

B I S T R O

Casanova

KAESAR SALAD * \$12.

ORGANIC KALE, SHREDDED BRUSSELS SPROUTS, ROASTED PINE NUTS, PECORINO CHEESE, CAESAR DRESSING.

CAESAR SALAD * \$10.

HEARTS OF ROMAINE, PARMESAN SHAVINGS, CROUTONS AND ANCHOVIES (IF YOU LIKE THEM).

MISTA SALAD \$10.

MIXED ORGANIC GREENS, ORGANIC TOMATOES, CUCUMBERS, GREEK OLIVES. BALSAMIC DRESSING. (VEGAN)

UPCOUNTRY SALAD \$14.

FRESH SPINACH, ORGANIC BEETS, CARAMELIZED WALNUTS, FETA CHEESE, KULA STRAWBERRIES. BALSAMIC VINAIGRETTE. (VEGETARIAN). (VEGAN ON REQUEST)

MELANZANE ALLA PARMIGIANA \$14.

LAYERS OF BAKED EGGPLANT, MOZZARELLA, MARINARA, BASIL AND PARMESAN. (VEGETARIAN)

CAPRESE CLASSICA \$14.

FRESH MOZZARELLA, ORGANIC TOMATO, FRESH BASIL, CAPERS, OREGANO, EXTRA VIRGIN OLIVE OIL. WITH ITALIAN PROSCIUTTO: ADD \$4. WITH GRILLED EGGPLANT: ADD \$2.

AHI TEMPURA * \$18.

ROLLS OF FRESH AHI TEMPURA STYLE, WITH CRISPY SLAW AND WASABI SAUCE.

CALAMARI FRITTI \$12.

LINGUINE AI FUNGHI \$14.

FRESH LINGUINE TOSSED WITH FRESH AND WILD MUSHROOMS IN A GARLIC CREAM SAUCE. (VEGETARIAN).

WITH MORSELS OF CHICKEN BREAST: ADD \$4.

LINGUINE ALLE VONGOLE* \$18.

HOME MADE LINGUINE TOSSED WITH FRESH CLAMS IN A GARLIC, WHITE WINE, SHELLFISH BROTH SAUCE.

CAPELLINI ALLA CHECCA \$14.

ANGEL HAIR TOSSED WITH SPINACH, GARLIC, PINE NUTS, TOMATOES AND PARMESAN SHAVINGS. (VEGETARIAN).

WITH SHRIMP, SAUTEED IN WHITE WINE, GARLIC AND CAPERS*: ADD \$4.

RIGATONI CARBONARA* \$16.

SHORT PASTA, EGG, BACON, CREAM, PEAS, ONIONS, PARMESAN AND ROMANO CHEESE.

TAGLIATELLE ALLA BOLOGNESE \$16.

FRESH LARGE NOODLES WITH HOMEMADE MEAT SAUCE AND ITALIAN MEAT BALLS.

RAVIOLI \$16.

PASTA PILLOWS, FILLED WITH SPINACH AND RICOTTA, IN A CRISPY SAGE AND BUTTER SAUCE. (VEGETARIAN)

TROFIE AL PESTO GENOVESE \$14.

SHORT TWISTED PASTA TOSSED WITH BASIL, CHEESE AND GARLIC SAUCE. ROASTED PINE NUTS. (VEGETARIAN).

WITH FOUR SHRIMP: ADD \$4.

BIGOLI NERI AL SALMONE \$18.

BLACK LINGUINE WITH SMOKED SALMON IN A CREAMY WHITE WINE SAUCE WITH PEAS, LEEKS AND TOBIKO.

FETTUCCINE AL SUGO D' AGNELLO \$18.

HOMEMADE NOODLES TOSSED WITH LARGE BITES OF LAMB SHOULDER SIMMERED IN A RICH TOMATO AND RED WINE SAUCE WITH MUSHROOMS, CARROTS, ONIONS AND GREEN PEAS. PECORINO CHEESE SHAVINGS.

GLUTEN FREE HOME MADE PASTA AVAILABLE ON REQUEST. PLEASE ADD \$2.

ENTREES ARE SERVED WITH VEGETABLES AND A CHOICE OF ROASTED POTATOES, FRENCH FRIES OR SAFFRON RICE

CATCH OF THE DAY "SICILIANA": \$28.

A FILLET OF FRESH ISLAND FISH POWDERED IN SPICES, GRILLED AND SERVED WITH SAUTÉED ROMA TOMATOES, GARLIC, GREEK OLIVES AND ITALIAN CAPERS.

CIOPPINO* \$30.

A RICH SEAFOOD AND SAFFRON STEW WITH HALF A LOBSTER TAIL, FRESH FISH, MUSSELS, CLAMS, SHRIMP, SCALLOPS, CALAMARI. GARLIC CROSTINI.

PAELLA \$32. IT SERVES TWO* .

SAFFRON RICE TOSSED WITH MUSSELS, CLAMS, SHRIMP, CALAMARI, SCALLOPS, SAUSAGE AND CHICKEN, BELL PEPPERS AND GREEN PEAS. BISTRO'S SIGNATURE..

VITELLO AL MARSALA \$28.

VEAL SCALOPPINE SAUTÉED WITH WILD ITALIAN MUSHROOMS IN A MARSALA WINE SAUCE

POLLO ALLA PARMIGIANA \$24.

BREADED AND PAN SEARED CHICKEN BREAST, LAYERED WITH MARINARA SAUCE AND FRESH MOZZARELLA. SERVED OVER A BED OF SPINACH SAUTEED WITH GARLIC AND PINENUTS.

GRIGLIATE*: FROM OUR GRILL, PLATES LARGE ENOUGH TO SHARE

MAUKA: NEW YORK STEAK "TAGLIATA", CAJUN CHICKEN BREAST, TWO LAMB CHOPS, ITALIAN SAUSAGES. \$36.

MAKAI: A LOBSTER TAIL, FRESH FISH FILLET, SHRIMP, SCALLOPS \$40.*

NEW YORK STEAK \$30. - RIB EYE STEAK \$34. - LAMB CHOPS \$32.

SURF AND TURF: \$38. A NEW YORK STEAK "TAGLIATA" AND A LOBSTER TAIL. GRILLED.

CHOOSE YOUR SAUCE:

- EXTRA VIRGIN OLIVE OIL, GARLIC AND ROSEMARY INFUSION
- GREEN PEPPERCORN AND BRANDY CREAM SAUCE
- MARSALA WINE AND WILD MUSHROOMS SAUCE
- BUTTER, SAGE AND TRUFFLE OIL

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*