

Lunch Menu



INSALATE



Amuse Soup and Today's Salad 8
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 17
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 16
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 18
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

Please choose 1 pasta

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

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

Ricci di mare
Spaghetti with fresh sea urchin and garlic (additional \$8)

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