



ANTIPASTI

Salumi e Formaggi

Chef's Choice of Aged Meats and Cheese • 30

Bruschetta

Garlic Crostini, Tomato, Burrata, Prosciutto • 23

Polpetta

Tomato Braised Beef & Ricotta Meatballs,
Garlic Ciabatta Crostinis • 23

Cavoletti di Bruxelles

Roasted Brussel Sprouts, Guanciale, White Balsamic,
Lemon Aioli • 18

Polenta e Tartufo (V)

Truffled Polenta Bites, Creamy Parmesan • 18

INSALATA

Alloro (GF) (V)

Garden Greens, Fennel, Radicchio, Orange, Olives,
Toasted Almonds, Lemon Dressing, Olive Oil • 24

Burrata (GF) (V)

Heirloom Tomato Salad, Pistachio Pesto, Balsamic,
Arugula • 26

Caesar

Romaine Lettuce, Truffled Grissini, Crispy Prosciutto • 24

Verdure e Pane (V)

Cucumber, Roasted Peppers, Tomato, Red Onion, Ricotta,
Pecorino, Focaccia Croutons, Olive Oil, Balsamic • 24

PIZZE (Brick Oven Pizza)

Prosciutto

Parma Ham, San Marzano Tomatoes, Buffalo Mozzarella,
Arugula, Parmesan • 29

Quattro Formaggi (V)

Fontina, Mozzarella, Parmesan, Gorgonzola,
San Marzano Tomatoes, Oregano • 26

Giovanni (V)

Spinach, Mushroom, Goat Cheese, Roasted Garlic,
White Sauce • 27

Piccante

Spicy Italian Sausage, Ricotta, San Marzano Tomatoes,
Roasted Pepper • 29

PRIMI PIATTI

(Gluten Free options available)

Frutti di Mare

Linguine Pasta, Semi Dried Tomato, Mussels, Clams,
Shrimp, Red Chili • 30/38

Gnocchi alla Carrettiera (V)

Potato Dumpling, San Marzano Tomatoes, Buffalo
Mozzarella, Fresh Oregano, Chili • 22/28

Norma (V)

Orecchiette Pasta, Eggplant Ragout, Herbed Ricotta,
Marinara Sauce • 18/24

Carbonara

Garganelli Pasta, Pancetta, 63° Egg • 30/37

Tagliatelle

Scallops, Alfredo Sauce, Pepperoni Migas • 31/39

Rigatoni

Rigatoni, Braised Sicilian Pork Ragout, Green Peas,
Pecorino Romano • 23/31

Pasta ca' Muddica

Sicilian Spaghetti, Garlic, Evoo, Calabrian Chili,
Anchovies, Bread Crumbs • 19/25

SECONDI PIATTI

Pesce del Giorno (GF)

Grilled Catch of the Day, Potato, Olive, Tomato,
Onion, Oregano • 48

Aragosta

Whole Lobster Tail (GF)
Mashed Potato, Truffled Asparagus, Grilled Lemon • Market

Bistecca di Manzo (GF)

14oz Chargrilled Ribeye, Baby Carrots, Roasted Fingerling
Potatoes, Balsamic, Salsa Verde • 70
Add Grilled Lobster • Market

Pollo Arrosto

Half Roasted Chicken • 43 (GF)

CONTORNI

Broccolini (GF) (V)

Charred Broccolini, Romesco Sauce, Toasted Almond,
Lemon • 14

Funghi Trifolati (GF) (V)

Mixed Forest Mushrooms, Garlic, Thyme • 15

Patate (V) (GF)

Roasted Fingerling Potatoes, Rosemary, Salsa Verde,
Sea Salt • 14

(GF) = Gluten Free (V) = Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness
A 20% Gratuity will be added to parties of 7 or more guests.

Located at The Ritz-Carlton, St. Thomas.

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