

## Lunch Menu



### INSALATE



Amuse Soup and Today's Salad 8  
Combination of a shot of chilled seasonal soup and chef's salad

Carpaccio 21  
Kona Kampachi with pear vinaigrette, local ogo, microgreens

\*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

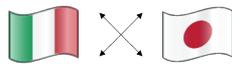
\*Prime Filet Mignon 39  
USDA Prime tenderloin, grilled vegetables with balsamic reduction

\*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

\$46

*Wine pairing with prix-fixe course  
\$20*

