

DINNER

SALUMI E FORMAGGI

Salumi Selection

Pick One 7 Pick Two 14 Pick Four 26
Prosciutto パルマ生ハム・ Speck スペック・ Salami Cotto サラミコット・ Bresaola ブレザオラ
・ Hot&Dry Salami ホットドライサラミ・ Parmesano Reggiano パルミジャーノ・ Boschetto
ボシエット・ Gorgonzola Dolce ゴルゴンゾーラ・ Double Cream Gouda ダブルクリームゴータ

APERITIVO

GNOCCO FRITTO

生ハムパン Fried dough puffs, Prosciutto Di Parma, Extra Virgin Olive Oil, Cherry tomato 15
Recommended Wine Pairing: Cleto Chiarli, Lambrusco

GRILLED OCTOPUS*

グリルしたタコ Heirloom Cherry Tomato & Roasted Potato, Waipoli Spring Greens,
Basil Pesto, Roasted Red Pepper Aioli 22
Recommended Wine Pairing: Sergio Mottura, Orvieto

FRITTO MISTO

揚げイカ Fried Calamari Rings and Tentacles, Zucchini, Mint, Lemon, Herbs, Shrimp 15
Recommended Wine Pairing: Tornatore Etna Bianco, Carricante

MEATBALL*

ミートボール Prime Veal, Pork and Beef Meatball, Pomodoro Sauce,
Parmigiano Reggiano Shavings 15
Recommended Wine Pairing: Antinori Peppoli Toscana, Chianti Classico, Sangiovese

SOUP & SALADS

TOMATO BASIL

トマトスープ Tomato, Basil, Garlic, Cream, Extra Virgin Olive Oil 12

ZUPPA DI PESCE IN CROSTA

シーフードスープ Sauteed shrimp, Mussels, Clams, Calamari, Ahi Tuna in light spicy fresh tomato,
white wine sauce, baked under a dough crust 30
Recommended Wine Pairing: Scarbolo, Pinot Grigio

GRILLED SHRIMP

焼きエビ Grilled Shrimp with Scampi Sauce 30
Recommended Wine Pairing: Botani, Muscat of Alexandria

CAESAR SALAD

シーザー Lightly Seared Romaine Wedges, Caesar dressing, Shaved parmigiano Reggiano 15
Recommended Wine Pairing: Les Tourelles De La Cree Montagny Blanc Premier Cru, Chardonnay

RUCOLA SALAD vg

ルッコラ Arugula, Heirloom Tomato, Marcona Almonds, Poached Pears, Lemon Vinaigrette,
Shaved Parmigiano Reggiano 17
Recommended Wine Pairing: Pieropan Calvarino, Soave

YELLOWFIN TUNA*

マグロサラダ Seared Ahi Tuna, Mixed greens, Roasted Cherry tomato, Lemon Vinaigrette,
Nicoise Olives, Capers 32
Recommended Wine Pairing: Monterustico Bianco

FAMILY STYLE PASTA

FAMILY STYLE/ REGULAR

Family Style pasta serves 4-5 people.

All our pastas are made in house daily

PESCATORE*

ペスカトーレ Linguine, Manilla Clams, Mussels, Fresh Fish, Calamari, Jumbo Shrimp 180/ 45
Recommended Wine Pairing: Botani, Muscat of Alexandria

LOBSTER RISOTTO*

ロブスターのリゾット Chef Marino's Lobster Risotto 180/ 45
Recommended Wine Pairing: Ferrari Carano, Chardonnay

CARBONARA*

カルボナラ Campanelle, Pancetta, Parmesan Reggiano, Cream, Free Range Egg 120/30
Recommended Wine Pairing: Rodney Strong, Merlot

BOLOGNESE

ボーローグネーゼ Tagliatelle, Veal, Pork, and Beef, Slowly Cooked, Pomodoro 128/32
Recommended Wine Pairing: Ruffino Ducale, Chianti Riserva

Gnocchi Sorrentina

ニョッキパスタ Tomato & Mozzarella melted over home made Potato Ricotta Gnocchi
with Basil, Parmigiano Reggiano. 120/30
Recommended Wine Pairing: Tenuta Di Arceno, Chianti Classico

ENTREE

OPAKAPAKA AQUAPAZZA

鯛 Fresh caught Hawaiian Opakapaka MP

HALF RACK OF LAMB

子羊のハーフラック Rosemary-Extra Virgin Olive Oil Marinade, Port Wine Demi Glaze 50
Recommended Wine Pairing: Dragons Tooth, Bordeaux Blend

VEAL CHOP

子牛、デミグレース 10oz Grilled Bone-in Veal Chop, Demi Glaze 55
Recommended Wine Pairing: Chateau Graysac, Bordeaux Blend

Tagliata di manzo

ニューヨークステーキ Grilled 12oz Prime NY Striploin, Arugula, Shaved Aged Parmigiano, Salsa Verde
48

SIDES DISHES

12

Rosemary Roasted Potatoes ・ ローストポテト

Mixed Seasonal ・ ミックス野菜

Pasta Aglio E ・ ガーリックとパスタ

Charred Brussel Sprouts ・ 芽キャベツ

Broccoli ・ ブロッコリ