

Assaggio

ristorante italiano ♦ dinner menu

Established Since 1990



ala moana

1450 Ala Moana Blvd., Suite 1259
Honolulu, HI 96814
ph: 808.942.3446 ♦ 808.942.1935

hawaii kai

7192 Kalanianaʻole Hwy.
Hawaii Kai, HI 96825
ph: 808.396.0756

mililani

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

kailua

354 Uluniu St
Kailua, HI 96734
ph: 808.261.2772

kapolei (New Location)

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 ♦ 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	\$8.90
<i>Prosciutto, Salami, Cheese, Anchovies, Marinated Vegetables and Olives over a Bed of Romaine Lettuce with Home Made Vinaigrette Dressing.</i>	
Artichoke Peperonata	\$8.90
<i>Marinated Artichoke Hearts, and Roasted Peppers Served in a Home Made Vinaigrette Dressing.</i>	

HOT APPETIZERS

Garlic Bread	\$4.90
Spiedini Alla Romana	\$5.90
<i>Bread & Cheese, Anchovy.</i>	
Mozzarella in Carrozza	\$7.90
<i>Deep Fried Mozzarella Cheese.</i>	
Calamari in Carrozza	\$8.90
<i>Deep Fried Calamari.</i>	
Eggplant Rollatini	\$9.90
<i>Eggplant Rolled and Stuffed with Ricotta Cheese and Simmered in Tomato Sauce with Mozzarella Cheese.</i>	
Fried Crab Cake (Ala Moana Only)	\$11.90
Zuppa Di Clam Appetizer	\$12.90
<i>Fresh Clams in a Red Wine Tomato Sauce.</i>	

Jumbo Shrimp Cocktail	\$13.90
Smoked Salmon	\$11.90
Prosciutto and Melone	\$7.90
<i>Italian Ham and Melon.</i>	
Roasted Peppers	\$7.90
Salami, Cheese, and Anchovies	\$7.90
Carpaccio	\$9.90
<i>Thin Sliced Raw Beef Filet Mignon.</i>	

Fresh Clams Scampi Style	\$12.90
<i>Fresh Clams in Olive Oil, Garlic, White Wine and Butter.</i>	
Fresh Clam Casino	\$13.90
<i>Fresh Clams with Bacon, Onion, Basil, White Wine and Butter.</i>	
Home Made Hot Antipasto	\$15.90
<i>Mixed Seafood in Garlic, Spicy Cayenne and Paprika with White Wine Butter Sauce.</i>	
Shrimp Alla Basil	\$15.90
<i>Shrimp Cooked with White Wine, Butter and Fresh Basil.</i>	
Grilled Portobello Mushroom with Eggplant	\$13.90
<i>Grilled Whole Portobello Mushroom with Diced Eggplant, Red Roasted Pepper, Onion, Sweet Basil in a Balsamic Vinegar & Extra Virgin Olive Oil Dressing.</i>	

insalate

salads

Tossed Green Salad	\$4.90
Bay Shrimp Salad	\$7.90
Calamari Vinaigrette	\$7.90
Chicken Salad	\$7.90
Seafood Salad	\$8.90
Caesar Salad (Per Person)	Plain \$7.90
<i>Romaine Lettuce, Eggs, Garlic, Anchovies, and Cheese.</i>	
	Chicken \$8.90
	Shrimp \$9.90
<i>Minimum Two Orders Prepared Tableside.</i>	
Fresh Tomato Salad	\$8.90
<i>Fresh Sliced Tomatoes, Celery, Onions, Capers, Olive Oil, Italian Parsley, and Fresh Basil in a Red Wine Vinaigrette Dressing.</i>	
Caprese Salad	\$9.90
<i>Fresh Sliced Buffalo Mozzarella, Tomato, and Fresh Basil in a Balsamic Vinaigrette Dressing.</i>	

Pan Grilled Scallop or Jumbo Shrimp	\$17.90
<i>Scallops Lightly Floured or Jumbo Shrimp Seasoned and Pan Grilled with Olive Oil and Garlic over Mixed Greens with Homemade Dressing.</i>	
"Crispy Golden" Fish Salad	\$17.90
<i>Seasonal Fillet Fish Pan Fried in Olive Oil and Crispy Garlic over Mixed Greens with Homemade Dressing.</i>	
Sliced New York Steak Salad	\$19.90
<i>Sliced New York Steak with a Mushroom, Onion, and White Wine Butter Sauce. Served over Mixed Greens with Homemade Dressing.</i>	

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cantorno e vegetali

vegetable

Assaggio

Crispy Roasted Potatoes \$7.90
Potatoes Roasted in Olive Oil.

Roasted Potatoes, Mushrooms and Onions \$8.90
Potatoes Roasted in Olive Oil, Garlic, Onions and Mushrooms.

Mushroom Sauté \$9.90
Mushrooms Sauteéd in Olive Oil, Garlic, Salt & Pepper, and Dried Basil.

Zucchini Sauté \$9.90
Zuchinis Sauteéd in Olive Oil, Garlic, Salt & Pepper, and Dried Basil, or Marinara Sauce.

Sweet Broccoli Sauté \$9.90
Sweet Broccoli Sauteéd in Olive Oil, Garlic, Salt & Pepper, and Dried Basil.

Fresh Asparagus Sauté (Seasonal) \$10.90
Fresh Asparagus Sauteéd in Olive Oil, Garlic, Salt & Pepper, and Dried Basil.



zuppe

soup cup \$3.90 bowl \$4.90

Pasta Fagioli
Macaroni and Beans Soup, with Hamhocks.

Minestrone
Vegetable Soup.

Vichyssoise
Potato Soup (cold).



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specialita della casa

house specialties

Assaggio

Fettucini Alfredo

- ◆ Broccoli, Cream and Cheese Sauce.
- ◆ Chicken and Broccoli.
- ◆ Jumbo Shrimp and Broccoli.

Small Portion	\$15.90
Large Portion	\$17.90
Small Portion	\$16.90
Large Portion	\$18.90
Small Portion	\$18.90
Large Portion	\$22.90

Cheese Ravioli

- ◆ Stuffed with Ricotta Cheese in a Savory Tomato Sauce.
- ◆ Stuffed with Ricotta Cheese in a Savory Meat Sauce.

Small Portion	\$15.90
Large Portion	\$17.90
Small Portion	\$16.90
Large Portion	\$18.90

Rigatoni Alla Ricotta

Rigatoni Tossed with Ricotta Cheese in Tomato Sauce.

Small Portion	\$15.90
Large Portion	\$17.90

Rigatoni Arrabiata

Pan Fried Bacon and Ham with Spicy Tomato Sauce.

Small Portion	\$15.90
Large Portion	\$17.90

Lasagna

Hearty Tomato Meat Sauce with Ricotta Cheese and Melted Mozzarella.

\$18.90

Sausages and Peppers with Potato

Sliced Sausages, Pan Fried in Olive Oil and Garlic, with Bell Peppers, Onions, Mushrooms and a light White Wine Sauce. Served with Roasted Potatoes.

Small Portion	\$16.90
Large Portion	\$18.90

Linguine Vegetable

Mixed Fresh Vegetables Sauteéd with Olive Oil and Garlic
Served over a Bed of Linguine.

Small Portion	\$15.90
Large Portion	\$17.90

Boneless Julienne Chicken Vegetable

Boneless Julienne Chicken Sauteéd with Olive Oil, Garlic and Mixed Fresh Vegetables.
Served over a Bed of Linguine.

Small Portion	\$16.90
Large Portion	\$18.90

Shrimp Vegetable

Shrimp Sauteéd with Olive Oil, Garlic and Mixed Fresh Vegetables.
Served over a Bed of Linguine.

Small Portion	\$16.90
Large Portion	\$18.90

Calamari Strips Vegetable

Calamari Strips Sauteéd with Olive Oil, Garlic and Mixed Fresh Vegetables.
Served over a Bed of Linguine.

Small Portion	\$16.90
Large Portion	\$18.90

- ◆ Choice of Garlic or Tomato Sauce, Pesto Sauce or Alfredo Sauce.

Linguine Broccoli Olio

Broccoli Pan Fried in Olive Oil, Garlic and Anchovies.
Served over a Bed of Linguine.

Small Portion	\$15.90
Large Portion	\$17.90

Linguine Alla Pomodori

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.

Small Portion	\$15.90
Large Portion	\$17.90

Linguine Putanesca

Pan Fried in Olive Oil, Garlic, Anchovies, Capers, Chili Flakes and Italian Parsley a Light Spicy Tomato Sauce.
Served over a Bed of Linguine.

Small Portion	\$15.90
Large Portion	\$17.90

Eggplant Alla Parmigiana

Lightly Breaded Pan Fried Eggplant, Topped with Tomato Sauce and Melted Mozzarella Cheese.
Served with Linguine.

Small Portion	\$15.90
Large Portion	\$17.90

Fresh Eggplant Milanese

Diced Eggplant Pan Fried in Olive Oil, Garlic and Fresh Basil. Served over a Bed of Linguine.

Small Portion	\$15.90
Large Portion	\$17.90

Baked Stuffed Eggplant

Eggplant Stuffed with Ricotta Cheese and Topped with Tomato Sauce and Melted Mozzarella Cheese. Served with Linguine.

Small Portion	\$16.90
Large Portion	\$18.90

Sicilian Chicken

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.

Small Portion	\$16.90
Large Portion	\$18.90

Chicken Anchovy Olio

Boneless Chicken Thighs Pan Fried in Olive Oil, Garlic and Anchovies.
Served over a Bed of Linguine.

Small Portion	\$16.90
Large Portion	\$18.90

Shrimp Picante (Spicy)

Breaded Jumbo Shrimp Pan Fried in Olive Oil, Garlic, Chili Flakes and Fresh Basil. Served over a Bed of Linguine.

Small Portion	\$18.90
Large Portion	\$22.90

Seafood Combination

Shrimp, Calamari, Clams, and Mussels Prepared Spicy or Mild. Choice of Garlic or Tomato Sauce.
Served over a Bed of Linguine.

Small Portion	\$18.90
Large Portion	\$22.90

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farinacci

pasta - choice of linguine, fettucini or rigatoni



Marinara, Anchovy or Pesto Sauce	Small Portion \$13.90 Large Portion \$15.90	Sausage and Meat Ball Combination	Small Portion \$15.90 Large Portion \$17.90
Meat Ball, Pork or Chicken Sausage	Small Portion \$15.90 Large Portion \$17.90	Meat Sauce	Small Portion \$15.90 Large Portion \$17.90
Mushroom <i>Choice of Garlic or Tomato Sauce.</i>	Small Portion \$15.90 Large Portion \$17.90	Sausage Putanesca <i>Sliced Sausage Pan Fried in Olive Oil, Garlic, Capers, Anchovies, Spicy Chili Flakes, and Tomato Sauce.</i>	Small Portion \$16.90 Large Portion \$18.90
Sausage Olio <i>Sliced Sausage Pan Fried in Olive Oil, Garlic, and Anchovies.</i>	Small Portion \$15.90 Large Portion \$17.90	Carbonara <i>Bacon and Ham Pan Fried in Olive Oil, Garlic, Onions, mixed with Egg and Parmesan Cheese.</i>	Small Portion \$15.90 Large Portion \$17.90
Sausage Alla Pomodori <i>Sliced Sausage Pan Fried in Olive Oil, Garlic with Bacon, Onion, Fresh Tomato, Fresh Basil, and White Wine Tomato Sauce.</i>	Small Portion \$16.90 Large Portion \$18.90	Clam Sauce <i>Chopped Clams Pan Fried in Olive Oil, Garlic with Light White Wine.</i> ♦ Tomato Sauce Available.	Small Portion \$15.90 Large Portion \$17.90

dal pollaio

from the chicken coop

Chicken Alla Cacciatore <i>Boneless Chicken Thighs with Olive Oil, Garlic, Mushrooms, Bell Peppers, Black Olives, Red Wine and Tomato Sauce.</i>	Small Portion \$16.90 Large Portion \$18.90	Chicken Alla Parmigiana <i>Boneless Chicken Breast Lightly Breaded with Melted Mozzarella Cheese and Tomato Sauce.</i>	Small Portion \$16.90 Large Portion \$18.90
Chicken Assaggio <i>Boneless Julienne Chicken Pan Fried in Light Olive Oil, Garlic, Spicy Pepperocini, Roasted Red Peppers, Capers, Black Olives, Mushrooms, and White Wine Butter Sauce.</i>	Small Portion \$16.90 Large Portion \$18.90	Chicken Alla Pomodori <i>Boneless Chicken Thighs with Bacon, Onion, Fresh Chopped Tomato, Fresh Basil, and White Wine Tomato Sauce.</i>	Small Portion \$16.90 Large Portion \$18.90
Chicken Alla Marsala <i>Boneless Breaded Chicken Breast with a Mushroom Marsala Wine Butter Sauce.</i>	Small Portion \$16.90 Large Portion \$18.90	Chicken Alla Oreganata <i>Boneless Chicken Thighs, Pan Fried in Olive Oil, Garlic and Oregano.</i>	Small Portion \$16.90 Large Portion \$18.90
Chicken Putanesca <i>Boneless Chicken Thighs Pan Fried in Olive Oil, Garlic, Anchovies, Capers, Chili Flakes and Italian Parsley with a Light Spicy Tomato Sauce.</i>	Small Portion \$16.90 Large Portion \$18.90	Chicken Alla Sorrentino <i>Boneless Breaded Chicken Breast Layered with Sliced Breaded Eggplant, Melted Mozzarella Cheese, with a Mushroom Marsala Wine Butter Sauce.</i>	Small Portion \$17.90 Large Portion \$19.90
Chicken Piccata <i>Boneless Chicken Breast Lightly Breaded Pan Fried in Olive Oil, Capers, Garlic and Lemon with a White Wine Butter Sauce.</i>	Small Portion \$16.90 Large Portion \$18.90	Chicken Alla Saltimbocca Romana <i>Boneless Chicken Breast Lightly Breaded Pan Fried in Olive Oil, Topped with Spinach, Melted Mozzarella Cheese, Prosciutto Ham in a Mushroom White Wine Butter Sauce.</i>	Small Portion \$17.90 Large Portion \$19.90

side orders

Meat Ball or Pork Sausage	\$9.90	Pasta	
Sausage and Pepper	\$9.90	Garlic or Tomato	\$8.90
		Alfredo	\$9.90
		Mushroom	\$10.90

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dal mare

seafood - choice of pasta, potato, rice or vegetable

Assaggio

Calamari Marinara

Pan Fried Calamari Strips in Olive Oil and Garlic with a Red Wine Tomato Sauce.

Small Portion **\$16.90**
Large Portion **\$18.90**

Calamari Alla Parmigiana

Calamari Steak Lightly Breaded and Pan Fried in Olive Oil and Garlic with Melted Mozzarella Cheese, in Tomato Sauce.

Small Portion **\$16.90**
Large Portion **\$18.90**

Calamari Alla Scampi Style

Calamari Steak Lightly Floured and Pan Fried in Olive Oil and Garlic with a White Wine Butter Sauce.

Small Portion **\$16.90**
Large Portion **\$18.90**

Mussels Alla Marinara

Pan Fried Mussels in Olive Oil and Garlic with a Red Wine Tomato Sauce.

Small Portion **\$16.90**
Large Portion **\$18.90**

Mussels Alla Basil

Pan Fried Mussels in Olive Oil, Garlic with Fresh Basil in a White Wine Butter Sauce.

Small Portion **\$16.90**
Large Portion **\$18.90**

Shrimp Marinara

Jumbo Shrimp Lightly Floured and Pan Fried in Olive Oil, Garlic and Mushrooms with a Red Wine Tomato Sauce.

Small Portion **\$18.90**
Large Portion **\$23.90**

Shrimp Scampi

Jumbo Shrimp Pan Fried in Olive Oil, Garlic with a White Wine Butter Sauce.

Small Portion **\$18.90**
Large Portion **\$23.90**

Shrimp Alla Francese

Pan Fried Breaded Jumbo Shrimp in Egg Batter, Lemon, and a White Wine Butter Sauce.

Small Portion **\$18.90**
Large Portion **\$23.90**

Shrimp Assaggio

Jumbo Shrimp Pan Fried in Light Olive Oil, Garlic, Spicy Pepperocini, Roasted Red Peppers, Capers, Black Olives, Mushrooms, and White Wine Butter Sauce.

Small Portion **\$18.90**
Large Portion **\$23.90**

Scallops Alla Scampi Style

Scallops Pan Fried in Olive Oil and Garlic with Snow Peas in a White Wine Butter Sauce.

Small Portion **\$18.90**
Large Portion **\$23.90**

Scallops and Shrimps Alla Bolla

*Scallops and Jumbo Shrimp Pan Fried in Olive Oil and Garlic with Snow Peas in a White Wine Butter Sauce.
Tomato Sauce Available.*

Small Portion **\$18.90**
Large Portion **\$23.90**

Fresh Clams Scampi

*Fresh Clams Lightly Pan Fried in Olive Oil and Garlic, with Light Wine Butter Sauce. Served over Linguine.
Tomato Sauce Available.*

Small Portion **\$18.90**
Large Portion **\$22.90**

Fresh Clam Casino

Fresh Clams Pan Fried in Olive Oil and Garlic, with Bacon, Onion, Fresh Basil and a White Wine Butter Sauce

Small Portion **\$18.90**
Large Portion **\$22.90**

Fish Sauté

Pan Fried Fresh Fish in Olive Oil with Crispy Garlic.

Small Portion **\$18.90**
Large Portion **\$23.90**

Fish Alla Piccata

Pan Fried Fresh Fish in Olive Oil and Garlic, with Lemon, Capers, White Wine and a Light Butter Sauce.

Small Portion **\$18.90**
Large Portion **\$23.90**

Fish Alla Scampi

Pan Fried Fresh Fish in Olive Oil and Garlic, with a White Wine Butter Sauce.

Small Portion **\$18.90**
Large Portion **\$23.90**

Fish Arrabiata

Pan Fried Fresh Fish in Olive Oil and Garlic with Ham, Bacon, and Spicy Tomato Sauce.

Small Portion **\$18.90**
Large Portion **\$23.90**

Fish Oreganata

Pan Fried Fresh Fish in Olive Oil, Garlic and Oregano.

Small Portion **\$18.90**
Large Portion **\$23.90**

Fish Alla Pomodori

Pan Fried Fresh Fish in Olive Oil and Garlic with Bacon, Onion, Fresh Diced Tomato, Fresh Basil, and a White Wine Tomato Sauce.

Small Portion **\$18.90**
Large Portion **\$23.90**

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dalla griglia

grill - choice of pasta, potato, rice or vegetable

Assaggio

Filet Mignon

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

Small Portion \$25.90
Large Portion \$30.90

New York Steak

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

Small Portion \$20.90
Large Portion \$26.90

Pepper Steak

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

Small Portion \$20.90
Large Portion \$26.90

Osso Bucco Alla Romana

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

Small Portion \$20.90
Large Portion \$26.90



Chef's Special: Filet Mignon and Shrimp Scampi

vitello e altro

veal - choice of pasta, potato, rice or vegetable

Veal Alla Parmigiana

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

Small Portion \$18.90
Large Portion \$23.90

Veal Alla Rollatini

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

Small Portion \$18.90
Large Portion \$23.90

Veal Alla Milanese

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

Small Portion \$18.90
Large Portion \$23.90

Veal Alla Sorrentino

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

Small Portion \$19.90
Large Portion \$24.90

Veal Alla Marsala

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

Small Portion \$18.90
Large Portion \$23.90

Veal Saltimbocca Romana

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

Small Portion \$19.90
Large Portion \$24.90

Veal Alla Frances

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

Small Portion \$18.90
Large Portion \$23.90

Veal Alla Piccata

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

Small Portion \$18.90
Large Portion \$23.90

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chef's special

combination plates
choice of pasta, potato, rice or vegetable

Assaggio

Filet Mignon and Shrimp Scampi ◆ <i>Filet Mignon with Mushrooms and Onions in a White Wine Sauce.</i> ◆ <i>Jumbo Shrimp Pan Fried in Olive Oil, Garlic, with a White Wine Butter Sauce.</i>	\$32.90
New York Steak and Scallop Scampi ◆ <i>New York Steak with Mushrooms and Onions in a White Wine Sauce.</i> ◆ <i>Sea Scallops Pan Fried in Olive Oil, Garlic with a White Wine Butter Sauce.</i>	\$28.90
Osso Bucco and Shrimp Scallop Alla Bolla ◆ <i>Braised Veal Shank with Onions, Garlic with a Lightly Seasoned Tomato Sauce.</i> ◆ <i>Jumbo Shrimp and Sea Scallops Pan Fried in Olive Oil, Garlic with Snow Peas in a White Wine Butter Sauce.</i>	\$28.90
Fresh Fish and Chicken Olio ◆ <i>Fresh Island Fish Pan Fried in Olive Oil and Garlic.</i> ◆ <i>Boneless Chicken Thighs Pan Fried in Olive Oil, Garlic, and Anchovies.</i>	\$25.90
Veal and Shrimp Piccata ◆ <i>Veal Scallopini Pan Fried in Olive Oil, Garlic, Lemon, Capers with a White Wine Butter Sauce.</i> ◆ <i>Jumbo Shrimp Pan Fried in Olive Oil, Garlic, Lemon, Capers with a White Wine Butter Sauce.</i>	\$25.90
Shrimp and Chicken Picante (Spicy Garlic Shrimp and Chicken) ◆ <i>Breaded Jumbo Shrimp Pan Fried in Olive Oil, Garlic, Fresh Basil and Chili Pepper.</i> ◆ <i>Boneless Chicken Thighs Pan Fried in Olive Oil, Garlic, Fresh Basil and Chili Pepper.</i>	\$25.90
Chicken Parmigiana and Ravioli ◆ <i>Boneless Chicken Breast Breaded and Baked with Tomato Sauce and Melted Mozzarella Cheese.</i> ◆ <i>Served with Ravioli and Tomato Sauce.</i> <i>(Entree Served with Ravioli Pasta)</i>	\$24.90
Chicken, Jumbo Shrimp and Portobello ◆ <i>Boneless Chicken Thigh Sauteéd with Shrimp, Portobello Mushroom, Sundried Tomato, Onion, Spinach and Homemade Chicken Stock.</i> <i>(Served over Linguine)</i>	\$24.90
Fresh Clam Fungi ◆ <i>Sauteéd Fresh Clams with Mushrooms in a Red Wine Tomato Sauce.</i> <i>(Served over Linguine)</i>	\$23.90
Chicken Portobello and Eggplant ◆ <i>Boneless Julienne Chicken Sauteéd with Diced Eggplant, Portobello Mushroom, Red Roasted Pepper, Onion, Sweet Basil and Balsamic Vinegar and Olive Oil.</i> <i>(Served over Linguine)</i>	\$21.90

beverage



Juice <i>Orange, Pineapple or Cranberry.</i>	\$4.00	Herbal Tea	\$2.00
Soda	\$2.25	Iced Tea or Coffee <i>(Free Refill)</i>	\$2.50
Mineral Water	\$3.50	Plantation Iced Tea	\$3.50
		Kona Coffee or Hot Tea	\$2.00



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