

## Fish

**Monkfish, topped with grape tomatoes, fresh mozzarella cheese and fresh basil, it is served with variations of fresh vegetables, oven roasted potatoes & fresh Pesto \$27.70**

*Monkfish, on top sweet grape tomatoes, fresh mozzarella cheese, fresh basil leaves from our own herb garden, rosemary thyme potatoes with variations of fresh vegetables and fresh Pesto (fresh basil, parmesan cheese, pine nuts and fine olive oil with salt and pepper)*

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**Sea Bass, a homemade fresh herb sauce, with rosemary thyme potatoes and variations of fresh vegetables \$28.90**

**Dessert - matches perfect with an espresso or cappucino**

**Homemade Creme brulee with fresh strawberry and kiwi sauce \$7.90**  
*To die for - mega yummy and our guests voted it the best*

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**Homemade Cacao parfait with grilled and caramelized bananas \$8.90**  
*Not heavy but delicious with vitamins and proteins*

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**Homemade TiraMiSu \$5.70**  
*Light and creamy and the best in the area*

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**Cheesecake with fresh fruits \$5.90**

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**Profiteroles scuro \$3.50/piece**  
*soft choux pastries filled with a superb chantilly cream, all covered with chocolate cream*

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**Torta frutti di bosco \$5.80**  
*shortcrust pastry filled with chantilly cream & topped with a mass of raspberries, blackberries, blueberries & red currants*

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**Torta selva nera \$5.90**  
*cocoa sponge soaked in liqueur, filled with a layer of chocolate cream & chantilly cream enriched with cherries, covered with a chocolate rosette*

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**Pastiera napoletana \$5.50**  
*a traditional neapolitan tart consisting of a shortcrust pastry base filled with ricotta cheese & candied orange pieces, flavoured with mille fleur essence & decorated with a lattice*

**... and the best Espresso and Cappucino in town**



# Delicious DINNER MENU

2262 First Street  
Fort Myers River District, FL 33901  
(239) 332-7797

[www.deliciousthings.us](http://www.deliciousthings.us)  
[info@deliciousthings.us](mailto:info@deliciousthings.us)



**7 days a  
week  
from  
5pm till  
10pm**

- ✧ *fresh, organic, healthy, less calories, delicious heavenly food with a high saturation factor*
- ✧ ***all dishes can be prepared for vegans and vegetarians***
- ✧ *homemade pasta, european bread and butter*
- ✧ *Top Chefs from Europe create your food to order*
- ✧ *Sounds expensive but we have affordable prices*
- ✧ *... and we pay your parking fee in the parking garage on Main Street behind our Restaurant*

### Soup

**Tomato-pepper soup with mozzarella cheese and croutons R \$6.90**

*So delicious that you might take a bath in the soup*

*Made with fresh tomatoes, fresh red peppers, fresh homemade croutons and a yummy mozzarella cheese*

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**Carrot-Orange Soup with chicken, garlic & leek R \$6.50**

*Delicious, a chef creation, fruity and very flavorful*

### Salad & Antipasti (Starters)

**Young spinach with fresh peas and feta cheese in an olive oil-lemon-dressing R \$6.50**

*Fresh young spinach and fresh peas with feta cheese and our yummy homemade dressing with olive oil, lemon, peppercorns and salt*

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**Side salad (mixed greens with our homemade and healthy dressings lemon olive oil or balsamic olive oil dressing - less fat but a great taste) R \$3.50**

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**Mozzarella Caprese - Fresh mozzarella with tomatoes, fresh basil, extra vergine olive oil and balsamic vinegar \$9.95**

*Fresh tomatoes and homemade mozzarella cheese with a homemade pesto sauce made from fresh basil from our own garden, fresh shaved parmesan cheese and the best olive oil you can get*

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**Carpaccio con Funghi e Parmigiano \$13.55**

*Thin slices of raw beef tenderloin with freshly shaved parmesan cheese*

### Pasta

**Spaghetti Bolognese R \$14.80**

*The original italian meat vegetable tomato sauce which simmered for 5 hours on our gas oven, it is served with De Cecco Spaghetti and fresh italian parsley, it is topped with freshly shaved parmesan cheese*

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**Linguine with large shrimp, tomato and garlic \$19.90**

*Large shrimp, fresh grape tomatoes, fresh italian parsley and fresh garlic on De Cecco Linguine, on top fresh shaved parmesan cheese*

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**Spaghetti aglio e olio pepperoncino (spicy) R \$14.30**

*Add shrimp or beef tenderloin \$9.00*

*For all vegetarian - De Cecco Spaghetti mixed with fresh garlic and fresh chilis in olive oil - hot, but not too hot*

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**Farfalle with sliced chicken breast R \$14.70**

*De Cecco Farfalle with sliced chicken breast, tomato sauce from fresh tomatoes & fresh broccoli*

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**Linguine with salmon & zucchini \$16.70**

*De Cecco Linguine with fresh salmon, fresh zucchini, fresh tomatoes, a touch of garlic, fresh italian parsley & freshly shaved parmesan cheese*

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**Spaghetti eggplants & tomatoes R \$14.30**

*For all vegetarian, De Cecco Spaghetti with eggplants, fresh tomatoes, a touch of garlic, fresh italian parsley & freshly shaved parmesan cheese*

**Penne tomato & fresh mozzarella R \$14.70**

*For all vegetarian, De Cecco Penne with fresh tomatoes and fresh mozzarella, a touch of garlic, fresh basil leaves and homemade pesto sauce*

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**Lasagne bolognese with a homemade meat-vegetable-sauce \$14.80**

*Fresh homemade lasagne stuffed with our famous meat-vegetable-tomato sauce which simmered 5 hours on our oven*

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**Gnocchis stuffed with asiago cheese with fresh vegetables in an olive oil - grape tomato sauce \$19.90**

*Fresh homemade gnocchis stuffed with asiago cheese with fresh vegetables and grape tomatoes sauteed in olive oil*

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**Lobster Ravioli (fresh), garlic and tomatoes \$21.90**

*Fresh homemade ravioli stuffed with lobster meat in a sweet grape tomato sauce sauteed in olive oil with a touch of garlic*

### Meat

**Stuffed Chicken breast stuffed with red peppers roasted with fresh herbs in our gas oven, it is served with penne pasta and a variation of fresh vegetables very flavorful and delicious \$19.90**

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**Duck breast oven roasted on garlic-potato-ragout and oranges \$25.50**

*Fresh duck breast - we roast it in our oven with fresh herbs and the best olive oil from our own garden, it is served on a homemade garlic-potato-ragout and filets of oranges in a orange sauce*

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**Beef Tenderloin steak (8 oz) roasted with fresh thyme from our own garden, rosemary thyme potatoes, variations of fresh vegetables and mediterranean sauce \$26.80**

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**Rib Eye Steak (14 oz) with rosemary thyme potatoes, variations of fresh vegetables and mediterranean sauce on the side \$21.80**

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**Pork Tenderloin medallions(2 pcs) with gorgonzola sauce and spaghetti \$21.90**  
*Pork Tenderloin medallions saute in fine olive oil and fresh thyme from our own garden and spaghetti in a delicate Gorgonzola (Blue cheese) sauce*

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**Braciola (Beef roulade stuffed with organic pine nuts, provolone cheese, a touch of garlic, fresh herbs) with linguine and a red wine tomato sauce \$19.90**  
*Outstanding, delicious and typical italian*

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**Saltimbocca alla romana (Veal with prosciutto from Parma - air dried ham - and fresh sage) with linguine pasta in a white wine sauce \$27.90**  
*Rome food is so natural and delicious - a typical italian dish*

### Fish

**Salmon filet sauteed in olive oil with with rosemary thyme potatoes, variations of fresh vegetables and mediterranean sauce on the side \$21.90**

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**Scallops and shrimp in a delicious sauce with penne pasta and vegetables \$ 25.90**

*Fresh large or small scallops and fresh large shrimp in a sauce with olive oil, variations of fresh vegetables, fresh cilantro and italian parsley - you will love it*