



SECRETO

RESTAURANT

More than a restaurant, Secreto is a family. A space where authentic hospitality, attention to detail, and love for cooking come together to offer a unique experience. Here, each dish is a celebration of Italian, Caribbean, and Mediterranean flavors, prepared with fresh ingredients and a passion that shows in every bite.

From day one, Dover wanted more than a restaurant: he wanted to build a place where people gather, celebrate, reconnect. And that's what Secreto is: a corner for those who value great food, personal service, and moments that last forever

Appetizers

Soup of the Day •

Made daily with fresh, seasonal ingredients.

***Octopus Carpaccio •**

Mediterranean Octopus, cut into thin slices, dressed with lemon juice, olive oil, salt, and pepper

Crispy Lump Crab Meat•

Lump wild caught crab meat cake, perfectly cooked, with a tropical fruit sauce on top.

Beef Carpaccio •

Thin-cut Filet Mignon, gently topped with capers, arugula, parmesan slices, lemon juice, and white truffle oil

Fungi Secreto •

Slice of Tomato, prosciutto, mozzarella cheese, basil and Grilled Portobello mushrooms with a glaze of balsamic and marinara on top.

Bruschetta with Cherry Tomatoes•

Homemade Bruschetta with Cherry tomatoes, basil, Feta cheese, garlic and olive oil.

Calamari Alcapone •

Lightly breaded, golden, crispy squid, sautéed in marinara sauce, finished with melted gorgonzola cheese

Salads

Traditional Caesar •

A twist on the classic Caesar salad with fresh romaine lettuce, crispy croutons, pancetta, and parmesan in a homemade creamy dressing.

Secreto Salad •

Romaine lettuce, Parmesan cheese, and Crouton crumbles with olive oil, lemon juice, and white truffle oil.

Seasonal Salad •

Homemade dressing, consisting of honey, olive oil, and balsamic vinegar, poured on the Chef's daily choice of base.

Caprese •

Sliced italian imported Buffalo mozzarella cheese served with tomato, basil and pesto sauce.

*Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs; may increase a risk of a food borne illness. Some dishes contain alcoholic ingredients to be prepared.

Wood-Fired Pizzas

Pizza Secreto •

Neapolitan pizza with Italian Mortadella, creamy Burrata, and Pistachio's Pesto.

Sweet & Salty •

Blend of Mozzarella and Brie cheese topped with Caramelized figs.

Diabola del Mare •

Pepperoni Slices, anchovies and onion slices

Traditional Margherita •

Marinara sauce with mozzarella cheese.

Napolitana •

Neapolitan pizza with San Marzano tomato, cured anchovies, capers and oregano.

Fungi di Bosco •

Mascarpone cheese base, topped with an assortment of mushrooms and a touch of white truffle oil.

Quattro Formaggi •

A Blend of Parmesan, Mozzarella, Brie and gorgonzola cheese.

Pastas

Veal Lasagna •

Handmade veal Bolognese (Only on Wednesday)

Fiocchetti •

Small purse shaped pasta, stuffed with a 4 cheese blend and pear, smothered in a pink vodka sauce

Linguini alla Vongole •

Linguini, pared with mediterranean clams, tossed in white wine and garlic, finished with parsley and lemon zest.

Homemade Seafood Ravioli •

Homemade Ravioli, stuffed with mediterranean octopus, shrimp, dressed in a fusion of lobster bisque and marinara sauce.

Fettuccine Bolognese •

Fettuccine tossed with slow cooked veal, finished with a touch of marinara sauce.

La Pappardelle Secreto •

Cooked with olive oil, garlic, porcini mushrooms, sun dried tomatoes, arugula, smoked mozzarella, with a shredded veal ossobucco to pair, finished with white truffle oil.

*Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs; may increase a risk of a food borne illness. Some dishes contain alcoholic ingredients to be prepared.

Meats, Poultry & Seafood

Veal Marsala •

Traditional Veal scaloppini cooked with virgin olive oil, Marsala wine and mushrooms di bosco.

Traditional OssoBuco •

Our signature veal shank, braised with wine and vegetables over a mushroom risotto, smoked mozzarella, and white truffle oil.

Secreto Chicken •

Grilled chicken breast with roasted eggplant, caramelized onions, red peppers, tomatoes, fresh mozzarella, pesto, and melted gouda.

Risotto Al Pesto •

Paired with pan seared Black Tiger Shrimp, gently cooked with white wine, lemon juice, and garlic.

CHEF'S SIGNATURES

Please ask about our Chef's daily signature specials for more dishes

Desserts

Tiramisú •

Crème brûlée •

Zabaione •

Chocolate Lava cake •

Guava Pastry •

Weekly Special Dessert •

*Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs; may increase a risk of a food borne illness. Some dishes contain alcoholic ingredients to be prepared.