

Antipasti

seafood fritti* scallop oysters shrimp calamari parmesan pepperoncini aioli	18
house made italian sausage* spiced Italian sausage roasted peppers caramelized pearl onion local mustard	16
fig bruschetta marinated figs prosciutto arugula mascarpone balsamic reduction	14
fried mozzarella marinated mozzarella aged parmesan san marzano tomato sauce fresh basil	14
peppered beef carpaccio * cured black olive fig reduction pickled shallot shaved parmesan caper <i>grand hyatt kauai garden greens</i>	16
veal meatball ground veal pancetta parmesan san marzano tomatoes basil	16
margherita pizza san marzano tomato sauce basil heirloom tomatoes burrata mozzarella	22
From Our Garden	
donderos garden salad mixed <i>grand hyatt kauai garden greens</i> goat cheese radish tomato pickled shallot cucumber caramelized shallot & champagne dressing	13
caprese salad fresh burrata basil heirloom tomatoes confit tomatoes balsamic virgin olive oil	13
caesar salad baby romaine lettuce caesar dressing anchovies focaccia crouton shaved parmesan	13

GRAND HYATT KAUAI
Garden

DONDERO'S

Ciao! Welcome to Dondero's

Hours of Operation

Tuesday - Saturday
Dinner from 5:30PM - 9:30PM

Please call to inquire about our
daily and weekly specials.

Arrivederci!

Signature Dishes

\$15 Split fee

local fresh catch* artichokes brussel sprouts tomato chive lemon crushed potatoes white wine sauce	MP
veal saltimbocca prosciutto veal scaloppini fresh sage fondant potatoes tuscan kale mushrooms madeira sauce lemon aioli	42
cioppino* atlantic lobster caledonian shrimp scallops fish crab pasta spicy saffron tomato broth	48
chicken or veal picatta white wine caper sauce fresh herbs mascarpone polenta fresh arugula	34/40

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* butter poached maine lobster snow crab saffron & black pepper linguini pancetta fresh tomatoes parmesan	42
classic carbonara* house cured kiawe smoked bacon house made pasta aged pecorino black pepper duck egg	30
"osso buco" pasta braised veal roasted marrow bone fresh tagliatelle tuscan kale confit shallot trumpet mushrooms black garlic crostini	39
scallop & squid ink pasta* grilled scallops black linguine parmesan citrus oil parsley truffle essence	36
pasta bolognese ground veal pancetta fresh tagliatelle san marzano tomatoes aged parmigiana	35
cacio e pepe gnocchi toasted black pepper ricotta gnocchi parmigiana reggiano truffled apple salad royal trumpet mushrooms	30
shrimp scampi* head on caledonian shrimp fresh linguine white wine lemon herbs chili	39
house made tortelli* cold water lobster charred corn bacon potato & leek cream zucchini beet	37
chef's daily carnaroli risotto	MP
Additions	
poached lobster	30
diver scallops	12
caledonian shrimp	15

Chef-Cary Roy

Manager-Matt Stelmach