

Vino

ITALIAN TAPAS & WINE BAR

served family style...

Ligurian Style "Trofie" Pasta

House-made "country" pasta, Hamakua mushrooms, sun-dried Hau'ula tomatoes, Genovese pesto, & Ligurian olive oil

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### **Pan Seared Scamorza Cheese**

*Grilled crostini, roasted Roma tomatoes, caramelized red onions, baby arugula and lemon herb vinaigrette*

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Twin Bridges Waialua Asparagus Milanese

Roasted Hamakua mushrooms, local organic egg, shaved parmesan cheese and white truffle oil

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### **Mini Veal Osso Buco**

*Slow braised, veal-red wine reduction & mashed potatoes*

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Warm Apple Tart

Caramel sauce and vanilla ice cream

\$42 family style

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Kabocha Pumpkin and Molokai Sweet Potato Ravioli

Pesto marinated prawns, sliced almonds and sage brown butter

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### **“Burrata” Housemade Mozzarella**

*Marscapone cheese, pesto and fresh locally grown tomato concasse*

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Truffled Mac & Cheese

*Proscuitto, mushrooms, aged Black Diamond white cheddar, double cream
Gouda, garlic cream and topped with bread crumbs*

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### **Vintage Natural Meats New York Steak**

*Roasted shallot red wine demi glace, broccolini and Tuscan mashed potatoes*

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Buttermilk Pannacotta

Port wine cherries

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