

B I S T R O

Casanova

SALADS AND LUNCH PLATES

MISTA SALAD \$14.

ORGANIC GREENS, KAMUELA TOMATOES, KULA AVOCADOS, GREEK OLIVES. BALSAMIC DRESSING.

KAESAR SALAD \$16.

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

CAESAR \$14.

HEART OF ROMAINE, PARMESAN, CROUTONS, ANCHOVIES (IF YOU LIKE THEM).

CAPRESE CLASSICA \$16.

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

UPCOUNTRY SALAD \$16.

FRESH SPINACH, BEETS, WALNUTS, FETA CHEESE, KULA STRAWBERRIES. BALSAMIC VINAIGRETTE.

MELANZANE ALLA PARMIGIANA \$16.

LAYERS OF BAKED EGGPLANT, MARINARA SAUCE, BASIL, MOZZARELLA AND PARMESAN.

SPINACI SALTATI \$16.

ORGANIC SPINACH SAUTÉED WITH GARLIC AND PINE NUTS, SERVED WITH SHAVED PARMESAN CHEESE.

KAUPO \$24.

SEARED NEW YORK STEAK OVER ORGANIC GREENS, ROASTED PEPPERS AND RED ONIONS. GORGONZOLA CHEESE DRESSING.

AHI TAGLIATA \$28.

CAJUN DUSTED FILLET OF FRESH AHI, SEARED AND SERVED OVER SPINACH, SAUTÉED WITH PINE NUTS, GARLIC AND LEMON. SAFFRON RICE.

BRODETTO DI MARE \$20.

CLAMS AND MUSSELS SIMMERED IN WHITE WINE AND GARLIC. BRUSCHETTA BREAD.*

SOUP OF THE DAY \$8.

WITH A SMALL SALAD AND FOCACCIA BREAD. \$14.

TO ALL SALADS: ADD A FILLET OF CHICKEN BREAST \$8. ADD A FILLET OF FRESH FISH \$22.

PASTA

SERVED WITH A SMALL SALAD ON THE SIDE. GLUTEN FREE AVAILABLE ON DEMAND (\$2).

LINGUINE

- WITH WILD AND FRESH MUSHROOMS, IN A CREAMY GARLIC SAUCE. \$16,

- AS ABOVE, WITH MORSELS OF CHICKEN BREAST. \$20.

- BLACK, WITH ASSORTED SEAFOOD IN A FRESH TOMATOES, CAPERS, BLACK OLIVES, GARLIC ZESTY SAUCE. \$26.*

- WHITE, TOSSED WITH CLAMS SAUTÉED IN A GARLIC AND WHITE WINE SAUCE. \$22.

ANGEL HAIR,

- TOSSED WITH SPINACH AND PINE NUTS, GARLIC AND TOMATOES. PARMESAN SHAVINGS. \$16.

- WITH SHRIMP, SAUTÉED IN WHITE WINE, GARLIC AND CAPERS. \$22.

FETTUCINE

- CARBONARA: EGG, BACON, CREAM, PARMESAN AND ROMANO CHEESE. \$18.*

- BOLOGNESE: HOME MADE MEAT SAUCE \$18. ADD ITALIAN MEAT BALLS: \$2. EACH

- AGNELLO: TOSSED WITH LARGE BYTES OF LAMB SHOULDER SIMMERED IN A TOMATO AND RED WINE SAUCE WITH MUSHROOMS, CARROTS, ONIONS. PECORINO CHEESE SHAVINGS. \$22.

- ALFREDO: CREAM, WHITE WINE, PARMESAN CHEESE, GARLIC, BLACK PEPPER. \$16

RAVIOLI

PASTA PILLOWS, FILLED WITH SPINACH AND RICOTTA, IN A CRISPY SAGE AND BUTTER SAUCE. \$20.

LASAGNE

LAYERS OF FRESH PASTA, WHITE SAUCE, MEAT SAUCE, PARMESAN CHEESE. \$20.

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

FRITTI

CALAMARI \$16.*

WITH HOMEMADE GARLIC AND CAPERS MAYONNAISE.

AHI TEMPURA \$24.*

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

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. FRENCH FRIES.

CARCIOFI FRITTI \$16.

ITALIAN ARTICHOKE WITH THEIR STEM. FLOUR DUSTED AND FRIED. CAPERS AIOLI.

FRENCH FRIES \$6.

SANDWICHES, IN A BRIOCHE BUN . CHOICE OF FRENCH FRIES, ROMAINE OR GREENS

HAMBURGER*

ANGUS GROUND BEEF, CHEDDAR AND ALL THE TRIMMINGS . \$16.

TURKEY BURGER*

HOME MADE GROUND TURKEY PATTY, WITH BACON, PROVOLONE CHEESE AND ALL THE TRIMMINGS. \$16.

GREEK BURGER*

HOME MADE GROUND LAMB PATTY WITH ONIONS, ROASTED PEPPERS, GREENS AND FETA CHEESE. \$16.

HAIKU GRANDE

EGGPLANT, CHERRY TOMATOES, FRESH MOZZARELLA, ARUGULA, PESTO SAUCE. \$16.

CAJUN CHICKEN*

A BLACKENED ORGANIC CHICKEN BREAST, GRILLED AND SERVED WITH AVOCADO, AND TOMATO SLICE. \$16.

BROOKLYN*

ITALIAN MEAT BALLS, MEAT SAUCE, PROVOLONE CHEESE. \$18.

KANAIO*

STRIPS OF NEW YORK STEAK, SEARED WITH KULA ONIONS AND ROASTED PEPPERS, SERVED WITH PROVOLONE AND ARUGULA. \$24.

HO'OKIPA

A FILLET OF FRESH ISLAND FISH , GRILLED, SERVED WITH BAKED CHERRY TOMATOES, AVOCADO, RED ONIONS, ARUGULA, HORSERADISH SAUCE. CAPERS AIOLI DIP. \$26.

PIZZETTE: HOMEMADE ROUND FLATBREADS.

PUGLIESE

KULA ONIONS, GORGONZOLA CHEESE, OREGANO AND WALNUTS \$16.

GRECA

GRILLED EGGPLANT, TOMATO SAUCE, MOZZARELLA CHEESE. \$16.

MILANO

FRESH MOZZARELLA, PROSCIUTTO, ARUGULA \$16.

FIorentina

SPINACH, SAUTÉED MUSHROOMS, SHAVED PARMESAN, ITALIAN SAUSAGES. \$16.

CHICAGO

TOMATO SAUCE, PEPPERONI, MOZZARELLA CHEESE. \$16.

BOLOGNESE

HOME MADE BEEF RAGOUT, ITALIAN MEAT BALLS, MOZZARELLA. \$16.

SALMONE

SMOKED SALMON, MASCARPONE, RED ONIONS, CAPERS. \$16.

DESSERTS \$8.

TIRAMISU*: LAYERS OF ESPRESSO INFUSED LADY FINGERS COOKIES, BRANDY LACED MASCARPONE, COCOA.

CRÈME BRULEE: VANILLA AND MANGO.

CHOCO CAKE: FLOURLESS CHOCOLATE MOUSSE WITH DARK RUM.

CHEESE CAKE: AMARETTO RICOTTA CHEESE CAKE WITH STRAWBERRY SAUCE

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