to stimulate your appetite  
**Dressing Choice:** Homemade Vinaigrette, Honey Mustard Dressing or Caesar dressing*

**Spring Rolls**  \$13.00 USD

*Homemade Spring Rolls with Sweet Potatoes, Carrot, Cabbage, Onion, Egg, Wrap and Sweet Chilly Sauce*

**Cheese Rolls**  \$13.00 USD

*Homemade Wrap filled with a mixture of cheese and served with Cheesy sauce*

**Japanese Gyoza** \$14.00 USD

*Homemade Crispy Dumplings with Chef Sauce*

**Hummus**  \$14.00 USD

*Homemade Hummus served with crispy Pita Bread*

**Falafel Balls**  \$15.00 USD

*Crispy golden blend of chickpeas, herbs and spices*

**Sushi Platter** \$18.00 USD

*Mix Sushi platter of the Day*





# Main Salads & Vegetables

## SottoVento Salad \$15.00 USD

*Fresh Local Mix Salad made with green Lettuce, Carrot, Bell peppers, Tomatoes and Cabbage.  
Dressing Choice: Vinaigrette, Honey Mustard Dressing & Caesar Dressing*

## Grilled Vegetable Platter \$20.00 USD

*Zucchini, Carrots, Onion, Bell Pepper, Eggplant  
Option: with Marinated Tofu (+ \$6 USD)*

## Chicken Salad \$22.00 USD

*Fresh Local Mix Salad with Grilled Chicken  
Dressing Choice: Vinaigrette, Honey Mustard Dressing & Caesar Dressing*

## Shrimps Salad \$26.00 USD

*Fresh Local Mix Salad with Shrimps  
Dressing Choice: Vinaigrette, Honey Mustard Dressing & Caesar Dressing*

# Signature Selection

## Poke Bowl \$30.00 USD

*Fish or Meet option with grilled Vegetables on a bed of mixed Greens and Peas*

## Lobster Salad \$35.00 USD

*Our Lobster Salad combines fresh Lobster, crisp Greens, Avocado and a tangy citrus dressing*

# Caribbean Specialties

## **Jerk Chicken or Pork** \$28.00 USD

*A classic of the Caribbean's cuisine, featuring Chicken or Pork marinated in a bold, flavorful blend of allspices, scotch bonnet peppers, thyme and garlic. The meat is then grilled and served with Rice, Peas and boiled Plantain*

## **Curry Beef or Goat** \$30.00 USD

*Caribbean-style Beef or Goat, marinated with spices, citrus and scotch bonnet peppers, slow-cooked to tender perfection with Rice and Peas*

## **Grilled Mahi-Mahi** \$33.00 USD

*Known also for its vibrant color and meaty texture, Mahi-Mahi is a lean, firm white Caribbean fish with a mild, slightly sweet flavor, Grilled to exquisite tenderness with Vegetables, Rice or French fries*

## **Conch Fritters** \$35.00 USD

*Caribbean-style Conch Fritters, crispy and golden, served with a tangy sweet Pepper sauce and Salad*

# Signature Selection

## **Barbuda Grilled Lobster** \$45.00 USD

*Local Grilled Lobster with garlic herb butter served with Rice and sautéed Vegetables or French Fries*

## **Barbuda Lobster Thermidor** \$45.00 USD

*Local Lobster in creamy Thermidor served with Rice and sautéed Vegetables or Sweet Fries*





# Burger

*All our Burgers are served with  
fresh green Salad and crispy Fries*

## **Vegetable Burger** \$24.00 USD

*A delightful combination of mixed Peas and fresh  
Vegetables seasoned with Lettuce, Tomato, Cucumbers,  
sweet Onions and Coleslaw in a homemade baked Bun*

## **Grilled Chicken Burger** \$26.00 USD

*Marinated Chicken Breast, Cheese, Lettuce, Tomato,  
light Mayonnaise, Cucumbers, sweet Onions and  
Coleslaw in a homemade baked Bun*

## **Beef Burger** \$28.00 USD

*8 Oz. high-quality Beef Patty with Cheese, crispy  
Lettuce, Tomato, Cucumbers, sweet Onions and  
Coleslaw in a homemade baked Bun*

## **Fish Burger** \$28.00 USD

*Fresh, crispy Fish fillet with Lettuce, Tomato,  
Cucumbers, sweet Onions and a zesty tartar sauce  
in a homemade baked Bun*

# Pasta Delights

*For Gluten-Free options, please ask our waiter.  
Extra charge + \$12.00 USD per person / per meal*

*Option: with Grilled Chicken + \$9,00 USD  
with Shrimps + \$14,00 USD*

**Vegetable Pasta**  \$18.00 USD

*Pasta served with Zucchini, Tomato, Bell Peppers,  
Carrots, Onions and Garlic. At your choice, you can  
add a bit of Fresh Tomato or Creamy Sauce*

**Tomato or Creamy Sauce**  \$18.00 USD

*Pasta with fresh Tomato or Creamy Sauce*

**Carbonara** \$22.00 USD

*Pasta alla Carbonara is a classic Italian dish made  
with eggs, bacon, grated cheese and black pepper*

**Bolognese** \$22.00 USD

*Pasta with Ground Beef Sauce and Parmesan Cheese*

**Basil Pesto Sauce**  \$22.00 USD

*Homemade Pesto made with Garden Basil, Parmesan  
Cheese, EVO and Nuts*

**Vegetarian Fried Rice**  \$22.00 USD

*Fried Rice and tasty tossed vegetable in EVO*

## Signature Selection

**Seafood Linguine** \$30.00 USD

*Linguine Pasta with fresh mixed Seafood in a Garlic,  
white Wine and Tomato sauce*

**Lobster Spaghetti** \$38.00 USD

*Local Lobster in a delicate garlic-tomato sauce, tossed  
with Spaghetti, fresh Herbs and a hint of Spice.*

**Lobster and Crab Ravioli** \$40.00 USD

*Homemade Ravioli stuffed with local Lobster and Crab*





## Main Seafood Dishes

*All Main Seafood dishes include **two side options** of your choice from the selection on the next page*

<b>Fish and Chips</b>	\$28.00 USD
<b>Catch of the Day</b>	\$32.00 USD
<b>Grilled Salmon</b>	\$36.00 USD

## Main Meat Dishes

*All Main Meat dishes include **two side options** of your choice from the selection on the next page*

<b>Grilled Chicken Breast</b>	\$28.00 USD
<b>Premium Meat of the Day</b>	\$34.00 USD
<b>Beef Tagliata</b>	\$35.00 USD
<b>Chef Striploin</b>	\$35.00 USD

## Signature Selection

<b>Grilled Lamb Rack</b>	\$40.00 USD
<i>Grilled Lamb Rack seasoned with herbs and spices, offering a rich and flavorful taste</i>	
<b>St. John's Angus Steak</b>	\$45.00 USD
<i>12 oz. Angus Steak grilled and topped with a dash of garlic butter for a rich and savory flavor</i>	
<b>SottoVento Ribeye Steak</b>	\$65.00 USD
<i>16 oz. Ribeye Steak, grilled and topped with a dash of garlic butter for a rich and savory flavor</i>	



# Sides for Main Dishes

*Two Sides are included with the Main dishes. A separate charge applies if ordered individually.*

**Rice of the Day** \$9.00 USD

**French Fries** \$9.00 USD

**Potato Wedges** \$9.00 USD

**Mashed Potatoes** \$9.00 USD

**Mix Salad** \$10.00 USD

**Steamed Vegetables** \$10.00 USD

**Sautéed Vegetables** \$10.00 USD


**Grilled Vegetables** \$10.00 USD





## ...and finally, a Sweet Note

**Desserts of the Day**  \$12.00 USD  
*Daily Pastry Chef Selection*

**Homemade Ice Cream**  \$12.00 USD  
*Our creamy Ice Cream comes with 2 scoops of  
Vanilla or Rum raisin flavor*

## Signature Selection

**Tagliata di Frutta** \$15.00 USD  
*Mixed fresh local selection of fruits*

*Option: topped with Ice Cream* +\$9.00 USD

# Sparkling Wines

**#1. Prosecco Doc Extra Dry Veneto, Piccini, Italy** \$21.00 USD

*Fresh and fruity yet balanced with notes of nectarines and stone fruit. A wine true to the style. Savor alongside **Appetizers and Pasta dishes.***

**#2. Prosecco “Venetian Dress” DOC Veneto Millesimato Rose, Italy** \$23.00 USD

*Easy and fresh, memories of ripe summer berries make for a very tasty Prosecco. Ideal with **Seafood and Pasta.***

**#3. Champagne Brut Collection, Chateau-Thierry, Pannier, France** \$73.00 USD

*Traditional Champagne style yet lively with citrus acidity, balanced with notes of brioche and fragrance of white flowers. **Perfect with our Lobster dishes.***

# Rosé Wines

**#4. Doña Florencia Rosé, Argentina** ( BY THE GLASS \$5.00 USD ) \$15.00 USD

*Doña Florencia Rosé is a lively Argentine wine, often made from Malbec and Pinot Noir. It features notes of strawberry and citrus, with a refreshing acidity. Ideal for warm weather, it pairs well with **light Dishes and Seafood.***

**#5. Cotes De Provence AOP 2021 Marius Peyol Rosé, France** \$23.00 USD

*A blend of grapes true to Provence tradition gives this wine its authentic color. It features a subtle taste of red berries, citrus, and tropical fruit, with a fresh, persistent finish. Drink with **Appetizers and Fish.***

**#6. Cotes De Provence AOP 2021 Manon Rosé, France** \$27.00 USD

*Captivating aromas of white flowers, notes of red fruits and candy create the appeal of this wine, along with its remarkable flavor. **It has a persistent and silky long finish.***

# White Wines

- #7. **Pavonero White 2022, Italy** ( BY THE GLASS \$5.00 USD ) \$15.00 USD  
*Aromatics from Viognier and Vermentino are complemented by the smooth Chardonnay body, wonderfully with **Seafood**, enhancing the natural flavors of the fish.*
- #8. **Vernaccia di San Gimignano DOCG Piccini 2021, Italy** \$15.00 USD  
*This highly rated Tuscan white expresses notes of honey and almond, evolving into orange peel and tropical fruit notes. It makes a **great companion to our grilled Lobster or Caribbean fish**.*
- #9. **Vermentino Costa Toscana Organic IAT Piccini 2020, Italy** \$18.00 USD  
*Invigorating aromas of green apple, lemon, and delicate lily blooms. Crisp with a long refreshing finish. Perfect match with our **Pasta dishes**.*
- #10. **Gavi Principessa Gavia DOCG 2020, Castello Banfi, Italy** \$30.00 USD  
*Elegant expression of this varietal with its delicate aromas of limes and flavors of grapefruit and white peach. **Light and refreshing**.*
- #11. **Pinot Grigio IGT San Angelo 2022, Castello Banfi, Italy** \$48.00 USD  
*This vibrant Pinot Grigio features a bright straw yellow color and aromas of citrus, green apples and white flowers. It perfect for pairing with light dishes like **Salads, Grilled fish or Vegetable plates**.*
- #12. **Chardonnay Steel 2022, Louis Jadot, France** \$52.00 USD  
*This unoaked Chardonnay combines elegant aromas of Citrus Mandarins Orange, A Clean and Fresh character typical of the Burgundy Region balanced by a rich body. We recommend it with **Sushi or Grilled Salmon**.*

# Red Wines

- #14. **Pavonero Red 2022, Italy** ( BY THE GLASS \$5.00 USD ) \$15.00 USD  
*Nero D'Avola, Montepulciano and Merlot Blend Impart to this Wine. It's a great match for **Grilled Meats, such as Steak or Lamb, as well as Pasta with meat sauce**.*
- #15. **Chianti Riserva DOCG 2019 Collezione Oro, Italy** \$19.00 USD  
*Fresh Aromas of Violets, Cherries and Rose Petals on the Palate. Notes of blueberries and prune with gripping tannins and a solid quality finish, characterize this Wine. **Superb with our Steak Lineup**.*
- #16. **Côtes du Rhône 2019 AOP Domaine des Bernardins, France** \$19.00 USD  
*Bright with Fresh Notes of Cherry and Strawberry at first, Evolves to Spice, Cedar and a Hint of Tobacco. Its Acidity and Balanced Tannins are a **perfect match for our Meat**.*
- #17. **Cabernet Sauvignon IGT 2020 Coldisasso, Castello Banfi, Italy** \$23.00 USD  
*A Blend of Cabernet Sauvignon with Ripe Blue and Purple Fruits and Vibrant Sangiovese's Cherries, Herbs and Pleasant Acidity resulting in a very drinkable Wine with our **Pasta Dishes**.*
- #18. **Pinot Noir 2018 AOC Bourgogne Cote D'or, Louis Jadot, France** \$59.00 USD  
*Complex notes of Raspberries and Cherries, combined with earthy notes of Mushroom and its elegant Texture, makes a perfect pairing for **Roast Chicken, Pork or Grilled Fish**.*