

Casanova

KAESAR SALAD * \$16.

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

CAESAR SALAD * \$14.

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

UPCOUNTRY SALAD \$16.

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

MELANZANE ALLA PARMIGIANA \$16.

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

CAPRESE CLASSICA \$16.

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

AHI TEMPURA * \$24.

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

CALAMARI FRITTI \$16.

LINGUINE AI FUNGHI \$16.

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

WITH MORSELS OF CHICKEN BREAST: ADD \$4.

FETTUCINE ALFREDO \$16.

AN AMERICAN CLASSIC: CREAM, GARLIC, WHITE WINE, PARMESAN CHEESE, NUTMEG AND BLACK PEPPER.

LINGUINE ALLE VONGOLE* \$22.

HOME MADE LINGUINE TOSSED WITH FRESH CLAMS IN A GARLIC, WHITE WINE AND CLAM JUICE SAUCE.

LINGUNE PESCATORE* \$26.

BLACK LINGUINE TOSSED WITH SHRIMP, SCALLOPS, MUSSELS AND CLAMS IN A ZESTY GARLIC TOMATO SAUCE.

CAPELLINI ALLA CHECCA \$16.

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

WITH SHRIMP, SAUTEED IN WHITE WINE, GARLIC AND CAPERS*: ADD \$6.

RIGATONI CARBONARA* \$18.

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

TAGLIATELLE ALLA BOLOGNESE \$18.

FRESH LARGE NOODLES WITH HOMEMADE MEAT SAUCE.

ADD ITALIAN MEAT BALLS: \$2. EACH

RAVIOLI \$20.

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

BIGOLI NERI AL SALMONE \$24.

BLACK LINGUINE WITH SMOKED SALMON IN A SAFFRON, CREAM AND WHITE WINE SAUCE. TOBIKO.

FETTUCINE AL SUGO D' AGNELLO \$24.

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

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

CATCH OF THE DAY "SICILIANA"*: \$40.

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

CIOPPINO* \$40.

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

PAELLA \$38. IT SERVES TWO* .

SAFFRON RICE TOSSED WITH MUSSELS, CLAMS, SHRIMP, SCALLOPS, SAUSAGE AND CHICKEN. BISTRO'S SIGNATURE.

POLLO ALLA PARMIGIANA \$26.

BREADED AND PAN SEARED CHICKEN BREAST, LAYERED WITH MARINARA SAUCE AND FRESH MOZZARELLA. SERVED OVER A BED OF SPINACH SAUTEED WITH GARLIC AND PINENUTS. CHOICE OF ROASTED POTATOES OR FRENCH FRIES.

GRIGLIATE*:

FROM OUR GRILL, PLATES LARGE ENOUGH TO SHARE.

CHOICE OF FRENCH FRIES, ROASTED POTATOES OR SAFFRON RICE. GRILLED VEGETABLES.

MAUKA: NEW YORK STEAK , CAJUN CHICKEN BREAST, LAMB CHOPS, ITALIAN SAUSAGES. \$42* .

MAKAI: A LOBSTER TAIL, FRESH FISH FILLET, SHRIMP, SCALLOPS . \$48.*

NEW YORK STEAK \$38. - RIB EYE STEAK \$46. - LAMB CHOPS \$42.

SURF AND TURF: \$46. 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 AND CRISPY SAGE