

DONDERO'S

SALADS

CAESAR SALAD

Kula Triple N Farm's Baby Romaine, Classic Caesar Dressing,
Shaved Parmigiano-Reggiano Cheese, Anchovy Straw

11

EXOTIC GREENS SALAD

Mixed Baby Greens, Watercress, and Arugula, White Balsamic Dressing,
Toasted Pine Nuts, Gorgonzola Cheese, Roasted Organic Beets,
Focaccia Crostini

10

PANZANELLA

Toasted Italian Bread, Grape Tomatoes, Cucumber, Red Onion,
Mint, Basil, Red Wine Vinaigrette

9

CAPRESE

Heirloom Tomatoes, Fresh Buffalo Mozzarella Cheese, Thai Basil,
Aged Balsamic Vinegar, Extra Virgin Olive Oil

14

ANTIPASTO

CARPACCIO DI CIPRIANI

Sliced Beef, Mustard Aioli, Arugula Salad, Lemon Dressing,
Shaved Pecorino Cheese, Aged Balsamic Vinegar

16

ANTIPASTO PLATTER

Sopresata, Prosciutto, and Mortadella, Pecorino Toscano, Roquefort
and Humbolt Fog Goat Cheese, White Bean Salad, Marinated Artichokes,
Roasted Red Bell Peppers, Green Asparagus Flan

17

GRILLED TUNISIAN OCTOPUS

with Warm Potato Salad and Lemon Caper Brown Butter

16

FRIED CALAMARI

with Spicy Marinara Sauce

14

BRUSCHETTA DELLA CASA

Market Price

SOUP

ROASTED SQUASH SOUP

with Moroccan Spiced Cream

9

ZUPPA DEL GIORNO

9

If you have any food allergies, please inform your server

PASTA

PAPPARDELLE BOLOGNESE

House Made Pappardelle Pasta, Classic Bolognese Sauce with Parmigiano-Reggiano
25

OPEN FACED SEAFOOD LASAGNA

Hand Crafted Squid Ink Pasta, Pacific Lobster, Gulf Shrimp, and Lump Blue Crab Meat
in a Light Béchamel Sauce with Marinara and Tomato/Basil Salsa Cruda
34

RISOTTO DEL GIORNO

Created Daily by our Chef
Market Price

RIGATONI WITH CHICKEN RAGU

Fresh Rigatoni Pasta with Slow Roasted Organic Chicken, Pesto Cream,
Sun Dried Tomatoes, Toasted Pine Nuts
28

BRAISED SHORT RIB RAVIOLI

with Wild Mushroom and Cherry Tomato Pan Jus
29

PENNE BROCCOLI

Penne Pasta with Broccoli, Lemon Zest, Pecorino Toscano Cheese,
Marinated Tomatoes, Red Chili Flakes, and a Drizzle of White Truffle Oil
24

DUNGENESS CRAB ANGEL HAIR

Sautéed Dungeness Crab and Angel Hair Pasta with Seared Scallops,
Fresh Tomatoes, Garlic, Extra Virgin Olive Oil, and Herbs
38

ENTRÉE

TAI SNAPPER AQUAPAZZA

Grilled Snapper served with Olives, Roasted Fennel, Capers, and Crushed Red Chilies, in a Tomato Broth
36

VEAL CHOP SALTIMBOCCA

Veal Chop with Fontina Cheese, Prosciutto di Parma, and Sage,
Okinawa Sweet Potato Gnocchi in Mushroom Ragu with Seasonal Vegetables
42

GRILLED KUROBUTA PORK CHOP

Creamy Local Goat Cheese Polenta, Broccolini, and Seasonal Fruit Warm Vinaigrette
30

OSSOBUCCO

Braised Veal Shank and Saffron Risotto served with Seasonal Vegetables,
Garden Herb Sauce, and Gremolata
39

PAN ROASTED FREE RANGE CHICKEN BREAST

Chicken Breast with Prosciutto Wrapped Buffalo Mozzarella, Roasted Fingerling Potatoes,
Peperonata, Garlic Chicken Jus
28

MINT CRUSTED DOMESTIC RACK OF LAMB

Gorgonzola Cauliflower Soufflé, Roasted Vegetable Medley, Balsamic Pan Jus
42

SHRIMP SCAMPI

Jumbo Shrimp Sautéed in Lemon, Capers, and White Wine, with Whipped Potatoes, and Asparagus
36

SEARED AHI TUNA

Ahi Tuna Crusted with Black Olive Tapenade served with Caponata,
Roasted Fingerling Potatoes, and Tomato Coulis
34

MEDITERRANEAN BISTECCA

Grilled Organic New York Steak with Mediterranean Dry Rub, Creamed Potatoes
with Fiscalini Aged White Cheddar Cheese, and Soffrito
40

Hawaii tax will be added
An 18% gratuity is added to parties of 8 or more