



# COLAMECO

THE ST. REGIS BAL HARBOUR

A POP UP EXPERIENCE BY  
CHEF ADRIAN COLAMECO

OPEN DAILY, 4:40PM TO 10:00PM



# SIGNATURE COCKTAILS

All of our craft cocktails are made using freshly squeezed juices

## AMARETTO SUNSET | 22

Amaretto di Saronno, Fresh Lemon Juice, Eggwhite, Jalapeño

## ROSA AMARA | 24

Cocchi Rosa, Vida Espadin Mezcal, Lime, Agave

## PIEDMONT CUP | 23

Grey Goose Strawberry & Lemongrass Vodka, Barolo Chinato, Fresh Strawberry, Basil, Ginger Ale

## THE ART OF CHOKE | 24

Mitcher's Rye, Cynar Artichoke Liquor, Martini Rossi Fiero, Vanilla Bitters

## ITALIAN G.T. | 22

Malfy Lemon Gin, Tonic Water, Rosemary, Juniper Berries

## SOLE DI AMALFI | 23

Bacardi Rum, Limoncello, Mint, Lemon Juice, Agave

# APERITIVI TRADIZIONALI | 21

## APEROL SPRITZ

Aperol, Prosecco, Club Soda

## BELLINI

Prosecco, Peach Purée

## HUGO

St. Germain, Prosecco, Fresh Mint, Cucumber, Club soda

## NEGRONI

Beefeater Gin, Campari, Carpano Antica Formula

## SBAGLIATO

Campari, Carpano Antica Formula, Prosecco

*A 20% gratuity (plus taxes) will be added to your check.  
Un 20% de servicio (mas impuestos) será añadido a la cuenta.  
Yon se`vis 20% (plis taks) ap ajoute sou chèk la.*

# WINES

## SPARKLING

Prosecco, Avisi, Veneto	19   74
Ca' del Bosco Cuvee Prestige, Franciacorta	32   124
Ca' del Bosco Cuvee Rose', Franciacorta	35   136

## WHITE

Pinot Grigio, Terlato, Friuli	20   78
Sauvignon Blanc, Vie di Romans, Friuli	22   84
Vermentino, La Spinetta, Tuscany	17   67
Chardonnay, Alexander Valley, California	27   104

## ROSÉ

La Spinetta, Tuscany	19   74
Whispering Angel, Côtes de Provence	27   104

## RED

Dolcetto d'Alba, Massolino, Piedmont	20   78
Chianti Classico, Castello di Banfi, Tuscany	20   78
Super Tuscan, Fabio Motta "Pievi", Bolgheri, Tuscany	27   104
Pinot Noir, Fess Parker, California	27   104

# BEER

## CRAFT DRAFT 12

PERONI PALE LAGER  
FUNKY BUDDHA HOP GUN IPA

## IMPORTED 13

MENABREA PALE LAGER  
MENABREA AMBRATA AMBER LAGER

## NON-ALCOHOLIC BEVERAGES 9

SOFT DRINKS | PEPSI PRODUCTS  
SAN PELLEGRINO ARANCIATA & LIMONATA

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# ANTIPASTI

## SALUMI E FORMAGGI | Serves 2 Guests

Mozzarella Di Bufala, Taleggio, Parmigiano Reggiano  
Soppressata, Tartufo, Prosciutto, Olives, Giardiniera, Grissini

## POLPETTE DELLA NONNA

Homemade Meatballs, Pomodoro, Ricotta, Pesto,  
Grilled Farm Bread

## CALAMARI FRITTI

Spicy Plum Tomato Butter Sauce, Lemon Caper Aioli

## INSALATA DI CESARE

Baby Gem Lettuce, Torn Ciabatta Croutons, Grana Padano Cheese

## CARPACCIO DI MANZO

Wagyu Beef, Black Truffle, Parmigiano, Arugula,  
Lemon Agrumato Olive Oil

## BURRATA PANZANELLA

Heirloom Tomato, Red Onion, Torn Ciabatta, Basil,  
Cucumber, Red Wine Vinaigrette

## FRESH SHUCKED OYSTERS

Cocktail Sauce, Rose Mignonette

## GAMBERONI

Colossal Shrimp Cocktail, St. Regis Bloody Mary Cocktail Sauce

## BRUSCHETTA

Tuscan Bread, Marinated Tomato, Basil, Ricotta Salata,  
Aceto Balsamico

## INSALATA DI BARBABIETOLE

Farmers Market Baby Beets, Florida Citrus, Goat Cheese,  
Honey Truffle Vinaigrette

## ARANCINI

Fried Risotto Ball, Mozzarella, Peas, Meat Sauce

## COZZE ALL'ARRABBIATA

Calabrian Chili, Basil, Tomato, Grilled Ciabatta

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# PRIMI

## COLAMECO'S SPECIALTY

Baked Ziti, Pomodoro, Crispy Eggplant, Ricotta, Pesto

## LINGUINE ALLE VONGOLE

Mediterranean Clams, Lemon, Garlic, Olive Oil, Parsley

## SPAGHETTI ALLA CHITARRA

Plum Tomatoes, Fresh Basil, Olive Oil, Aged Parmesan

## RIGATONI ALLA VODKA

Spicy San Marzano Vodka Sauce, Pancetta

## PAPPARDELLE BOLOGNESE

Short Rib Beef & Pork Ragu

## RAVIOLI ALL'ARAGOSTA

Lobster Ravioli, Cognac Truffle Cream Sauce, Sage

# SECONDI

## "THE WORLD'S LARGEST PRAWN"

Black Tiger Nigerian Prawns, Scampi Butter, Roasted Tomato

## BISTECCA

Grilled 14oz. Ribeye, Bone Marrow Rosemary Butter, Aceto Balsamico

## BRANZINO

Arugula, Olive Oil, Sea Salt, Charred Lemon

## MILANESE

Thinly Pounded Veal Chop, Tri-Color Salad, Tomato Marmalade, Aged Balsamic

## POLLO AL MARSALA

Sauteed Chicken Cutlet, Wild Mushrooms, Marsala Sauce

# CONTORNI

## POLENTA FRITTA

Polenta Fries, Arrabbiata Sauce

## ASPARAGI

Glazed Asparagus

## FUNGHI TRIFOLATI

Sauteed Forest Mushrooms

## PATATE ARROSTO

Rosemary Roasted Yukon Gold Potatoes, Shallots

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# DOLCI

All Desserts served Tableside. **Choice of two flavors to enjoy.**

## TIRAMISU VS. CANNOLI

Espresso-soaked Lady Finger, Mascarpone Cream, Ricotta, Candied Orange, Pistachio

## LIMONE

Lemon Ricotta Cheesecake, Lemon Marmalade, Limoncello, Vanilla Bean Mousse, Marsala-Soaked Peaches

## AMARENA

Amaretto-Soaked Cherries, Valrhona Dark Chocolate Cake, Bailey's Mousse, Hazelnut Caramel

## SPECIALTY AFFOGATO

Cannoli Gelato, Lady Fingers, Sweet Mascarpone Cream, Cocoa

# DIGESTIVI E LIQUORI

Fernet Branca | 16

Amaro Nonino | 17

Cynar | 16

Amaro del Capo | 17

Grappa Nonino | 18

Sambuca Molinari | 15

Amaretto Di Saronno | 15

Limoncello | 16

# CAFÉ E TE

Espresso | 7

Double Espresso | 9

Macchiato | 8

Corretto | 12

Cappuccino | 9

Americano | 8

Tea | 8

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