

DONDERO'S

Antipasti

seafood fritti*	18
scallop oysters shrimp calamari parmesan pepperoncini aioli	
house made Italian sausage*	16
spiced Italian sausage roasted peppers caramelized pearl onion local mustard	
fig bruschetta	14
balsamic marinated figs prosciutto mascarpone fresh arugula olive oil	
fried mozzarella	14
marinated mozzarella aged parmesan san marzano tomato sauce fresh basil	
peppered beef carpaccio *	16
cured black olive fig reduction pickled shallot shaved parmesan caper <i>grand hyatt kauai garden greens</i>	
veal meatball	16
ground veal pancetta parmesan san marzano tomatoes basil	
margherita pizza	22
san marzano tomato sauce basil heirloom tomatoes buffalo mozzarella	

From Our Garden

donderos garden salad	13
<i>grand hyatt kauai garden greens</i> goat cheese radish tomato pickled shallot cucumber zucchini lemon evoo	
caprese salad	13
fresh burrata basil heirloom tomatoes confit tomatoes balsamic virgin olive oil	
caesar salad	13
<i>grand hyatt kauai garden romaine</i> caesar dressing parmesan tuile	

GRAND HYATT KAUAI
Garden

Ciao! Welcome to Dondero's.

Hours of operation

Tuesday—Saturday

Dinner from 6PM to 10PM

**Please call to inquire about
our daily & weekly specials.**

Arrivederci!

Signature Dishes

\$15 Split fee

local fresh catch*	MP
artichokes asparagus tomato lemon crushed potatoes white wine	
veal milanese	40
crispy veal scaloppini grilled broccolini tuscan kale pepperoncini lemon aioli	
Cioppino*	48
atlantic lobster local kua'i shrimp scallop fish crab pasta spicy saffron tomato broth	
chicken scaloppini picatta	34
white wine caper sauce fresh herbs mascarpone polenta fresh arugula	

we strongly discourage substitutions

Vegan & gluten free options available. 18% gratuity added to parties of 8 or more.

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

Hand Made Pastas

atlantic lobster & crab*	42
butter poached maine lobster blue crab saffron & black pepper linguini pancetta fresh tomatoes parmesan	
house made tortelli	MP
changes weekly	
not so classic carbonara*	34
house kiawe smoked bacon braised leeks red beet pasta sous vide duck egg pecorino romano beet greens	
scallop & squid ink pasta*	36
grilled scallops black linguine parmesan citrus oil parsley truffle essence	
pasta bolognese	35
ground veal pancetta tagliatelle san marzano tomatoes aged parmigiano	
cacio e pepe gnocchi	30
toasted black pepper ricotta gnocchi parmigiana reggiano truffled chive salad royal trumpet mushrooms	
clams & peas	33
PEI clams peas pancetta mint dried chilies lemon white wine linguini	
kua'i shrimp scampi*	39
local shrimp linguine white wine lemon herbs chili	
chef's daily carnaroli risotto	MP
Additions	
poached lobster	30
diver scallops	12
kua'i shrimp	15

Chef-Cary Roy

Manager-Michael Hutton