



Your spot in Saint Lucia for authentic Italian food
Italian inspired dining. Made fresh daily!



STARTERS

Mussels Fisherman

Pan-sautéed mussels with garlic, butter and wine. Served with Parmesan garlic bread. 39

Calamari Fritto

Tender calamari, lightly breaded and fried to crispy perfection. Served with marinara sauce and tartar sauce for dipping. 32

Parmesan Chicken Wings

Deep fried breaded chicken wings with marinara sauce and Parmesan, served with fries. 29

Mozzarella Sticks

Hand-sliced sticks of cheesy mozzarella goodness, breaded and fried until crispy golden. 25

Bruschetta

Homemade bread toasted with garlic sauce, fresh diced tomatoes, hand-picked basil and extra virgin olive oil. 18

Pizza Garlic Bread

Flat bread baked in our wood-fired oven with homemade garlic sauce. 12

Pizza Tomato Bread 14

Cheesy Garlic Bread 22

SIDES

Italian Fries 14

Crostini 7

Sauces and Dips 5

Try our
Specials!

PASTA

Spaghetti Frutti di Mare

A mixed serving of shrimp, mussels and squid tossed in spaghetti pasta, garlic butter and cream or red sauce marinara. 59

Chicken Milanese

Breaded, pan-fried chicken breast topped with a mix of diced cherry tomatoes, black pepper in our marinara sauce. Served over a healthy serving of our classic spaghetti pasta. 39

Nonna's Spaghetti Meatballs

Homemade meatballs cooked in tomato sauce, served over our classic spaghetti pasta. Just like Nonna's used to make! 39

Spaghetti Carbonara

A most famous Italian pasta from Rome, made with eggs, Parmesan cheese, pancetta and fresh cracked black pepper. 39

Penne Chicken Alfredo

Penne pasta in a creamy Alfredo sauce with our oven grilled chicken breast. 42

Spaghetti Puttanesca

A fresh assortment of anchovies, capers, garlic, pepper flakes, Kalamata olives, tomatoes and hand-picked basil, served over our classic spaghetti pasta. 39

Spaghetti Pomodoro Basilico

Smooth tomato sauce slow cooked with basil, poured over our classic spaghetti pasta. 29



SALADS

Grilled Shrimp Salad

Oven-grilled shrimp with lettuce, tomatoes, carrots, cabbage, cucumber and green manzanilla olives. Fresh and filling! 38

Caprese Salad

An Italian classic— fresh soft mozzarella cheese layered with vine-ripened tomato slices and fresh basil. Garnished with extra virgin olive oil and coarse sea salt. 28

Salad Niçoise

Seasonal lettuce leaves, fresh basil, string beans, potatoes, anchovies with homemade lemon pesto dressing and hardboiled egg. 37

Classic Chicken Salad

Grilled chicken served with mayonnaise, served over lettuce, tomatoes, carrots, cabbage, cucumber and green olives. Tossed in a dressing of your choice. 29

Seasonal Green Salad

A fresh assortment of your favourite garden vegetables – lettuce, tomatoes, carrots, cucumber and green olives. Tossed in a dressing of your choice. 18

Dressings

Choose from Balsamic, Honey Mustard or Italian
Ask your server about our specials of the day!

Not sure what to order?

We've paired up some of our favourites with your food moods:

Shrimply the Best

Mussels Fishermen + Frutti di Mare + Lemon Sorbet + Pinot Grigio

Life is Better in Slow M-Ocean

Bruschetta + Shrimp Alfredo + Tiramisu + Masi Italian Rose

Feeling Feisty

Chicken Parmesan Wings + Meat Lover Pizza + Homemade Chocolate Cheesecake + Pilon Beer

That's Amore

Caprese Salad + Roots and Soul Pizza + Dulce de Leche Gelato + Prosecco



Where friends become family!

Recommendations from our chef:

Caprese Salad + Margherita Pizza + a glass of sparkling prosecco + Mango Sorbet

Grilled chicken salad + Garlic bread + Saint Lucia's own Pilon Lager + Homemade chocolate cheesecake

Parmesan Chicken Wings + Italian Fries + Cabernet Sauvignon + Tiramisu

Mozzarella Sticks and Green Salad + Keylargo Mojito + Banana Split Green salad + Spaghetti Pomodoro + Merlot (CHI) + Homemade chocolate cheesecake

Dive right in with
a delicious starter while
we make your meal from scratch!



Follow us



www.keylargoitalianslu.com

WOOD FIRED PIZZA

Keylargo Italian is the first authentic wood-fired brick oven pizza restaurant in Saint Lucia est. 1989.

Lusty Vegetarian

A fresh, colourful blend of garden vegetables:

Local mushrooms, red onions, peppers, black olives and corn top your base of tomato sauce and mozzarella cheese. 46

Four Seasons

No apologies necessary for not sharing this Italian-inspired pizza.

Topped with Ham, mushrooms, pepperoni, black olives on your base of tomato sauce and mozzarella cheese. 46

Roots and Soul

Love infused pizza topped with fresh local mushrooms sweet peppers and homemade pesto on your base of tomato sauce and mozzarella cheese. 39

Meat Lover

We've packed this pizza with protein to fuel you up for more Saint Lucia adventures. Piled high with grilled chicken, Italian sausage, minced beef, bacon, Black Forest ham on your base of tomato sauce and mozzarella cheese. 54

Spicy American

The spicy pepperoni classic you know and love that will hit the spot when you're craving pizza. Topped on your base of tomato sauce and mozzarella cheese. 39

Tasty Tropical

A dynamic duo of ham and pineapple topped on your base of tomato sauce and mozzarella cheese. Every bite is a taste of vacation! 39

Chicken and Peppers

Let's keep things simple! Grilled chicken, sweet peppers layered over your base of tomato sauce and mozzarella cheese. 39

Mighty Margherita / Classy Calzone

A timeless classic to enjoy the beauty of pizza's simplest ingredients: tomato sauce, mozzarella cheese and fresh basil from our garden. 29

Note: Classy Calzone is a folded pizza. Add more zing! Choose toppings from below.



BUILD YOUR BEST PIZZA

Start with MARGHERITA or CALZONE, then make it uniquely yours with your favorite toppings!

TOPPINGS

Anchovies 9	Blue Cheese 9	Corn 5	Goat Cheese 8	Kalamata Olives 10	Parmesan Cheese 8	Red Onions 6
Artichokes 9	Black Forest Ham 10	Crema Fraiche 10	Green Olives 9	KLI Hot Oil 5	Pepperoni 12	Seasonal Greens 5
Avocado 9	Black Olives 7	Egg 4	House Garlic Sauce 5	Minced Beef 12	Pesto 6	Shrimp 20
Bacon Strips 12	Capers 6	Fresh Tomatoes 5	Hot Chilli Peppers 8	Mozzarella Cheese 12	Pineapple 8	Soft Mozzarella 12
Bell Peppers 7	Caramelized Onions 8	Grilled Chicken 10	Italian Sausage 12	Mushrooms 10	Plant based 8	Tuna 9

Some toppings are seasonal.



Welcome to
Vacation Mode

DESSERT

"Dolce Vita"



Ask your Server for our Drinks Menu

Homemade Chocolate Cheesecake

Heavenly combination of cream cheese and Nutella. 20

Italian Gelato

Signature gelato imported from Italy. 2 scoops 20

Strawberry Cheesecake	Nutella
Cookies and Cream	Dulce de Leche
Mango Sorbet	Vanilla Bean
Salted Caramel	And more

Tiramisu
Layers of sweetened mascarpone and ladyfinger biscotti dipped in espresso with a sprinkle of cocoa powder, a splash of Amaretto and brandy- a house special. 20

Mega Banana Split

Banana, ice cream, whipped cream, sprinkles and chocolate drizzled all over. Topped with cherries. 20

Surprise Dessert 20



We accept Visa, Mastercard, American Express. 10% Service charge added to the bill. Plus local VAT



Ciao

Bar

at KEYLARGO ITALIAN

SIGNATURE COCKTAILS

Mojito:

White rum, muddled fresh mint, syrup, Lime juice & Soda. 18



KLI Rum Punch:

Dark & Light Rum, mixed fruit juices, Grenadine & Lime juice. 15

Sex on the beach:

Vodka, Chambord, Peach schnapps, Cranberry & Orange Juice. 20



Tequila Sunrise:

Tequila, Orange Juice & Grenadine. 15

Caribbean Mule:

Chairman's White Rum, Lime juice & Ginger ale. 18



758 CIAO!:

Light rum & Lemocello. 18



CARIBBEAN

Bahama Mama:

Dark Rum, 151 Proof Rum, Coffee & Coconut Liqueurs & Lime juice. 20

Daiquiri:

White Rum, Syrup & Lime juice. 18

Margarita:

Tequila, Triple Sec & Lime Juice. Blended or Stirred. 18
Lime or Strawberry.

Piña Colada:

White Rum, Pineapple juice & Coconut cream. 18

ITALIAN

Americano:

Campari, S.Vermouth & Soda. 18

Aperol Spritz:

Aperol, Prosecco & Soda. 18

Gin & IT:

Gin, S. Vermouth & Bitters. 18

God Father:

Amaretto & Scotch Whisky. 18

Sambuca:

Sambuca shot with Coffee beans Fired Up!. 18



OLD SCHOOL

Long Island Tea:

Vodka, Gin, Light Rum, Tequila, Lime juice, Coke & ice. 20

Tom Collins:

Gin, Syrup, Lime juice & Soda. 15

Manhattan:

Whisky, S. Vermouth & Angostura Bitters. 20

Dry Martini:

Gin & Dry Vermouth, Olive or a twist of Lime. 18

Amaretto Sour:

Amaretto, syrup & lime juice. 18

Ask your server for non-alcoholic cocktails

5.30 to 6.30, at Keylargo Italian Happy Hour Cocktails & Drinks!

Ciao

Bar

at KEYLARGO ITALIAN

RED WINE

- Cabernet Sauvignon. 60
- Chianti. 120
- Malbec. 70
- Merlot. 60
- Moscato - Chilled. 75
- Primitivo. 75

ROSE WINE

- White Zinfandel. 70



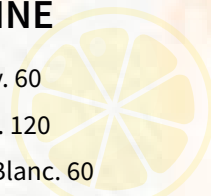
SPARKLING WINE

- Champagne. \$ on request.
- Rose Cavicchioli. 120
- Prosecco. 95
- White. 95
- Blush. 95
- Spritzers. 15



WHITE WINE

- Chardonnay. 60
- Pinot Grigio. 120
- Sauvignon Blanc. 60



HOUSE WINE

- Wines from selected Regions around the World.
- Carafe (6 Glasses). 75
- 1/2 Carafe (3 Glasses). 40
- House wine glass. 15

SPIRITS & DIGESTIVO

GIN

- Bombay Sapphire. 20
- Gordons. 12
- London Gin 20.
- The Botanist. 20

RUM

- Bounty. 12
- Bacardi. 15
- Chairman's Reserve. 18
- Selected Caribbean Rums. 15

VODKA

- Absolute. 18
- Greygoose. 25
- Smirnoff. 12
- Tito's. 25

LUXURY WATER

with pure CIAO Ice cubes!

- Aqua Panna Fruit Infusion. 18
- Badoir. 18
- Perrier. 18
- San Pellegrino. 18

SOFT DRINKS

- Coke, Coke Light, Sprite. 5
- Diet Coke. 7
- Fresh Local Juice. 8 (Seasonal Fruits).
- Ginger Ale. 5
- Soda Water. 5

BEER & CIDER



- Piton. 9
- Heineken. 9
- Corona. 12
- Strongbow Apple Cider. 9
- Guinness. 9
- Bucket of Beer. 49

HOT DRINKS

- Coffee, Americano
- Cappuccino, Espresso & Latte. 8
- Teas - Assorted flavors. 8

Knibbles & Bites

Simple selections to enjoy With your Drinks. 29



Salute!

Ask your Server.

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