

## **ANTIPASTI**

### **Beef Carpaccio**

Local Watercress and Maitake Mushrooms with  
White Truffle Vinaigrette, and Chive Horseradish Cream

10

### **Fromaggio E Affettati**

Sopressata, Hot Cappicola, Prosciutto di Parma  
Truffle, Humboldt Fog, and Gorgonzola Cheeses  
Marinated Olives and Balsamic Candied Tomatoes

11

### **Calamari Fritti**

Crisp Fried Calamari with Smoked Tomato Aioli and Lemon

8

### **Sautéed Calamari**

Sautéed with Garlic, Lemon, Chili and Fresh Herbs, Pancetta Chip

8

### **Olive Oil Poached Ahi**

Chickpea Salad with Preserved Lemon, Cherry Tomatoes,  
Sweet Peppers, and Microbasil with Moroccan Olive Coulis

12

## **INSALATA E ZUPPA**

### **Donderos**

Organic Baby Field Greens, Spiced Autumn Chips, Toasted Pumpkin Seeds  
Pomegranate Drizzle, Local Goat Cheese, White Balsamic Vinaigrette

9

### **Caprese**

Heirloom Tomato, Buffalo Mozzarella Cheese, Smoked Prosciutto, Microbasil  
Aged Balsamic Vinegar and Tuscan Olive Oil

12

### **Caesar**

Big Island Baby Romaine, Classic Caesar Dressing, Anchovy Straw  
Shaved Parmesan-Reggiano

10

### **Gazpacho Gaillo**

Sweet Peppers and Micro Herbs

10

### **Minestrone**

Hearty Soup with Oxtail White Bean Ravioli and Seasonal Vegetables

10

Chef de Cuisine: James Stafford

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of  
food borne illness

## **PRIMO**

### **Risotto Del Giorno**

Created Daily by Our Chef  
M.P.

### **Papardelle Bolognese**

House Made Papardelle Pasta, Classic Bolognese, Parmesan-Reggiano  
11

### **Shrimp with Capellini**

Jumbo Shrimp Sautéed with Lemon, Caperberries, and Garlic, House Made Angel Hair  
Pasta, Baby Spinach, and Balsamic Tomato Coulis  
14

### **Ricotta Gnocchi**

White Truffle Cream, Crisp Parmesan Cheese Topped with Sautéed Wild Mushrooms  
12

### **Dungeness Crab with Linguini**

Dungeness Crab Sautéed in White Wine, Garlic, Tomatoes, and Fresh Herbs  
House Made Linguini, Seared Diver Scallop  
14

### **Cheese Tortellini Arrabiata**

Grilled Artichoke Hearts, Cherry Tomatoes  
Picholine Olives, Roasted Garlic, and Sweet Basil  
13

## **SECONDO**

### **Roasted Veal Tenderloin**

Wild Mushroom Panzanella with Maui Onion Dressing and  
Wilted Arugula, and Oxtail Jus  
32

### **Organic Chicken Breast**

Prosciutto Wrapped Buffalo Mozzarella, Pepperonata, Roasted Garlic Chicken Jus  
28

### **Grilled Wagyu Bistecca**

Truffle Mashed Potatoes, Sweet Cippolini Onions, Barolo Demi Glace  
51

### **Osso Bucco - For Two**

Braised Veal Shank with Caramelized Pearl Onions, Heirloom Carrots  
Garden Herb Sauce, and Gremolata  
50

### **Aquapazza**

Pan Roasted Chilean Seabass, Fennel, Tomatoes, Capers  
Cured Olives, and Chili in a Spicy Tomato Broth  
28

### **Seared Scallops**

Apple Fennel Salad, Celery Root Puree  
Tarragon Vinaigrette, and Crisp Prosciutto  
28

### **Mint Crusted Lamb Chops**

Leek and Goat Cheese Soufflé, Seasonal Vegetables, and Fig Lamb Jus  
32