

Vino

ITALIAN TAPAS & WINE BAR

MENU A

Individually plated...

Kabocha Pumpkin and Molokai Sweet Potato Ravioli

Pesto marinated prawns, sliced almonds and sage brown butter

Pan Seared Scamorza Cheese

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

Oven Roasted Maine Lobster

Risotto, asparagus, fresh Oregon porcini mushrooms, tarragon buerre blanc and smoked trout caviar

Fresh Hawaiian Snapper

Ho Farms grape tomatoes, Kalamata olives, caperberries and Nalo Farms Yukon Gold potatoes

Vintage Natural Meats New York Steak

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

Warm Apple Tart

Caramel sauce and vanilla ice cream

\$59

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MENU B

Individually plated...

“Burrata” Housemade Mozzarella

Marscapone cheese, pesto and fresh locally grown tomato concasse

Twin Bridges Waialua Asparagus Milanese

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

Dungeness Crab “Alla Chitarra”

Hand-cut fresh linguine, Dungeness crab, jalapeno, basil, sweet corn and lobster- uni beurre blanc

Fresh Hawaiian Snapper

Ho Farms grape tomatoes, Kalamata olives, caperberries and Nalo Farms Yukon Gold potatoes

Slow Braised Mini Veal Osso Buco

Seasonal vegetables, veal-red wine reduction & mashed potatoes

Buttermilk Pannacotta

Port wine bing cherries

\$59