

Antipasti

	<u>Single</u>	<u>Regular</u>
Tosto ai Aglio Toasted garlic bread topped with baked garlic, parmesan cheese, and olive oil	8.95	14.95
Calamari Fritti Lightly floured and fried, served with zesty marinara, pesto aioli, and lemon wedge	12.95	21.95
Calamari Ripiene Fried calamari stuffed with spicy Italian sausage, served with aurora sauce	13.95	22.95
Bruschetta Classica Grilled ciabatta bread, locally grown tomatoes, basil, garlic, parmesan cheese, and balsamic reduction	11.95	18.95
§ Polpettine ai Granchio Fresh crab cakes served with mango beurre blanc and mixed fruit relish	14.95	24.95
§ Baked Brie Baked macadamia nut brie in phyllo, served with raspberry and basil coulis, aged balsamic, and crostini	9.95	16.95
Antipasto della Casa A medley of crab cake, fried calamari, caprese salad, and bruschetta		27.95
Frutti di Mare Ceviche style chilled lobster, crab, scallops, shrimp, tomato, Maui onions, Hawaiian chili peppers, and fresh lime	16.95	

Zuppe

	<u>Single</u>
Minestrone Tuscan classic light tomato vegetable soup made with cannellini beans	7.95
Pappa al Pomodoro Fresh tomato, sundried tomato, toasted Pugliese bread, Hawaiian chili peppers	8.95

Insalate

	<u>Single</u>	<u>Regular</u>
Insalata della Casa Medley of fresh greens tossed with a lilikoi vinaigrette, pears, and gorgonzola cheese	9.95	15.95
Insalata di Caesar Hearts of romaine tossed with our homemade creamy Caesar dressing and parmesan cheese	10.95	17.95
§ Insalata Capriciosa Chopped hearts of romaine, radicchio, salami, bacon, bell peppers, tomatoes, and gorgonzola cheese tossed in lemon vinaigrette	11.95	18.95
Insalata Caprese Vine-ripened tomatoes and Buffalo mozzarella with fresh basil, aged balsamic, and Hawaiian salt	12.95	19.95
Insalata Mediterranea Diced tri-color bell peppers, Hamakua grape tomatoes, kalamata olives, and goat cheese tossed with aged balsamic vinaigrette and citrus infused olive oil	12.95	19.95

Pasta

	<u>Single</u>	<u>Regular</u>
Fettuccine Alfredo Flat wide pasta tossed with creamy parmesan cheese sauce	17.95	25.95
Spaghetti Pomodoro Thin pasta tossed with olive oil, garlic, fresh basil, and pomodoro sauce	17.95	25.95
§ Conchiglie alla Astice Shell pasta, lobster morsels, Italian squash, and parmesan cheese in a lobster cream sauce	25.95	33.95
Spaghetti Bolognese Thin pasta tossed with a homemade meat ragu	19.95	27.95
Bucatini con Polpete Homemade meat balls served with hollow spaghetti pasta and pomodoro sauce	21.95	28.95
Linguine alla Vongole Flat thin pasta with fresh Manila clams and white wine sauce	22.95	29.95
Linguine ai Scampi Flat pasta tossed with black tiger shrimp, garlic, olive oil, and butter	23.95	32.95
§ Rigatoni con Salsiccia Pasta tubes tossed with Calabrese spicy sausage in aurora sauce	22.95	30.95
Lasagna Layers of flat pasta, meat ragu, ricotta, and parmesan cheese	22.95	

Vegetariane Pasta

	<u>Single</u>	<u>Regular</u>
Conchiglie alla Checca Hamakua grape tomatoes, garlic, sweet basil, and shell pasta	17.95	25.95
Conchiglie da Verdure ai Pesto Mélange of baby vegetables and shell pasta served with pesto sauce	18.95	26.95
Conchiglie da Verdure ai Arabiatta Mélange of baby vegetables and shell pasta served with arabiatta sauce	19.95	27.95

Pesce

§ Pesce del Giorno Fresh catch of the day. Your server will share with you today's preparation	<u>Single</u> Market Price
§ Spada alla Trapanese Grilled swordfish in a tomato, olive, and caper sauce on a bed of watercress salad	29.95

§ **Chef's signature dish**
An 18% gratuity will be added for parties of 6 or more
Water will be served upon request

Dalla Griglia

	<u>Single</u>	<u>Regular</u>
<p>Melanzane al Forno Breaded eggplant with mozzarella and parmesan cheese, finished in the oven with spicy pomodoro sauce</p>	21.95	29.95
<p>Vitello ai Scallopine Pounded boneless veal chop lightly breaded, prepared three ways: alla piccata, marsala, or parmigiana. Please let your server know which preparation you prefer</p>	28.95	38.95
<p>Vitello alla Milanese Pounded boneless veal chop lightly breaded, topped with fresh baby arugula, cherry tomatoes, balsamic reduction, and extra-virgin olive oil</p>	29.95	40.95
<p>§ Pollo alla Romagnolla Chicken breast lightly breaded and grilled topped with baby arugula, cherry tomatoes, shaved parmesan cheese, and drizzled with 20-year aged balsamic vinaigrette</p>	23.95	32.95
<p>Pollo ai Scallopine Pounded and breaded chicken breast prepared three ways: alla piccata, marsala, or parmigiana. Please let your server know which preparation you prefer</p>	22.95	30.95

Chef's Signature Dishes

	<u>Single</u>
<p>Ossobuco alla Milanese Slow braised veal shank, orzo pasta, seasonal vegetables, and gremolata</p>	44.95
<p>Stufato alla Napolentana Oven braised beef short ribs with pancetta, seasonal vegetables, and roasted fingerling potatoes</p>	34.95
<p>Bistecca alla Grilla 14oz. grilled striploin with Hamakua mushrooms, served with truffled mashed potatoes and vegetable medley</p>	34.95
<p>Filetto Gamberetti al Pepe Pan seared petite filet mignon and jumbo shrimp with peppercorn brandy sauce, truffled mashed potatoes, and baby vegetables</p>	39.95
<p>Costolettine e Scottadito alla Pesto Grilled pesto crusted lamb chops served with wild mushroom risotto and vegetable caponata</p>	35.95
<p>Caciucco di Mare Jumbo prawns, fresh clams, lobster morsels, mussels, fresh fish, and crab in a spicy tomato broth and served with spaghetti pasta</p>	37.95
<p>Arragosta con Granchio Baked half Maine lobster stuffed with crab meat and served with lobster risotto and vegetable medley</p>	38.95
<p>Spezzatino di Maiale alla Bolzanese Pork stew with vegetables and paprika, served with polenta</p>	21.95

§ Chef's signature dish