

B I S T R O

## *Casanova*

### **CAESAR SALAD \* \$14.**

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

### **QUINOA SALAD \$18.**

KULA GREENS, TOMATO, ORANGE, WALNUTS, AVOCADO, PICKLED ONIONS, CUCUMBER. LYCHEES VINAIGRETTE.

### **UPCOUNTRY SALAD \$18.**

FRESH SPINACH, ARUGULA, BEETS, CARAMELIZED WALNUTS, FETA CHEESE, STRAWBERRIES. BALSAMIC VINAIGRETTE.

### **MELANZANE ALLA PARMIGIANA \$18.**

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

### **CAPRESE CLASSICA \$16.**

FRESH MOZZARELLA, ORGANIC TOMATO, FRESH BASIL, CAPERS, OREGANO, EXTRA VIRGIN OLIVE OIL. WITH ITALIAN PROSCIUTTO: ADD \$4. WITH GRILLED EGGPLANT: ADD \$3.

### **AHI TEMPURA\* \$26.**

FRESH AHI WRAPPED IN NORI AND ARUGULA WITH SLAW AND WASABI AIOLI.

### **CALAMARI FRITTI \$16.**

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### **LINGUINE ARAGOSTA \$28.**

TOSSED WITH LOBSTER MEAT AND SHRIMP IN A BLUSH BRANDY SAUCE. TOBIKO.

ADD HALF A LOBSTER TAIL: **ADD \$16.**

### **LINGUINE AI FUNGHI \$20.**

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

WITH MORSELS OF CHICKEN BREAST: **ADD \$4.**

### **FETTUCINE ALFREDO \$18.**

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

### **LINGUINE ALLE VONGOLE\* \$26.**

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

### **LINGUINE PESCATORE\* \$28.**

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

### **CAPELLINI ALLA CHECCA \$18.**

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

WITH SHRIMP, SAUTEED IN WHITE WINE, GARLIC AND CAPERS\*: **ADD \$8.**

### **RIGATONI CARBONARA\* \$20.**

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

### **TAGLIATELLE ALLA BOLOGNESE \$20.**

FRESH LARGE NOODLES WITH HOMEMADE MEAT SAUCE.

ADD ITALIAN MEAT BALLS: **\$2. EACH**

### **RAVIOLI \$20.**

CHOICE OF BUTTER SAGE OR MARINARA SAUCE

### **BIGOLI NERI AL SALMONE \$24.**

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

### **LINGUINE PORTOFINO \$18.**

TOSSED WITH A FRESH BASIL PESTO SAUCE AND ASPARAGUS TIPS.

ADD SHRIMP SAUTEED IN WHITE WINE, CAPERS AND GARLIC\*: **ADD \$8.**

**GLUTEN FREE HOME MADE PASTA AVAILABLE ON REQUEST. PLEASE ADD \$5.**

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### **CATCH OF THE DAY "SICILIANA"\*: \$42.**

A FILLET OF FRESH AHI POWDERED IN SPICES, GRILLED AND SERVED WITH SAUTEED ROMA TOMATOES, GARLIC, KALAMATA OLIVES AND ITALIAN CAPERS. SAFFRON RICE AND GRILLED VEGETABLES.

### **CIOPPINO\* \$48.**

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

### **PAELLA \$44. IT SERVES TWO\* .**

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

### **POLLO ALLA PARMIGIANA \$28.**

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. \$46\* .**

**MAKAI: A LOBSTER TAIL, FRESH FISH FILLET, SHRIMP, SCALLOPS . \$56.\***

**NEW YORK STEAK \$44. - RIB EYE STEAK \$48. - LAMB CHOPS \$46.**

**SURF AND TURF: \$54. A NEW YORK STEAK "TAGLIATA" AND A LOBSTER TAIL. GRILLED.**

### **CHOOSE YOUR SAUCE:**

- EXTRA VIRGIN OLIVE OIL, GARLIC AND ROSEMARY INFUSION

- PEPPERCORN AND BRANDY SAUCE

- MARSALA WINE SAUCE

- BUTTER AND SAGE

\*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.