

DINNER MENU

APPETIZERS

LIVIO'S TUNA CARPACCIO 15.95

Mediterranean special sauce, crispy baby spinach

COCCO BELLO SHRIMPS 16.95

Coconut coated, simply fried with a sweet & sour and balsamic sauce

OUR FAMOUS CRAB CAKE 18.95

Our famous recipe for crab cake, bisque emulsion

ESCARGOT "DELIZIOSE" 16.95

Fresh garlic, baked goat cheese and crispy croutons

TURTLE EGGS 13.95

Pimento stuffed with cream cheese, array of salads, spicy tomato caulis

GAMBERETTI TEQUILA!!!! 16.95

Ultimate shrimp cocktail with a drunken tequila bang bang sauce

CALAMARI 15.95

The Best! Golden fried, curry aioli and Thai tomato dip

HUMMUS PLATTER 12.95

Assorted hummus, pita bread

OLIVE BITES 12.95

Smooth Asiago cheese and tangy olives, breaded, served over baby spinach with a variety of dips

SALADS

ITALIAN CAPRESE SALAD 12.95

Fresh mozzarella, tomatoes and olives, basil infusion

TRADITIONAL CAESAR 8.95

Homemade dressing, croutons

Topped with shrimps or chicken ~ Add 4.00

BONE FISH BRISKET 14.95

Flavorful! Our signature Mesquite smoked beef brisket strips, presented over an array of salads with cucumbers, tomatoes and peppers, BBQ dressing

PLAIN & SIMPLE 8.95

Array of salads, cucumbers, tomatoes, peppers, Italian dressing

SPINACI WITH GOAT CHEESE 14.95

Chicken tender, bacon, and goat cheese with a Modena vinegar emulsion

MARI E MONTI 16.95

Artichokes, mushroom, corn, shrimps, chicken over mesclun salad, curry dressing

SOUPS

BERMUDA FISH CHOWDER 7.95

Served with black rum and sherry pepper

CHICKEN AND CORN SOUP 6.95

Deliziosa!

SOUP OF THE DAY 6.95

Ask your server for our daily creation

PASTE RISOTTI E LASAGNE

SAPORE DI MARE 25.95

Spaghetti tossed with an array of seafood and shellfish, a touch of spicy tomato sauce and basil

LA NOSTRA LASAGNA 19.95

Traditional home made meat and sausage lasagna, fresh mozzarella and delicate creamy sauce

RAVIOLI ALL'ARAGOSTA 26.95

Pockets of pasta filled with lobster meat, tossed with shrimp bisque and topped with baby spinach leaves

TAGLIATELLE TRENTO 25.95

Egg noodles, Italian sausage, broccoli, mushrooms, assorted vegetables in a Maria Rosa sauce

RISOTTO OF THE DAY (\$ varies with ingredients)

Ask your served for our daily risotto specialty

CAPELLINI SCIUE' SCIUE' 22.95

South Italy specialty, angel hair pasta, fresh tomatoes, garlic, crushed pepper and parmesan shavings

Simple, Spicy, Tasty!

TORTELLINI AL PESTO 26.95

Cheese tortellini, basil sauce, fresh tomatoes, topped with grilled jumbo shrimps

PENNE SICILIANA 18.95

Tubes of pasta, egg plant, tomato sauce, basil, oregano and cubes of fresh mozzarella

FETTUCCINE ALFREDO 16.95

Homemade creamy Alfredo sauce and mushrooms

Topped with shrimps or ham or chicken or vegetables ~ Add 4.00

ANGEL HAIR CATALANA 26.95

Lobster meat, scallions, zucchini, mushrooms in a delicate pink sauce

****PASTA AVAILABLE WITH MEAT BALLS, TOMATO SAUCE, MEAT SAUCE OR CREAMY SAUCE****

Bone Fish
Bar & Grill

'A TASTE OF LAND & SEA'

MAIN COURSES

FISH BERMUDA STYLE 29.95

Fresh catch of the day, pan fried with Bermuda's specialty Black Rum sauce, topped with Bermuda bananas*, and roasted almonds
** when available*

LAMB CHOPS 29.95

Herb breadcrumbs, pommery mustard sauce

OUR FAMOUS FISH 'N CHIPS 23.95

Homemade batter and steak cut fries

JUMBO SHRIMPS 32.95

Tempura style, Asian sauce

ST. LOUIS RIBS 26.95

Get dirty with home made BBQ sauce

WAHOO STEAK 26.95

Wild mushroom truffle sauce, *suggest cooked medium*

POLLO AL LIMONCELLO 26.95

Tender chicken breast sautéed with a delicate Italian LIMONCELLO sauce

SURF AND TURF 48.95

Best of both worlds! Combo of tempura jumbo shrimps and rib eye, blackened with gravy



C.A.B.® SIRLOIN TAGLIATA 32.95

Italian style Certified Angus Beef® Tagliata: grilled, presented over baby spinach, parmesan shavings and olive oil (*available blackened or with peppercorn sauce*)



C.A.B.® BURGER 15.95

Served with lettuce and tomato
Topped with cheese or mushrooms or onions or bacon ~ *Add 1.00 each*

ALL MAIN DISHES SERVED WITH SEASONAL VEGETABLES **AND**

YOUR CHOICE OF:

GARLIC MASHED POTATOES, **OR**

CHUBBY FRIES **OR**

PASTA WITH TOMATO SAUCE

Buon Appetito!

DESSERTS 8.95

CARROT DELICATESSEN

Miniature shortbread cookie, topped with cream cheese and a moist Bermuda carrot cake, glazed with a thin layer of apricot jam

CHOCOLATE CREAM BRULEE'

Caramelized brown sugar

APPLE PIE

A shortbread shell, filled with stewed apples and dried Michigan cherries

HOMEMADE TIRAMISU

Livio's secret recipe

COCONUT MALIBU DOME

A vanilla sponge, topped with a Malibu Rum flavored coconut mousse, encased with a thin white chocolate crust

BERMUDA RUM CAKE

Flavored with Black Seal Rum, vanilla ice cream, whipped cream

OREO CHEESE CAKE

A baked cream cheese cake with an Oreo cookie crust and topping

CHOCOLATE EXPLOSION

Hot miniature chocolate cake filled with hot Gianduia sauce with vanilla ice cream

STUFFED LEMON

With own sherbet

ICE CREAM

Strawberry, chocolate or vanilla

Bone Fish
Bar & Grill

'A TASTE OF LAND & SEA'

17% gratuities will be added for your convenience.
20% gratuities for split items or split cheques or parties of 8 or more will be added for your convenience.

It's our aim at Bone Fish, to give you the best value for money on our Wine List. To help you make your Wine decision a little easier, we list all the grape varieties at the beginning of each listing.

Champagne & Sparkling

- | | |
|---|-----|
| 10. Cuvee Dom Perignon Epernay France, 2000 | 350 |
| 11. Veuve Clicquot Brut 'Yellow Label' Reims, France, N/V | 98 |
| 12. Domaine Chandon, Blanc De Noir, Napa, USA N/V | 46 |
| 14. Zardetto, Prosecco, Brut, Veneto, Italy N/V | 38 |

Wonderful Whites

- | | |
|---|-----|
| 14. <i>Riesling, (Sweet)</i> Blue Fish, Pfalz, Germany, 2007..... | 32 |
| 15. <i>Sauvignon Blanc</i> , Babich, Marlborough, New Zealand, 2008..... | 33 |
| 16. <i>Tocai Friulano</i> , Livon Ronc Di Zorz, Del Collio, Italy, 2007..... | 56 |
| 17. <i>Sauvignon Blanc</i> , Domaine Du Rochoy, Sancerre, Loire, France, 2007..... | 57 |
| 18. <i>Chardonnay</i> , Kendall-Jackson, "Vintners Reserve" Sonoma, USA, 2007..... | 38 |
| 19. <i>Cortese</i> , Banfi, Gavi Principessa Bordoiese, Piemonte, Italy, 2008..... | 35 |
| 20. <i>Riesling</i> , Babich, Marlborough, New Zealand, 2006..... | 33 |
| 21. <i>Pinot Grigio</i> , Santa Margherita, Trentino, Italy, 2008..... | 40 |
| 22. <i>Trajadura/Loureiro/Arinto/Azal</i> , Casal Garcia, Vinho Verde, Portugal, 2007..... | 28 |
| 23. <i>Vernaccia/Malvasia/Vermentino</i> , Terre di Tufi, Teruzzi & Puthod, Tuscany, Italy, 2006..... | 55 |
| 24. <i>Chardonnay</i> , Castello Banfi, 'Fontanelle', Tuscany, Italy, 2007..... | 44 |
| 25. <i>Greco di Tufo</i> , Feudi di San Gregorio, Campania, Italy, 2007..... | 61 |
| 26. <i>Chardonnay</i> , Donnafugata, 'La Fuga', Scilly, Italy, 2006..... | 42 |
| 27. <i>Zinfandel</i> , Robert Mondavi "Woodbridge", Napa, USA, 2006..... | 31 |
| 28. <i>Chardonnay</i> , Rochioli, Russian River Estate, 2007... | 100 |
| 29. <i>Malvasia Bianco, Trebbiano</i> , Fontana Candida, Frascati, Lazio, Italy, 2008..... | 35 |

Wonderful Reds

- | | |
|---|-----|
| 30. <i>Shiraz</i> , Green Point, Victoria, Australia, 2006 | 58 |
| 31. <i>Merlot</i> , Blackstone, Napa, USA, 2007 | 38 |
| 32. <i>Merlot</i> , Francis Ford Coppola, 'Diamond Series', Napa, USA, 2007 | 48 |
| 33. <i>Pinot Noir</i> , Mark West, Sonoma, USA, 2007 | 39 |
| 34. <i>Pinot Noir</i> , La Crema Sonoma Coast, USA, 2007 | 58 |
| 35. <i>Cabernet Sauvignon</i> , Robert Mondavi 'Private Selection', Napa, USA, 2007 | 36 |
| 36. <i>Cabernet Sauvignon/Merlot</i> , Greg Norman, Australia, 2006 | 42 |
| 37. <i>Cabernet Sauvignon</i> , Stag's Leap Wine Cellars, 'Artemis' Napa, USA, 2005 | 104 |
| 38. <i>Sangiovese</i> , Ruffino, Chianti Classico, 'Riserva Ducale', Tuscany, Italy, 2006 | 56 |
| 39. <i>Sangiovese</i> , Castello Banfi, Brunello Di Montalcino, Tuscany, Italy, 2003 | 152 |
| 40. <i>Montepulciano D'Abruzzo</i> , Zaccagnini, 'Riserva' Abruzzi, Italy, 2006 | 45 |
| 41. <i>Nebbiolo/Cabernet/Merlot</i> , Ceretto, Monsoardo Bernardina, Piemonte, Italy, 2005 | 67 |
| 42. <i>Sangiovese/Merlot/Syrah</i> , Ca' Marcanda, 'Gaja Promis', Tuscany, Italy, 2006 | 90 |
| 43. <i>Corvina, Rondinella, Molanira</i> , Pegaso, Amarone Della Valpolicella, Veneto Italy, 2005 | 115 |
| 44. <i>Malbec/Cabernet/Merlot/Syrah</i> , Clos De Los Siete, Mendoza, Argentina, 2007 | 65 |
| 45. <i>Nero D'Avola</i> , Cosumano, I.G.T. Sicily, Italy, 2008 | 38 |
| 46. <i>Castelão Frances</i> , Jose Maria Da Fonseca, "Periquita", Terras do Sado, Portugal, 2006 | 37 |
| 47. <i>Pinot Noir</i> , Bottega Vinaia, Trentino, Italy, 2007 | 51 |
| 48. <i>Tempranillo</i> , Marques de Caceres Reserva, Rioja, Spain, 2005 | 51 |
| 49. <i>Cabernet Sauvignon</i> , Concha y Toro, Marques de Casa Concha, Maipo Valley, Chile, 2006 | 46 |
| 50. <i>Sangiovese, Cabernet Sauvignon</i> , Terrabianca, 'Campaccio', Tuscany, Italy, 2006 | 68 |

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Inspired by the Texas Cowboy Cooking of Tom Perini



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6PM TO 10PM

Summer Entertainment
Join us for Latin dancing and music.
(In Season)

Dance the night away under the stars on our deck.
After dinner, let instructors and Sabor Dance School students teach you the basic steps of Salsa.

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and lunch to 4:00 p.m.
Dinner 6:00 p.m. to 9:00 p.m.

Bermuda Codfish & Potato Breakfast
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