



DINNER MENU

The Essence of a Cuisine Made with Heart



All prices are in US dollars

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

A light dish to stimulate your appetite

Corn on the Cob

Boiled Corn on the Cob recipe served with butter

Garlic Potato Skin

Baked, unpeeled local Potato and Fresh Garlic

Chicken Wonton

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

Baby Salad

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

Spring Rolls

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

Cheese Rolls

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

Japanese Gyoza

Homemade Crispy Dumplings with Chef Sauce

Hummus

Homemade Hummus served with crispy Pita Bread

Falafel Balls

Crispy golden blend of chickpeas, herbs and spices

Sushi Platter

Mix Sushi platter of the Day





Main Salads & Vegetables

SottoVento Salad

*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

*Zucchini, Carrots, Onion, Bell Pepper, Eggplant
Option: with Marinated Tofu*

Chicken Salad

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

Shrimps Salad

*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

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

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

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

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

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

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

Beef Burger

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

Fish Burger

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 or Shrimps

Vegetable Pasta

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

Pasta with fresh Tomato or Creamy Sauce

Carbonara

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

Bolognese

Pasta with Ground Beef Sauce and Parmesan Cheese

Basil Pesto Sauce

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

Vegetarian Fried Rice

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*

Fish and Chips

Grilled Salmon

Main Meat Dishes

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

Grilled Chicken Breast

Premium Meat of the Day

Beef Tagliata

Chef Striploin

Signature Selection

Grilled Lamb Rack \$40.00 USD

Grilled Lamb Rack seasoned with herbs and spices, offering a rich and flavorful taste

St. John's Angus Steak \$45.00 USD

12 oz. Angus Steak grilled and topped with a dash of garlic butter for a rich and savory flavor

SottoVento Ribeye Steak \$65.00 USD

16 oz. Ribeye Steak, grilled and topped with a dash of garlic butter for a rich and savory flavor

Sides for Main Dishes

Choose two Sides for your Main

Rice of the Day

French Fries

Potato Wedges

Mashed Potatoes

Mix Salad

Steamed Vegetables

Sautéed Vegetables

Grilled Vegetables





...and finally, a Sweet Note

Desserts of the Day

Daily Pastry Chef Selection

Homemade Ice Cream

*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