

# Assaggio

## ristorante italiano • lunch menu

Established Since 1990



### ala moana

1450 Ala Moana Blvd., Suite 1259  
Honolulu, HI 96814  
ph: 808.942.3446 ♦ 808.942.3615

### hawaii kai

7192 Kalaniana'ole Hwy.  
Hawaii Kai, HI 96825  
ph: 808.396.0756

### kahala bistro

4346 Waiālae Avenue  
Honolulu, HI 96816  
ph: 808.732.1011

### mililani

95-1249 Meheula Pkwy.  
Mililani, HI 96789  
ph: 808.623.5115

### kailua

354 Uluniu St  
Kailua, HI 96734  
ph: 808.261.2772

### kapolei

777 Kamokila Blvd., Suite A  
Kapolei, HI 96707  
ph: 808.674.8801

### hours ♦ ala moana

sunday - thursday 11:00a-3:00p & 4:30p-9:30p  
friday & saturday 11:00a-3:00p & 4:30p-10:00p

### hours ♦ hawaii kai

sunday - thursday 11:00a-2:30p & 5:00p-9:30p  
friday & saturday 11:00a-2:30p & 5:00p-10:00p  
(sunday - dinner only)

### hours ♦ kahala bistro

sunday - thursday 11:30a-2:30p & 5:00p-9:30p  
friday & saturday 11:30a-2:30p & 5:00p-10:00p

### hours ♦ mililani, kailua, kapolei

sunday - thursday 11:30a-2:30p & 5:00p-9:30p  
friday & saturday 11:30a-2:30p & 5:00p-10:00p  
(kailua: saturday & sunday - dinner only)  
(kapolei: sunday - dinner only)



reservations recommended ♦ prices subject to change ♦ gift certificates available  
we reserve the right to refuse service at anytime ♦ no checks accepted

# antipasti

appetizers

Assaggio

## cold appetizers

|  |        |  |                   |
|--|--------|--|-------------------|
| Home Made Cold Antipasto<br><i>Prosciutto, Salami, Cheese, Anchovies, Marinated Vegetables and Olives over a Bed of Romaine Lettuce with Home Made Vinaigrette Dressing.</i> | \$8.90 | Prosciutto and Melone<br><i>Italian Ham and Melon.</i>                               | \$8.90            |
| Roasted Peppers  | \$8.90 | Salami, Cheese, and Anchovies Carpaccio<br><i>Thin Sliced Raw Beef Filet Mignon.</i> | \$8.90<br>\$10.90 |
| Artichoke Peperonata<br><i>Marinated Artichoke Hearts, and Roasted Peppers Served in a Home Made Vinaigrette Dressing.</i>   | \$9.90 | Smoked Salmon  | \$11.90           |
|  |        | Jumbo Shrimp Cocktail  | \$13.90           |

## hot appetizers

|  |         |  |         |
|--|---------|--|---------|
| Garlic Bread   | \$5.90  | Fried Crab Cake (Ala Moana Only)   | \$11.90 |
| Garlic Bread Pesto<br><i>Garlic Bread Topped with Pesto and Sun Dried Tomatoes.</i>  | \$7.90  | Shrimp Alla Basil<br><i>Shrimp Cooked with White Wine, Butter and Fresh Basil.</i>                                 | \$14.90 |
| Mozzarella in Carrozza<br><i>Deep Fried Mozzarella Cheese.</i>   | \$8.90  | Zuppa Di Clam Appetizer<br><i>Fresh Clams in a Red Wine Tomato Sauce.</i>  | \$14.90 |
| Calamari in Carrozza<br><i>Deep Fried Calamari.</i>  | \$9.90  | Fresh Clams Scampi Style<br><i>Fresh Clams in Olive Oil, Garlic, White Wine and Butter.</i>                        | \$14.90 |
| Fried Calamari Legs<br><i>Deep Fried Calamari Legs Served with a Special Tartar Sauce..</i>  | \$9.90  | Fresh Clam Casino<br><i>Fresh Clams with Bacon, Onion, Basil, White Wine and Butter.</i>                           | \$14.90 |
| Eggplant Rollatini<br><i>Eggplant Rolled and Stuffed with Ricotta Cheese and Simmered in Tomato Sauce with Mozzarella Cheese.</i>  | \$9.90  | Home Made Hot Antipasto<br><i>Mixed Seafood in Garlic, Spicy Cayenne and Paprika with White Wine Butter Sauce.</i> | \$15.90 |
| Grilled Portobello Mushroom with Eggplant<br><i>Grilled Whole Portobello Mushroom with Diced Eggplant, Red Roasted Pepper, Onion, Sweet Basil in a Balsamic Vinegar &amp; Extra Virgin Olive Oil Dressing.</i> | \$13.90 | Hot Carpaccio<br><i>Thin Sliced Raw Beef Filet Mignon Served over Sliced Lettuce with Mushroom Butter Sauce.</i>   | \$15.90 |

# beverage



|   |        |                        |        |
|---|--------|------------------------|--------|
| Juice<br><i>Orange, Pineapple or Cranberry.</i> | \$5.25 | Herbal Tea             | \$2.75 |
| Plantation Iced Tea                             | \$4.75 | Kona Coffee or Hot Tea | \$2.75 |
| Mineral Water                                   | \$4.75 | Iced Tea (Free Refill) | \$3.50 |
| Soda  | \$2.75 |                        |        |



- ◆ **Gratuity of 18% will be added to parties of 8 or more persons.**
- ◆ **No separate checks allowed for parties of 8 or more persons.**
- ◆ **Additional charge of \$2.00 each for split of entree.**
- ◆ **Prices subject to change.**

# zuppe

soup cup \$4.90 bowl \$5.90

# Assaggio

Pasta Fagioli  
*Macaroni and Beans  
Soup, with Hamhocks.*

Minestrone  
*Vegetable Soup.*

Vichyssoise  
*Potato Soup (cold).*



# insalate

salads

Tossed Green Salad \$5.90

Pickled Mixed Vegetables \$6.90

*Carrots, Bell Peppers, Celery*

Bay Shrimp Salad or Chicken Salad \$7.90

Calamari Vinaigrette \$7.90

Seafood Salad \$8.90

Caesar Salad (Per Person) Plain \$8.90

*Romaine Lettuce, Eggs, Garlic, Chicken \$9.90*

*Anchovies, and Cheese. Shrimp \$10.90*

*Minimum Two Orders Prepared Tableside.*

Fresh Tomato Salad \$8.90

*Fresh Sliced Tomatoes, Celery, Onions,*

*Capers, Olive Oil, Italian Parsley, and*

*Fresh Basil in a Red Wine Vinaigrette Dressing.*

Caprese Salad \$10.90

*Fresh Sliced Buffalo Mozzarella, Tomato,  
and Fresh Basil in a Balsamic Vinaigrette Dressing.*

Pan Grilled Scallop or Jumbo Shrimp \$18.90

*Scallops Lightly Floured or Jumbo Shrimp*

*Seasoned and Pan Grilled with Olive Oil and*

*Garlic over Mixed Greens with Homemade Dressing.*

"Crispy Golden" Fish Salad \$18.90

*Seasonal Fillet Fish Pan Fried in Olive Oil*

*and Crispy Garlic over Mixed Greens with*

*Homemade Dressing.*

Sliced New York Steak Salad \$19.90

*Sliced New York Steak with a Mushroom, Onion, and*

*White Wine Butter Sauce. Served over Mixed Greens*

*with Homemade Dressing.*

# cantorno e vegetali

vegetable

Crispy Roasted Potatoes \$8.90

*Potatoes Roasted in Olive Oil.*

Roasted Potatoes, Mushrooms and Onions \$9.90

*Potatoes Roasted in Olive Oil, Garlic,*

*Onions and Mushrooms.*

Mushroom Sauté \$10.90

*Mushrooms Sauteéd in Olive Oil, Garlic, Salt*

*& Pepper, and Dried Basil.*

Zucchini Sauté \$10.90

*Zuchinis Sauteéd in Olive Oil, Garlic, Salt & Pepper,*

*and Dried Basil, or Marinara Sauce.*

Sweet Broccoli Sauté \$10.90

*Sweet Broccoli Sauteéd in Olive Oil, Garlic,*

*Salt & Pepper, and Dried Basil.*

Fresh Asparagus Sauté (Seasonal) \$11.90

*Fresh Asparagus Sauteéd in Olive Oil, Garlic,*

*Salt & Pepper, and Dried Basil.*

# sandwiches

**Prepared with Home Made Baked Bread, Served with a House Side Salad and Home Made Dressing.**

Salami or Prosciutto Sandwich (Cold Cut) \$9.90

Meatball or Sausage Sandwich \$9.90

Eggplant Parmigiana Sandwich \$9.90

Sausage Pepper Sandwich \$10.90

Open Face Eggplant & Zucchini Sandwich \$10.90

*Breaded Eggplant and Zucchini Sauteéd in Olive*

*Oil and Garlic, Topped with Melted Mozzarella Cheese.*

Chicken Parmigiana Sandwich \$11.90

Portobello Mushroom Sandwich \$11.90

*Black Pan Grilled Portobello Mushroom with Red*

*Roasted Pepper, Onion, Spinach, and a Balsamic*

*Vinegar Olive Oil Dressing.*

Fish Sandwich \$14.90

◆ **Gratuity of 18% will be added to parties of 8 or more persons.** ◆ **No separate checks allowed for parties of 8 or more persons.** ◆ **Additional charge of \$2.00 each for split of entree.** ◆ **Prices subject to change.**

# specialita della casa

house specialties

*Assaggio*

|   |         |  |
|---|---------|--|
| <b>Fettucini Alfredo</b>  |         |  |
| ◆ <i>Broccoli, Cream and Cheese Sauce.</i>  | \$15.90 |  |
| ◆ <i>Julienne Chicken Breast and Broccoli.</i>  | \$16.90 |  |
| ◆ <i>Jumbo Shrimp and Broccoli.</i>   | \$18.90 |  |
| <b>Cheese Ravioli</b>   |         |  |
| ◆ <i>Stuffed with Ricotta Cheese in a Savory Tomato Sauce.</i>  | \$14.90 |  |
| ◆ <i>Stuffed with Ricotta Cheese in a Savory Meat Sauce.</i>  | \$15.90 |  |
| <b>Rigatoni Alla Ricotta</b>  | \$15.90 |  |
| <i>Rigatoni Tossed with Ricotta Cheese in Tomato Sauce.</i>   |         |  |
| <b>Rigatoni Arrabiata</b>   | \$15.90 |  |
| <i>Pan Fried Bacon and Ham with Spicy Tomato Sauce.</i>   |         |  |
| <b>Lasagna</b>  | \$16.90 |  |
| <i>Hearty Tomato Meat Sauce with Ricotta Cheese and Melted Mozzarella.</i>  |         |  |
| • <b>Linguine Vegetable</b>   | \$14.90 |  |
| <i>Mixed Fresh Vegetables Sauteéd with Olive Oil and Garlic Served over a Bed of Linguine.</i>  |         |  |
| • <b>Boneless Julienne Chicken Vegetable</b>  | \$15.90 |  |
| <i>Boneless Julienne Chicken Sauteéd with Olive Oil, Garlic and Mixed Fresh Vegetables. Served over a Bed of Linguine.</i>  |         |  |
| • <b>Shrimp Vegetable</b>   | \$15.90 |  |
| <i>Shrimp Sauteéd with Olive Oil, Garlic and Mixed Fresh Vegetables. Served over a Bed of Linguine.</i>   |         |  |
| • <b>Calamari Strips Vegetable</b>  | \$15.90 |  |
| <i>Calamari Strips Sauteéd with Olive Oil, Garlic and Mixed Fresh Vegetables. Served over a Bed of Linguine.</i>  |         |  |
| • <i>Choice of Garlic or Tomato Sauce, Pesto Sauce or Alfredo Sauce.</i>  |         |  |
| <b>Sausages and Peppers with Potato</b>   | \$15.90 |  |
| <i>Sliced Sausages, Pan Fried in Olive Oil and Garlic, with Bell Peppers, Onions, Mushrooms and a light White Wine Sauce. Served with Roasted Potatoes.</i>         |         |  |
| <b>Linguine Broccoli Olio</b>   | \$14.90 |  |
| <i>Broccoli Pan Fried in Olive Oil, Garlic and Anchovies. Served over a Bed of Linguine.</i>  |         |  |
| <b>Linguine Alla Pomodori</b>   | \$14.90 |  |
| <i>Pan Fried Bacon in Light Olive Oil, with Garlic, Onion, Fresh Tomato, Fresh Basil in a White Wine Tomato Sauce. Served over a Bed of Linguine.</i>               |         |  |
| <b>Linguine Putanesca</b>   | \$14.90 |  |
| <i>Pan Fried in Olive Oil, Garlic, Anchovies, Capers, Chili Flakes and Italian Parsley a Light Spicy Tomato Sauce. Served over a Bed of Linguine.</i>               |         |  |
| <b>Eggplant Alla Parmigiana</b>   | \$14.90 |  |
| <i>Lightly Breaded Pan Fried Eggplant, Topped with Tomato Sauce and Melted Mozzarella Cheese. Served with Linguine.</i>   |         |  |
| <b>Fresh Eggplant Milanese</b>  | \$14.90 |  |
| <i>Diced Eggplant Pan Fried in Olive Oil, Garlic and Fresh Basil. Served over a Bed of Linguine.</i>  |         |  |
| <b>Baked Stuffed Eggplant</b>   | \$15.90 |  |
| <i>Eggplant Stuffed with Ricotta Cheese and Topped with Tomato Sauce and Melted Mozzarella Cheese. Served with Linguine.</i>  |         |  |
| <b>Chicken Anchovy Olio</b>   | \$15.90 |  |
| <i>Boneless Chicken Thighs Pan Fried in Olive Oil, Garlic and Anchovies. Served over a Bed of Linguine.</i>   |         |  |
| <b>Shrimp Picante (Spicy)</b>   | \$18.90 |  |
| <i>Breaded Jumbo Shrimp Pan Fried in Olive Oil, Garlic, Chili Flakes and Fresh Basil. Served over a Bed of Linguine.</i>  |         |  |
| <b>Seafood Combination</b>  | \$19.90 |  |
| <i>Shrimp, Calamari, Clams, and Mussels Prepared Spicy or Mild. Choice of Garlic or Tomato Sauce. Served over a Bed of Linguine.</i>                                |         |  |
| <b>Sicilian Chicken</b>   | \$15.90 |  |
| <i>Boneless Chicken Thighs, Pan Fried in Olive Oil and Garlic, with Bell Peppers, Onions, Mushrooms and a light White Wine Sauce. Served with Roasted Potatoes.</i> |         |  |

◆ **Gratuity of 18% will be added to parties of 8 or more persons.** ◆ **No separate checks allowed for parties of 8 or more persons.** ◆ **Additional charge of \$2.00 each for split of entree.** ◆ **Prices subject to change.**

# farinacci

pasta - choice of linguine, fettucini or rigatoni

*Assaggio*

|  |         |   |         |
|--|---------|---|---------|
| Marinara, Anchovy or Pesto Sauce                             | \$13.90 | Sausage and Meat Ball Combination                             | \$14.90 |
| Meat Ball or Pork Sausage                                    | \$14.90 | Meat Sauce  | \$14.90 |
| Mushroom   | \$14.90 | Sausage Olio  | \$15.90 |
| <i>Choice of Garlic or Tomato Sauce.</i>                     |         | <i>Sliced Sausage Pan Fried in Olive Oil,</i>                 |         |
| Carbonara  | \$15.90 | <i>Garlic, and Anchovies.</i>                                 |         |
| <i>Bacon and Ham Pan Fried in Olive Oil, Garlic, Onions,</i> |         | Sausage Putanesca   | \$15.90 |
| <i>mixed with Egg and Parmesan Cheese.</i>                   |         | <i>Sliced Sausage Pan Fried in Olive Oil, Garlic, Capers,</i> |         |
| Clam Sauce   | \$15.90 | <i>Anchovies, Spicy Chili Flakes, and Tomato Sauce.</i>       |         |
| <i>Chopped Clams Pan Fried in Olive Oil, Garlic</i>          |         | Sausage Alla Pomodori   | \$15.90 |
| <i>with Light White Wine.</i>                                |         | <i>Sliced Sausage Pan Fried in Olive Oil, Garlic</i>          |         |
| ◆ <i>Tomato Sauce Available.</i>                             |         | <i>with Bacon, Onion, Fresh Tomato, Fresh Basil,</i>          |         |
|  |         | <i>and White Wine Tomato Sauce.</i>                           |         |

# dal pollaio

from the chicken coop

|  |         |  |         |
|--|---------|--|---------|
| Chicken Alla Cacciatore                                  | \$15.90 | Chicken Alla Parmigiana                                    | \$15.90 |
| <i>Boneless Chicken Thighs with Olive Oil, Garlic,</i>   |         | <i>Boneless Chicken Breast Lightly Breaded</i>             |         |
| <i>Mushrooms, Bell Peppers, Black Olives, Red Wine</i>   |         | <i>with Melted Mozzarella Cheese and Tomato Sauce.</i>     |         |
| <i>and Tomato Sauce.</i>                                 |         | Chicken Alla Pomodori                                      | \$15.90 |
| Chicken Assaggio   | \$15.90 | <i>Boneless Chicken Thighs with Bacon, Onion,</i>          |         |
| <i>Boneless Julienne Chicken Pan Fried in Light</i>      |         | <i>Fresh Chopped Tomato, Fresh Basil, and White Wine</i>   |         |
| <i>Olive Oil, Garlic, Spicy Pepperocini, Roasted Red</i> |         | <i>Tomato Sauce.</i>                                       |         |
| <i>Peppers, Capers, Black Olives, Mushrooms,</i>         |         | Chicken Alla Oreganata                                     | \$15.90 |
| <i>and White Wine Butter Sauce.</i>                      |         | <i>Boneless Chicken Thighs, Pan Fried in Olive Oil,</i>    |         |
| Chicken Alla Marsala                                     | \$15.90 | <i>Garlic and Oregano.</i>                                 |         |
| <i>Boneless Breaded Chicken Breast with a</i>            |         | Chicken Alla Sorrentino                                    | \$17.90 |
| <i>Mushroom Marsala Wine Butter Sauce.</i>               |         | <i>Boneless Breaded Chicken Breast Layered with Sliced</i> |         |
| Chicken Putanesca  | \$15.90 | <i>Breaded Eggplant, Melted Mozzarella Cheese, with a</i>  |         |
| <i>Boneless Chicken Thighs Pan Fried in Olive Oil,</i>   |         | <i>Mushroom Marsala Wine Butter Sauce.</i>                 |         |
| <i>Garlic, Anchovies, Capers, Chili Flakes and</i>       |         | Chicken Alla Saltimbocca Romana                            | \$17.90 |
| <i>Italian Parsley with a Light Spicy Tomato Sauce.</i>  |         | <i>Boneless Chicken Breast Lightly Breaded</i>             |         |
| Chicken Piccata  | \$15.90 | <i>Pan Fried in Olive Oil, Topped with Spinach,</i>        |         |
| <i>Boneless Chicken Breast Lightly Breaded</i>           |         | <i>Melted Mozzarella Cheese, Prosciutto Ham</i>            |         |
| <i>Pan Fried in Olive Oil, Capers, Garlic and</i>        |         | <i>in a Mushroom White Wine Butter Sauce.</i>              |         |
| <i>Lemon with a White Wine Butter Sauce.</i>             |         |  |         |

# side orders

|                                |        |                           |        |
|--------------------------------|--------|---------------------------|--------|
| Loaf of Homemade Italian Bread | \$1.50 | Meat Ball or Pork Sausage | \$8.90 |
| Steamed White Rice             | \$1.90 | Sausage and Pepper        | \$8.90 |
| Crispy Roasted Garlic          | \$1.90 | Pasta                     |        |
| Alfredo Sauce                  | \$1.90 | <i>Garlic or Tomato</i>   | \$7.90 |
| Pesto Sauce                    | \$1.90 | <i>Alfredo</i>            | \$8.90 |
|                                |        | <i>Mushroom</i>           | \$9.90 |

◆ **Gratuity of 18% will be added to parties of 8 or more persons.** ◆ **No separate checks allowed for parties of 8 or more persons.** ◆ **Additional charge of \$2.00 each for split of entree.** ◆ **Prices subject to change.**

# dal mare

seafood - choice of pasta, potato, rice or vegetable



|   |                |   |                |
|---|----------------|---|----------------|
| <b>Calamari Marinara</b>  | <b>\$15.90</b> | <b>Scallops and Shrimps Alla Bolla</b>  | <b>\$18.90</b> |
| <i>Pan Fried Calamari Strips in Olive Oil and Garlic with a Red Wine Tomato Sauce.</i>  |                | <i>Scallops and Jumbo Shrimp Pan Fried in Olive Oil and Garlic with Snow Peas in a White Wine Butter Sauce. Tomato Sauce Available.</i>   |                |
| <b>Calamari Alla Parmigiana</b>   | <b>\$15.90</b> | <b>Fresh Clams Scampi</b>   | <b>\$17.90</b> |
| <i>Calamari Steak Lightly Breaded and Pan Fried in Olive Oil and Garlic with Melted Mozzarella Cheese, in Tomato Sauce.</i>                                     |                | <i>Fresh Clams Lightly Pan Fried in Olive Oil and Garlic, with Light Wine Butter Sauce. Served over Linguine. Tomato Sauce Available.</i> |                |
| <b>Calamari Alla Scampi Style</b>   | <b>\$15.90</b> | <b>Fresh Clam Casino</b>  | <b>\$17.90</b> |
| <i>Calamari Steak Lightly Floured and Pan Fried in Olive Oil and Garlic with a White Wine Butter Sauce.</i>   |                | <i>Fresh Clams Pan Fried in Olive Oil and Garlic, with Bacon, Onion, Fresh Basil and a White Wine Butter Sauce</i>                        |                |
| <b>Mussels Alla Marinara</b>  | <b>\$15.90</b> | <b>Fish Sauté</b>   | <b>\$18.90</b> |
| <i>Pan Fried Mussels in Olive Oil and Garlic with a Red Wine Tomato Sauce.</i>  |                | <i>Pan Fried Fresh Fish in Olive Oil with Crispy Garlic.</i>  |                |
| <b>Mussels Alla Basil</b>   | <b>\$15.90</b> | <b>Fish Alla Piccata</b>  | <b>\$18.90</b> |
| <i>Pan Fried Mussels in Olive Oil, Garlic with Fresh Basil in a White Wine Butter Sauce.</i>  |                | <i>Pan Fried Fresh Fish in Olive Oil and Garlic, with Lemon, Capers, White Wine and a Light Butter Sauce.</i>                             |                |
| <b>Shrimp Marinara</b>  | <b>\$18.90</b> | <b>Fish Alla Scampi</b>   | <b>\$18.90</b> |
| <i>Jumbo Shrimp Lightly Floured and Pan Fried in Olive Oil, Garlic and Mushrooms with a Red Wine Tomato Sauce.</i>  |                | <i>Pan Fried Fresh Fish in Olive Oil and Garlic, with a White Wine Butter Sauce.</i>  |                |
| <b>Shrimp Scampi</b>  | <b>\$18.90</b> | <b>Fish Arrabiata</b>   | <b>\$18.90</b> |
| <i>Jumbo Shrimp Pan Fried in Olive Oil, Garlic with a White Wine Butter Sauce.</i>  |                | <i>Pan Fried Fresh Fish in Olive Oil and Garlic with Ham, Bacon, and Spicy Tomato Sauce.</i>  |                |
| <b>Shrimp Alla Francese</b>   | <b>\$18.90</b> | <b>Fish Oreganata</b>   | <b>\$18.90</b> |
| <i>Pan Fried Breaded Jumbo Shrimp in Egg Batter, Garlic, Lemon, and a White Wine Butter Sauce.</i>  |                | <i>Pan Fried Fresh Fish in Olive Oil, Garlic and Oregano.</i>   |                |
| <b>Shrimp Assaggio</b>  | <b>\$18.90</b> | <b>Fish Alla Pomodori</b>   | <b>\$18.90</b> |
| <i>Jumbo Shrimp Pan Fried in Light Olive Oil, Garlic, Spicy Pepperocini, Roasted Red Peppers, Capers, Black Olives, Mushrooms, and White Wine Butter Sauce.</i> |                | <i>Pan Fried Fresh Fish in Olive Oil and Garlic with Bacon, Onion, Fresh Diced Tomato, Fresh Basil, and a White Wine Tomato Sauce.</i>    |                |
| <b>Scallops Alla Scampi Style</b>   | <b>\$18.90</b> |   |                |
| <i>Scallops Pan Fried in Olive Oil and Garlic with Snow Peas in a White Wine Butter Sauce.</i>  |                |   |                |

◆ **Gratuity of 18% will be added to parties of 8 or more persons.** ◆ **No separate checks allowed for parties of 8 or more persons.** ◆ **Additional charge of \$2.00 each for split of entree.** ◆ **Prices subject to change.**

# dalla griglia

grill - choice of pasta, potato, rice or vegetable

Assaggio

## Filet Mignon \$22.90

*Black Pan Grilled Filet with Mushrooms and Onions in a Light Butter Sauce and White Wine.*

## New York Steak \$20.90

*Black Pan Grilled New York Steak with Lightly Buttered Mushrooms and Onions with a Wine Sauce.*

## Pepper Steak \$20.90

*Black Pan Grilled Steak with Bell Peppers, Peppercorn, and Onions in a Light Butter Sauce and Red Wine.*

## Osso Bucco Alla Romana \$20.90

*Braised Veal Shank with Onions, Garlic in a Lightly Seasoned Tomato Sauce.*



*Chef's Special: Filet Mignon and Shrimp Scampi*

# vitello e altro

veal - choice of pasta, potato, rice or vegetable

## Veal Alla Parmigiana \$18.90

*Lightly Breaded Pan Fried Veal Cutlet, Topped with Tomato Sauce and Melted Mozzarella Cheese.*

## Veal Alla Milanese \$18.90

*Lightly Breaded Veal Cutlet Pan Fried in Olive Oil and Garlic. Served with Linguine.*

## Veal Alla Marsala \$18.90

*Breaded Veal Cutlet with Mushrooms and a Marsala Wine Butter Sauce.*

## Veal Alla Francese \$18.90

*Pan Fried Breaded Veal Cutlet in Egg Batter, Garlic, Lemon, and a White Wine Butter Sauce.*

## Veal Alla Piccata \$18.90

*Pan Fried Lightly Floured Veal Cutlet in Olive Oil and Garlic, with Lemon, Capers in a White Wine Butter Sauce.*

## Veal Alla Rollatini \$19.90

*Veal Cutlet Lightly Breaded Rolled with Ricotta Cheese, Topped with Melted Mozzarella and Simmered in Tomato Sauce.*

## Veal Alla Sorrentino \$19.90

*Veal Cutlet Layered with Sliced Breaded Eggplant, Melted Mozzarella Cheese, with a Mushroom Marsala Wine Butter Sauce.*

## Veal Saltimbocca Romana \$19.90

*Lightly Breaded Veal Pan Fried in Olive Oil, Topped with Spinach, Melted Mozzarella Cheese, Prosciutto Ham in a Mushroom White Wine Butter Sauce.*

◆ **Gratuity of 18% will be added to parties of 8 or more persons.** ◆ **No separate checks allowed for parties of 8 or more persons.** ◆ **Additional charge of \$2.00 each for split of entree.** ◆ **Prices subject to change.**

# chef's special

combination plates  
choice of pasta, potato, rice or vegetable

*Assaggio*

|  |         |
|--|---------|
| <b>Filet Mignon and Shrimp Scampi</b><br>◆ <i>Filet Mignon with Mushrooms and Onions in a White Wine Sauce.</i><br>◆ <i>Jumbo Shrimp Pan Fried in Olive Oil, Garlic, with a White Wine Butter Sauce.</i>   | \$28.90 |
| <b>New York Steak and Scallop Scampi</b><br>◆ <i>New York Steak with Mushrooms and Onions in a White Wine Sauce.</i><br>◆ <i>Sea Scallops Pan Fried in Olive Oil, Garlic with a White Wine Butter Sauce.</i>   | \$26.90 |
| <b>Osso Bucco and Shrimp Scallop Alla Bolla</b><br>◆ <i>Braised Veal Shank with Onions, Garlic with a Lightly Seasoned Tomato Sauce.</i><br>◆ <i>Jumbo Shrimp and Sea Scallops Pan Fried in Olive Oil, Garlic with Snow Peas in a White Wine Butter Sauce.</i>       | \$26.90 |
| <b>Fresh Fish and Chicken Olio</b><br>◆ <i>Fresh Island Fish Pan Fried in Olive Oil and Garlic.</i><br>◆ <i>Boneless Chicken Thighs Pan Fried in Olive Oil, Garlic, and Anchovies.</i>   | \$24.90 |
| <b>Veal and Shrimp Piccata</b><br>◆ <i>Veal Scallopini Pan Fried in Olive Oil, Garlic, Lemon, Capers with a White Wine Butter Sauce.</i><br>◆ <i>Jumbo Shrimp Pan Fried in Olive Oil, Garlic, Lemon, Capers with a White Wine Butter Sauce.</i>                      | \$24.90 |
| <b>Shrimp and Chicken Picante (Spicy Garlic Shrimp and Chicken)</b><br>◆ <i>Breaded Jumbo Shrimp Pan Fried in Olive Oil, Garlic, Fresh Basil and Chili Pepper.</i><br>◆ <i>Boneless Chicken Thighs Pan Fried in Olive Oil, Garlic, Fresh Basil and Chili Pepper.</i> | \$24.90 |
| <b>Chicken Parmigiana and Ravioli</b><br>◆ <i>Boneless Chicken Breast Breaded and Baked with Tomato Sauce and Melted Mozzarella Cheese.</i><br>◆ <i>Served with Ravioli and Tomato Sauce.</i><br><i>(Entree Served with Ravioli Pasta)</i>                           | \$22.90 |
| <b>Chicken, Jumbo Shrimp and Portobello</b><br>◆ <i>Boneless Chicken Thigh Sauteéd with Shrimp, Portobello Mushroom, Sundried Tomato, Onion, Spinach and Homemade Chicken Stock.</i><br><i>(Served over Linguine)</i>  | \$20.90 |
| <b>Fresh Clam Fungi</b><br>◆ <i>Sauteéd Fresh Clams with Mushrooms in a Red Wine Tomato Sauce.</i><br><i>(Served over Linguine)</i>  | \$19.90 |
| <b>Chicken Portobello and Eggplant</b><br>◆ <i>Boneless Julienne Chicken Sauteéd with Diced Eggplant, Portobello Mushroom, Red Roasted Pepper, Onion, Sweet Basil and Balsamic Vinegar and Olive Oil.</i><br><i>(Served over Linguine)</i>                           | \$18.90 |

## deli items

|                          |         |                                      |        |
|--------------------------|---------|--------------------------------------|--------|
| Marinara Sauce (1 quart) | \$10.90 | Meat Balls or Pork Sausage (1 pound) | \$9.90 |
| Meat Sauce (1 quart)     | \$14.90 | Loaf of Homemade Italian Bread       | \$1.50 |
| House Dressing (1 pint)  | \$7.90  |                                      |        |
| House Dressing (1 quart) | \$14.90 |                                      |        |

- ◆ **Gratuity of 18% will be added to parties of 8 or more persons.**
- ◆ **No separate checks allowed for parties of 8 or more persons.**
- ◆ **Additional charge of \$2.00 each for split of entree.**
- ◆ **Prices subject to change.**