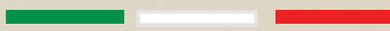


via
poesia

No. 3
Poesia



TRATTORIA PIZZERIA

Benvenuti

INSALATA

Garden Salad 18

Mix greens, carrots, cucumber, red onion, tomato

Caesar Salad 35

Romaine lettuce, ceasar dressing, parmesan cheese, Italian croutons

Panzanella Toscana 35

Local fresh tomato, cherry tomato, red onion, cucumber, celery, fresh basil and Italian crouton

ask your server for available dressings

ANTIPASTI

Caprese 40

Sliced local tomato, cherry tomato fresh mozzarella, basil, served with balsamic reduction.

Bruschetta al Pomodoro 32

Bread made in house, garlic oil, fresh tomato, basil, oregano.

Antipasto all' Italiana (Serves 2) 65

Selection of Italian cold cuts, cheeses, homemade giardiniera, olives, dry fruit, jam.

Pepata di Cozze (spicy) 55

Stewed fresh mussels, fresh tomato sauce, fresh basil, chili flakes.

Calamari e Gamberi Fritti 46

Deep fried calamari and shrimp served with marinara sauce.

Bresaola Rucola & Grana 45

Dry beef thinly sliced, served with arugula pesto, shaved parmesan, lime zest, EVO oil.

Prosciutto e Burrata 45

Fresh Parma ham, Burrata cheese and arugula pesto

PASTE & RISOTTI

(all pastas are homemade)

Chitarrine Allo Scoglio 64

Spaghetti alla chitarra, mussels, clams, shrimps, calamari and fresh cherry tomato sauce.

Lasagna 50

Traditional Italian beef lasagna.

Rigatoni alla Bolognese 45

Rigatoni pasta in traditional Italian beef ragout.

Tagliatelle ai Funghi e Tartufo 55

Tagliatelle pasta in mushroom cream and sautéed mushrooms served with truffle oil, shaved truffle and seasoned breadcrumbs.

Cavatelli Gamberi e Pomodorini 50

Cavatelli pasta in creamy shrimps and fresh cherry tomato sauce.

Risotto ai Funghi, Tartufo e Pancetta 55

Mushroom & truffle cream risotto served with crispy Italian pancetta.

Spaghetti Aglio Olio e Peperoncino 40

Spaghetti pasta, garlic cream, fresh hot pepper infused EVO oil, served with seasoned breadcrumbs.

Cavatelli al Pomodoro 40

add Burrata 20

Cavatelli pasta in tomato sauce, served with fresh basil.

All prices are in BBD and are inclusive of 17.5% VAT and subject to 10% service charge.

SECONDI

Stinco d Agnello 72hrs 80

72hrs slow cooked lamb shank served with mash potato and grilled vegetables

Bistecca di Tonno 75

Yellowfin grilled tuna loin steak, served with roasted potato, garden salad and citrus-garlic mayo.

Bistecca di Manzo 100

8 oz Ribeye (grilled), served with roasted potato and grilled vegetables (choice of mushroom or Gorgonzola sauce).

Salmone alla Griglia 85

8 oz Salmon, served with garlic mash potato, caponata and citrus-garlic mayo.

Cotoletta di Pollo 44

Deep fried breaded chicken breast, fries and garden salad, served with cocktail sauce.

Pesce del Giorno (Catch of the day) 95

Fresh catch, served with baked potatoes and cherry tomatoes sauce.

Parmigiana di Melanzane 44

Grilled eggplant, mozzarella, fresh tomato sauce, parmesan cheese, fresh basil.

CONTORNI

Patatine Fritte 15

Fries

Patate al Forno 15

Garlic and rosemary baked potato

Pure Di Patate 18

Garlic mashed potato

Crostini Aglio & Olio 10

Italian white bread brushed with fresh garlic, EVO oil.

Verdure Grigliate 20

Mixed seasonal grilled vegetables.

Caponata Siciliana 20

Sicilian style stewed vegetables.

All prices are in BBD and are inclusive of 17.5% VAT and subject to 10% service charge.

PIZZA

ROSSE (TOMATO SAUCE)

Margherita 30

Tomato sauce, mozzarella, parmesan, fresh basil.

Pepperoni 38

Tomato sauce, mozzarella, pepperoni.

Prosciutto e Funghi 42

Tomato sauce, mozzarella, ham, mushroom.

Hawaii 42

Tomato sauce, mozzarella, ham, pineapple.

Napoletana 44

Tomato sauce, mozzarella, anchovies, capers, black olives, oregano.

4 Stagioni (ingredients mixed) 50

Tomato sauce, mozzarella, ham, black olives, artichokes, oregano.

BIANCHE (CHEESE BASE)

Tartufata 50

Mozzarella, mushroom cream, mushroom, rosemary, Italian sausage, truffle oil.

4 Formaggi 50

Mozzarella, gorgonzola, smoked gouda, parmesan cheese, truffle honey.

Parma 50

Mozzarella, Parma ham, arugula, shaved parmesan.

Caprese Pizza 47

Mozzarella, fresh tomato, basil, balsamic reduction.

DOLCI

Nutella Pizza 32

Folded pizza filled with nutella and ricotta cream.

Affogato al Caffè 24

Vanilla Ice cream served with an Italian espresso coffee.

Affogato al Vino Rosso 28

Vanilla ice cream served with red dessert wine.

Mousse al Cioccolato 28

Chocolate mousse with a wild berry compote heart, served with white chocolate soil

3 Assaggi 30

Mignons of 3 different desserts. Ask your server for the daily availability.

Tiramisu 26

Italian tiramisu, Poesia style

Cannolo Siciliano 26

Traditional Sicilian dessert stuffed with ricotta cream and candied citrus zest.

Gelato

Ask your server for available flavors.

1 scoop 16 2 scoops 22

Our Story

Poesia No. 3
po-eh-SEE-ah

“Poesia” means poetry in Italian.

A fitting name for a restaurant where every dish tells a story, every flavour evokes a memory, and every meal feels like a chapter worth savouring.

But for us, Poesia carries an even deeper meaning. It’s the name of the street in Italy where our Executive Chef, Michele Pieragostini, grew up, and fell in love with cooking and where his Nonna still lives. Many of the dishes you’ll find at Poesia No. 3 began their journey there, in his Nonna’s kitchen, using techniques passed down through generations.

This is authentic Italian cooking (not American Italian). Our philosophy is simple, a few ingredients, exceptional quality, and time-honoured techniques passed down through family kitchens, not rewritten for trends. Every dish is guided by tradition, seasonality, and the belief that when ingredients are fresh and treated with care, they need very little else.

This is Poesia No. 3. Where food becomes poetry, and every meal tells a story worth remembering.

“Grazie mille e Arrivederci”

EXECUTIVE CHEF

Michele Pieragostini

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The Crane Resort, St. Philip Barbados | Phone: +1 246-232-8510

