

ANTIPASTI

Calamari Fritti 6

Fried Squid, Smoked Tomato Aioli, Candied Lemon

Sautéed Calamari 6

Squid sautéed with Pancetta, Chilies and Garlic.
White Wine, Fresh Tomatoes

Manila Clams 6

Fresh Clams, White Wine, Sicilian Spices

Shrimp Diavola 6

Large Shrimp with Chilies and Garlic on Soft Polenta,
Tomato Onion Confit

Beef Carpaccio 5

Organic Beef Carpaccio, Arugula Salad, Mustard Aioli,
Parmesan Cheese

Meatballs 5

Veal meatballs, Cepe Cream, Brioche Toast

Lamb Skewer 5

Rosemary Skewered Lamb, Fig Balsamic Glaze,
Soft Polenta, Blue Cheese

Cured Meats 5

Chef's Selection of Cured Meats, Seasonal Fruit

Fonduta 5

Fontina Cheese and Parmesan Fondue,
Toasted Rustic Bread

Caponata 4

Eggplant Caponata, Nine-Grain Bread, Extra Virgin
Olive Oil

Eggplant "Caprese" 5

Grilled Eggplant, Burrata Cheese, Parsley Oil,
Candied Lemon

Minestrone 7

Tomato Broth, Oxtail and White Bean Ravioli,
Seasonal Vegetables, Pesto

Chefs Daily Soup 6

INSALATA

Asparagus 6

Grilled Asparagus, Avocado, Boiled Egg,
Lemon Vinaigrette

Potato Salad 5

Warm Fingerling Potato, Tomato Onion Confit

Caesar 6

Baby Kauai Romaine, Caesar Dressing,
Flaky Anchovy Twist

Greens 5

Spicy Winter Greens, Dried Cranberries,
Goat Cheese, Hazelnut Vinaigrette

PIZELLE

Pesto 6

Roasted Garlic Pesto, Italian Cheeses,
Fresh Herbs

Tomato 5

Heirloom Tomato, Marjoram, First Press Olive Oil

Artichoke 6

Roasted Artichoke, Mushroom, Fontina
and Parmesan Cheeses

Sausage 7

Handmade Sausage, Grilled Sweet Peppers,
Mozzarella

RISOTTO

Wild Mushroom 12

Mixed Exotic Mushrooms, Truffle Oil, Pecorino Cheese

Asparagus 10

Green Asparagus Pesto and Tips, Kauai Cherry Tomatoes, Goat Cheese

Duck Confit 12

Duck Leg, Garden Peas, Morel Mushrooms, Parmesan Cheese

Shrimp Diavola 14

Spicy Shrimp, Roasted Tomatoes, Brandy

PASTA

Rigatoni con Vodka 14

Handmade Rigatoni Pasta, Tomato Cream, Vodka

Linguine and Clams 15

Saffron Linguini, Manila Clams, Braised Leeks, White Wine

Spaghetti Bolognese 15

Fresh Spaghetti, Meat Ragu, Parmesan Cheese

Pappardelle con Ahi 17

Fresh Ahi Tuna, Egg Pappardelle, Oregano, Lemon Zest

Ricotta Gnocchi 16

Gnocchi, Wild Mushrooms, Parmesan Cream, White Truffle Oil

Cheese Tortellini 15

Goat Cheese and Ricotta Tortellini, Mascarpone Cream, Candied Walnuts, Gorgonzola

SECONDI

Bistecca 36

14oz Organic Corn-Fed Beef, Olive Oil
Fresh Herbs, Spiced Broccolini

Osso Bucco 34

Osso Bucco, Heirloom Carrots, Gremolata

Aqua Pazza 32

Royal Hawaiian Moi, Fennel, Black Olives,
Spicy Tomato Broth

Scallops 33

Seared Sea Scallops, Apple and Fennel Salad,
Celery Root Puree, Tarragon Vinaigrette

Chicken Breast 26

Roasted Chicken Breast, Pepperonata, Prosciutto
and fresh Mozzarella, Pan Jus

Swordfish "Salmoriglio" 32

Grilled Pacific Swordfish Fillet, Oregano, Lemon,
Olive Oil, Baby Bell Pepper Relish

DOLCE

- Housemade Gelato 8**
Created Daily by our Chef
- Classic Tiramisu 8**
Ladyfingers, Sweet Mascarpone, Kahlua
- Zabaione 8**
Seasonal Fruit, White Chocolate Zabaione

- Gianduja 9**
Chocolate Hazelnut Cake, Coconut Mouse with Caramel Sauce
- Semifreddo 9**
Chocolate Orange Semifreddo, Bittersweet Chocolate Sauce
- Coffee's, tea's with Lemon Anise Biscotti

DIGESTIFS

Courvoisier VSOP 14
Offers a delicate bouquet and excellent balance of oak and exotic flavors

Courvoisier Napoleon 22
Full bodied and mellow, tender and stylish with a lingering finish

Remy Martin VSOP 17
Predominantly vanilla, with a hint of licorice and the roundness of summer fruits

Hardy XO Bronze 22
A masterful blend of Grande and Petite Champagne Cognacs aged 20-25 years in Limousin oak

Martell Cordon Bleu 33
Rich in fruit and wood with a delicate aftertaste due to long aging

Hennessy Paradis 55
Paradis Extra reveals itself to be smooth, full-bodied and long lasting on the palate

Hennessy XO 38
Rich, full-bodied and complex, Hennessy XO combines the spicy aromas of oak and leather with the sweeter essences of flowers and ripe fruit

Alexander Grappolo 28
The bouquet characteristic is fine and intense aromas of fresh fruits and vanilla

Remy Extra Perfection 88
Candied plums with fragrant honeysuckle and narcissus. Rare spices, saffron and precious sandalwood.

Castello Banfi Grappa 12
Aromatic, smooth and complex. Dry and austere with penetrating long, clean finish

Remy Louis XIII 195

A wonderful intriguing intensity of toffee, coffee and caramel on the nose and very long, intensive fruit/oak flavors on a crisp and dry palate, beautifully complex

Flight over the Cognac

60

Hardy XO Bronze

Martell Cordon Bleu

Remy VSOP

Port and Madeira

SANDEMANN FOUNDER'S RESERVE	10	FONSECA, 20YR TAWNY	18
DOW, VINTAGE 1980	29	GRAHAM, VINTAGE 1970	55
SANDEMAN, VINTAGE 1977	29	FONSECA, VINTAGE 1977	68
BROADBENT 10 YR MADEIRA	17	FONSECA, VINTAGE 2000	33

Coup de grace

55

Fonseca, 20 Year Tawny

Dow, Vintage 1980

Fonseca, Vintage 2000

Dessert Wines

		GLASS	375 ml
DOMAINE LA TOUR VIEILLE Banyuls, France	500 ml	20	99
DOLCE "Far Niente", Napa		30	120
INNISKILLIN VIDAL PEARL Ice Wine, Canada		28	110
INNISKILLIN CABERNET FRANC Ice Wine, Canada			165