

## Antipasti

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

## Zuppe

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

## Insalate

|   | <u>Single</u> | <u>Regular</u> |
|---|---------------|----------------|
| <b>Insalata della Casa</b><br>Medley of fresh greens tossed with a lilikoi vinaigrette, pears, and gorgonzola cheese  | 9.95          | 15.95          |
| <b>Insalata di Caesar</b><br>Hearts of romaine tossed with our homemade creamy Caesar dressing and parmesan cheese  | 10.95         | 17.95          |
| <b>§ Insalata Capriciosa</b><br>Chopped hearts of romaine, radicchio, salami, bacon, bell peppers, tomatoes, and gorgonzola cheese tossed in lemon vinaigrette                            | 11.95         | 18.95          |
| <b>Insalata Caprese</b><br>Vine-ripened tomatoes and Buffalo mozzarella with fresh basil, aged balsamic, and Hawaiian salt  | 12.95         | 19.95          |
| <b>Insalata Mediterranea</b><br>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> |
|---|---------------|----------------|
| <b>Fettuccine Alfredo</b><br>Flat wide pasta tossed with creamy parmesan cheese sauce   | 17.95         | 25.95          |
| <b>Spaghetti Pomodoro</b><br>Thin pasta tossed with olive oil, garlic, fresh basil, and pomodoro sauce                        | 17.95         | 25.95          |
| <b>§ Conchiglie alla Astice</b><br>Shell pasta, lobster morsels, Italian squash, and parmesan cheese in a lobster cream sauce | 25.95         | 33.95          |
| <b>Spaghetti Bolognese</b><br>Thin pasta tossed with a homemade meat ragu   | 19.95         | 27.95          |
| <b>Bucatini con Polpete</b><br>Homemade meat balls served with hollow spaghetti pasta and pomodoro sauce                      | 21.95         | 28.95          |
| <b>Linguine alla Vongole</b><br>Flat thin pasta with fresh Manila clams and white wine sauce                                  | 22.95         | 29.95          |
| <b>Linguine ai Scampi</b><br>Flat pasta tossed with black tiger shrimp, garlic, olive oil, and butter                         | 23.95         | 32.95          |
| <b>§ Rigatoni con Salsiccia</b><br>Pasta tubes tossed with Calabrese spicy sausage in aurora sauce                            | 22.95         | 30.95          |
| <b>Lasagna</b><br>Layers of flat pasta, meat ragu, ricotta, and parmesan cheese   | 22.95         |                |

## Vegetariane Pasta

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

## Pesce

|   |                               |  |
|---|-------------------------------|--|
| <b>§ Pesce del Giorno</b><br>Fresh catch of the day. Your server will share with you today's preparation            | <u>Single</u><br>Market Price |  |
| <b>§ Spada alla Trapanese</b><br>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> |
|---|---------------|----------------|
| <b>Melanzane al Forno</b><br>Breaded eggplant with mozzarella and parmesan cheese, finished in the oven with spicy pomodoro sauce   | 21.95         | 29.95          |
| <b>Vitello ai Scallopine</b><br>Pounded boneless veal chop lightly breaded, prepared three ways: alla piccata, marsala, or parmigiana. Please let your server know which preparation you prefer     | 28.95         | 38.95          |
| <b>Vitello alla Milanese</b><br>Pounded boneless veal chop lightly breaded, topped with fresh baby arugula, cherry tomatoes, balsamic reduction, and extra-virgin olive oil                         | 29.95         | 40.95          |
| <b>§ Pollo alla Romagnolla</b><br>Chicken breast lightly breaded and grilled topped with baby arugula, cherry tomatoes, shaved parmesan cheese, and drizzled with 20-year aged balsamic vinaigrette | 23.95         | 32.95          |
| <b>Pollo ai Scallopine</b><br>Pounded and breaded chicken breast prepared three ways: alla piccata, marsala, or parmigiana. Please let your server know which preparation you prefer                | 22.95         | 30.95          |

## Chef's Signature Dishes

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

§ Chef's signature dish