

## 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 21  
Fresh lasagna with bechamel, homemade beef ragu with a hint of blue cheese and parmesan crust

Signature "Ricci di Mare" 36  
Spaghetti, fresh sea urchin, garlic

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

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

Chicken alla Griglia 21  
Breast and thigh with lemon butter, garlic and capers, served with grilled vegetables

Siciliana 15  
Spaghetti, homemade beef ragu sauce, lightly spiced, spinach, garlic

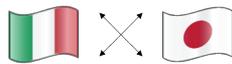
\*Prime Filet Mignon 39  
USDA Prime tenderloin, grilled vegetables with balsamic reduction

\*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ざいます。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

Carpaccio  
Kona Kampachi with pear vinaigrette, local ogo, microgreens

*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 (additional \$5)

*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*

