

Lunch Menu



INSALATE



Amuse Soup and Today's Salad 7
Combination of a shot of
chilled seasonal soup and chef's salad

Northshore Papaya and Salmon Salad 12
Mixed greens, Northshore Papaya,
Maui Onion and King Salmon Carpaccio

Bosco Salad 12
Mixed green salad with pear
compote, beets, cherry tomatoes,
prosciutto, feta and garlic dressing



ENTREE

Chef Hiro's Lasagna 14
Home made beef ragu, blue cheese and
bechamel, served with Bagna Cauda

Signature "Ricci di Mare" 29
Spaghetti, fresh sea urchin, garlic

Grilled Hawaiian Catch 23
Fresh catch of the day,
vegetables, oregano sauce

Ravioli 16
Stuffed with Ricotta cheese, spinach,
sage butter sauce

Chicken Thigh alla Griglia 17
Chef's brown butter sauce, capers,
grilled vegetables

Granchio 15
Fettuccine, crab meat, lightly spiced,
tomato cream

*Prime Filet Mignon 29
5oz tenderloin and grilled vegetables
with balsamic reduction

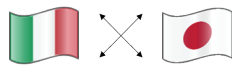
Siciliana 13
Spaghetti, homemade beef ragu sauce,
eggplant, spinach, garlic

*Tartuffo Fresco Seasonal (Market Price)
Fettuccine Carbonara, mixed mushrooms,
pancetta, poached egg
(table side truffle service)



JAPANESE PASTA SELECTION

Inspired by Italian cuisine



Mentaiko 16
Spaghetti with cod roe, mixed mushrooms and
shiso topping with Japanese seaweed



日本語のランチメニューもご用意しております。係の者にお申し付けください。
Japanese menu available upon request.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.



Prix-Fixe



A culinary journey through Taormina Sicilian Cuisine's grand menu
Created by Executive Chef Hiroyuki Mimura



ANTIPASTI

Today's Carpaccio
Chef's seasonal selection (Limited quantity)

paired with
Lamarca Prosecco, Veneto, Italy



PASTA COURSE

Frutti di mare
Squid ink linguine sautéed and lightly spiced with
shrimp, clams, tomatoes, garlic and olive oil

or

Granchio
Fresh pasta fettuccine with crab meat in a lightly spiced tomato cream
topped with a snow crab's claw

or

Ricci di mare
Spaghetti with fresh sea urchin and garlic

paired with
Antinori 'Bramito' Chardonnay, Umbria, Italy



MAIN COURSE

Prime Filet Mignon with balsamic reduction

paired with
Stags Leap Wine Cellars 'Artemis',
Cabernet Sauvignon Napa Valley



DOLCI

"Fantasia"
Seasonal Panna Cotta

\$42

Wine pairing with prix-fixe course
\$20

