5-Course Prix Fixe Menu

$165 per person

APERITIVO

SEAFOOD MEDLEY
— Jumbo prawns, crab, calamari, lobster, castelvetrano olives, red bell peppers, celery, charred lemon and extra virgin olive oil vinaigrette. —

ANTIPASTI

Served with fresh crostini and balsamic reduction.

WHITE TRUFFLE BURRATA WITH MARINARA AND BASIL PESTO
— Hand-stretched burrata atop slow-roasted San Marzano tomato marinara sauce topped with our lemon basil pesto. —

INSALATA

Served with fresh crostini.

ROASTED BEET SALAD
— Roasted organic beets, local organic mixed greens, cherry tomatoes, chèvre, marinated red onions, toasted pistachios, house-made citrus vinaigrette. —

PESTO CAESAR SALAD WITH CHICKEN
— Organic chicken, locally-grown romaine lettuce, house-made pesto Caesar dressing & croutons, and freshly grated Parmegiano-Reggiano cheese. —

SECONDI

GARDEN PASTA
— Organic spaghetti, cherry tomatoes, artichoke hearts, kalamata olives, capers, Italian squash, roasted garlic, and olive oil. Option to finish with Parmigiana-Reggiano. —

PASTA AND PRAWNS WITH VODKA CREAM SAUCE
— Organic pasta, wild-caught jumbo prawns, and our house-made tomato-vodka sauce, using Maui's Ocean organic vodka, with a touch of cream. Finished with Parmigiano-Reggiano cheese. —
» Chicken can be substituted for Prawns »

LAMB SHANK
— Lamb shank slow roasted in Cabernet Sauvignon, pomegranate juice and Calabrian chilis. Served with maple-glazed carrots and herbed-Parmesan polenta. —

DOLCE

CLASSIC TIRAMISU
— Ladyfingers soaked in Italian espresso and Marsala wine, layered with lightly sweetened mascarpone cheese. —

CHOCOLATE PROFITEROLES
— Light pastry puffs with a rich chocolate finish —

A 20% service charge will be automatically added for parties of 6 or more.
We accept cash, Visa, MasterCard, Discover, and American Express.