

Complete Dinners

Minimum of 2 persons

Menu di Leonardo da Vinci

Antipasti

Bruschetta Classica

Grilled ciabatta bread topped with local grown tomatoes, basil, garlic, and extra virgin olive oil

Insalate

Insalata di Cesare

Hearts of romaine tossed with our homemade creamy Caesar dressing and parmesan cheese

Primi

Spaghetti Pomodoro

Thin pasta tossed with olive oil, garlic, fresh basil, and pomodoro sauce
or

Fettuccini Alfredo

Flat wide pasta tossed with creamy parmesan cheese sauce

Secondi

Pollo alla Parmigiana

Chicken breast topped with ham and mozzarella cheese and finished in the oven with pomodoro sauce and parmesan cheese
or

Melanzane al Forno

Breaded eggplant, mozzarella, and parmesan cheese and finished in the oven with spicy pomodoro sauce

Dolci

Tiramisu

Ladyfingers soaked in espresso and rum, layered with mascarpone cream and topped with chocolate shavings

\$40 per person

Menu di Michelangelo

Antipasti

Polpettine ai Granchio

Fresh crab cakes served with mango beurre blanc
or

Calamari Fritti

Lightly floured and fried calamari and served with zesty marinara and lemon

Insalate

§ Insalata Capriciosa

Primi

§ Rigatoni Con Salsicce

Pasta tubes tossed in Calabrese spicy sausage in Aurora sauce
or

Linguine alla Vongole

Flat thin pasta with fresh Manila clams and white wine sauce

Secondi

Bistecca alla Grilla

Sliced grilled rib eye steak with Hamakua mushroom and Hawaiian chili pepper and served with fingerling potatoes and vegetable medley
or

Vitello alla Milanese

Pounded veal chop lightly breaded, topped with fresh baby arugula, cherry tomatoes, and extra virgin olive oil

Dolci

Duo of Sergio's homemade desserts

\$60 per person

§ Chef's signature dish