

Assaggio

ristorante italiano ♦ lunch menu

Established Since 1990



ala moana

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

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	\$7.90
<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 (Ala Moana Only)	\$7.90
<i>Deep Fried Mozzarella Cheese.</i>	
Calamari in Carrozza (Ala Moana Only)	\$8.90
<i>Deep Fried Calamari.</i>	
Eggplant Rollatini	\$8.90
<i>Eggplant Rolled and Stuffed with Ricotta Cheese and Simmered in Tomato Sauce with Mozzarella Cheese.</i>	
Fried Crab Cake (Ala Moana Only)	\$10.90
Zuppa Di Clam Appetizer	\$12.90
<i>Fresh Clams in a Red Wine Tomato Sauce.</i>	

Jumbo Shrimp Cocktail	\$12.90
Smoked Salmon	\$10.90
Prosciutto and Melone	\$7.90
<i>Italian Ham and Melon.</i>	
Roasted Peppers	\$7.90
Salami, Cheese, and Anchovies	\$7.90
Carpaccio	\$8.90
<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	\$13.90
<i>Mixed Seafood in Garlic, Spicy Cayenne and Paprika with White Wine Butter Sauce.</i>	
Shrimp Alla Basil	\$13.90
<i>Shrimp Cooked with White Wine, Butter and Fresh Basil.</i>	
Grilled Portobello Mushroom with Eggplant	\$12.90
<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	\$6.90
Calamari Vinaigrette	\$6.90
Chicken Salad	\$6.90
Seafood Salad	\$7.90
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	\$7.90
<i>Fresh Sliced Tomatoes, Celery, Onions, Capers, Olive Oil, Italian Parsley, and Fresh Basil in a Red Wine Vinaigrette Dressing.</i>	
Caprese Salad	\$8.90
<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	\$17.90
<i>Sliced New York Steak with a Mushroom, Onion, and White Wine Butter Sauce. Served over Mixed Greens with Homemade Dressing.</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

sandwiches



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

Meatball Sandwich	\$8.90	• Open Face Eggplant & Zucchini Sandwich	\$9.90
Sausage Sandwich	\$8.90	<i>Breaded Eggplant and Zucchini Sauteéd in Olive Oil and Garlic, Topped with Melted Mozzarella Cheese.</i>	
Salami or Prosciutto Sandwich (Cold Cut)	\$8.90	• Portobello Mushroom Sandwich	\$10.90
Eggplant Parmigiana Sandwich	\$8.90	<i>Black Pan Grilled Portobello Mushroom with Red Roasted Pepper, Onion, Spinach, and a Balsamic Vinegar Olive Oil Dressing.</i>	
Sausage Pepper Sandwich	\$9.90	Fish Sandwich	\$11.90
Chicken Parmigiana Sandwich	\$9.90	• <i>New Item</i>	

cantorno e vegetali vegetable

Crispy Roasted Potatoes	\$7.90
<i>Potatoes Roasted in Olive Oil.</i>	
Roasted Potatoes, Mushrooms and Onions	\$8.90
<i>Potatoes Roasted in Olive Oil, Garlic, Onions and Mushrooms.</i>	
Mushroom Sauté	\$8.90
<i>Mushrooms Sauteéd in Olive Oil, Garlic, Salt & Pepper, and Dried Basil.</i>	
Zucchini Sauté	\$8.90
<i>Zucchini Sauteéd in Olive Oil, Garlic, Salt & Pepper, and Dried Basil, or Marinara Sauce.</i>	
Sweet Broccoli Sauté	\$8.90
<i>Sweet Broccoli Sauteéd in Olive Oil, Garlic, Salt & Pepper, and Dried Basil.</i>	
Fresh Asparagus Sauté (Seasonal)	\$9.90
<i>Fresh Asparagus Sauteéd in Olive Oil, Garlic, Salt & Pepper, and Dried Basil.</i>	



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.* \$13.90
- ◆ *Chicken and Broccoli.* \$14.90
- ◆ *Jumbo Shrimp and Broccoli.* \$16.90

Cheese Ravioli

- ◆ *Stuffed with Ricotta Cheese in a Savory Tomato Sauce.* \$13.90
- ◆ *Stuffed with Ricotta Cheese in a Savory Meat Sauce.* \$14.90

Rigatoni Alla Ricotta

Rigatoni Tossed with Ricotta Cheese in Tomato Sauce. \$14.90

Rigatoni Arrabiata

Pan Fried Bacon and Ham with Spicy Tomato Sauce. \$14.90

Lasagna

Hearty Tomato Meat Sauce with Ricotta Cheese and Melted Mozzarella. \$14.90

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. \$14.90

Linguine Vegetable

Mixed Fresh Vegetables Sauteéd with Olive Oil and Garlic Served over a Bed of Linguine. \$13.90

Boneless Julienne Chicken Vegetable

Boneless Julienne Chicken Sauteéd with Olive Oil, Garlic and Mixed Fresh Vegetables. Served over a Bed of Linguine. \$14.90

Shrimp Vegetable

Shrimp Sauteéd with Olive Oil, Garlic and Mixed Fresh Vegetables. Served over a Bed of Linguine. \$14.90

Calamari Strips Vegetable

Calamari Strips Sauteéd with Olive Oil, Garlic and Mixed Fresh Vegetables. Served over a Bed of Linguine. \$14.90

- ◆ *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. \$13.90

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. \$13.90

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. \$13.90

Eggplant Alla Parmigiana

Lightly Breaded Pan Fried Eggplant, Topped with Tomato Sauce and Melted Mozzarella Cheese. Served with Linguine. \$13.90

Fresh Eggplant Milanese

Diced Eggplant Pan Fried in Olive Oil, Garlic and Fresh Basil. Served over a Bed of Linguine. \$13.90

Baked Stuffed Eggplant

Eggplant Stuffed with Ricotta Cheese and Topped with Tomato Sauce and Melted Mozzarella Cheese. Served with Linguine. \$14.90

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. \$14.90

Chicken Anchovy Olio

Boneless Chicken Thighs Pan Fried in Olive Oil, Garlic and Anchovies. Served over a Bed of Linguine. \$14.90

Shrimp Picante (Spicy)

Breaded Jumbo Shrimp Pan Fried in Olive Oil, Garlic, Chili Flakes and Fresh Basil. Served over a Bed of Linguine. \$16.90

Seafood Combination

Shrimp, Calamari, Clams, and Mussels Prepared Spicy or Mild. Choice of Garlic or Tomato Sauce. Served over a Bed of Linguine. \$17.90

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farinacci

pasta - choice of linguine, fettucini or rigatoni



Marinara, Anchovy or Pesto Sauce	\$11.90	Sausage and Meat Ball Combination	\$12.90
Meat Ball, Pork or Chicken Sausage	\$12.90	Meat Sauce	\$12.90
Mushroom	\$12.90	Sausage Putanesca	\$13.90
<i>Choice of Garlic or Tomato Sauce.</i>		<i>Sliced Sausage Pan Fried in Olive Oil, Garlic, Capers, Anchovies, Spicy Chili Flakes, and Tomato Sauce.</i>	
Sausage Olio	\$13.90	Carbonara	\$13.90
<i>Sliced Sausage Pan Fried in Olive Oil, Garlic, and Anchovies.</i>		<i>Bacon and Ham Pan Fried in Olive Oil, Garlic, Onions, mixed with Egg and Parmesan Cheese.</i>	
Sausage Alla Pomodori	\$14.90	Clam Sauce	\$13.90
<i>Sliced Sausage Pan Fried in Olive Oil, Garlic with Bacon, Onion, Fresh Tomato, Fresh Basil, and White Wine Tomato Sauce.</i>		<i>Chopped Clams Pan Fried in Olive Oil, Garlic with Light White Wine.</i>	
		♦ Tomato Sauce Available.	

dal pollaio

from the chicken coop

Chicken Alla Cacciatore	\$14.90	Chicken Alla Parmigiana	\$14.90
<i>Boneless Chicken Thighs with Olive Oil, Garlic, Mushrooms, Bell Peppers, Black Olives, Red Wine and Tomato Sauce.</i>		<i>Boneless Chicken Breast Lightly Breaded with Melted Mozzarella Cheese and Tomato Sauce.</i>	
Chicken Assaggio	\$14.90	Chicken Alla Pomodori	\$14.90
<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>		<i>Boneless Chicken Thighs with Bacon, Onion, Fresh Chopped Tomato, Fresh Basil, and White Wine Tomato Sauce.</i>	
Chicken Alla Marsala	\$14.90	Chicken Alla Oreganata	\$14.90
<i>Boneless Breaded Chicken Breast with a Mushroom Marsala Wine Butter Sauce.</i>		<i>Boneless Chicken Thighs, Pan Fried in Olive Oil, Garlic and Oregano.</i>	
Chicken Putanesca	\$14.90	Chicken Alla Sorrentino	\$15.90
<i>Boneless Chicken Thighs Pan Fried in Olive Oil, Garlic, Anchovies, Capers, Chili Flakes and Italian Parsley with a Light Spicy Tomato Sauce.</i>		<i>Boneless Breaded Chicken Breast Layered with Sliced Breaded Eggplant, Melted Mozzarella Cheese, with a Mushroom Marsala Wine Butter Sauce.</i>	
Chicken Piccata	\$14.90	Chicken Alla Saltimbocca Romana	\$15.90
<i>Boneless Chicken Breast Lightly Breaded Pan Fried in Olive Oil, Capers, Garlic and Lemon with a White Wine Butter Sauce.</i>		<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>	

side orders

Meat Ball or Pork Sausage	\$7.90	Pasta	
Sausage and Pepper	\$7.90	<i>Garlic or Tomato</i>	\$6.90
		<i>Alfredo</i>	\$7.90
		<i>Mushroom</i>	\$8.90

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dal mare

seafood - choice of pasta, potato, rice or vegetable

Assaggio

Calamari Marinara	\$14.90	Scallops and Shrimps Alla Bolla	\$16.90
<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>	
Calamari Alla Parmigiana	\$14.90	Fresh Clams Scampi	\$16.90
<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>	
Calamari Alla Scampi Style	\$14.90	Fresh Clam Casino	\$16.90
<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>	
Mussels Alla Marinara	\$14.90	Fish Sauté	\$16.90
<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>	
Mussels Alla Basil	\$14.90	Fish Alla Piccata	\$16.90
<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>	
Shrimp Marinara	\$16.90	Fish Alla Scampi	\$16.90
<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>	
Shrimp Scampi	\$16.90	Fish Arrabiata	\$16.90
<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>	
Shrimp Alla Francese	\$16.90	Fish Oreganata	\$16.90
<i>Pan Fried Breaded Jumbo Shrimp in Egg Batter, Lemon, and a White Wine Butter Sauce.</i>		<i>Pan Fried Fresh Fish in Olive Oil, Garlic and Oregano.</i>	
Shrimp Assaggio	\$16.90	Fish Alla Pomodori	\$16.90
<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>	
Scallops Alla Scampi Style	\$16.90		
<i>Scallops Pan Fried in Olive Oil and Garlic with Snow Peas in a White Wine Butter Sauce.</i>			

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dalla griglia

grill - choice of pasta, potato, rice or vegetable

Assaggio

Filet Mignon \$20.90

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

New York Steak \$18.90

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

Pepper Steak \$18.90

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

Osso Bucco Alla Romana \$18.90

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 \$16.90

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

Veal Alla Milanese \$16.90

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

Veal Alla Marsala \$16.90

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

Veal Alla Frances \$16.90

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

Veal Alla Piccata \$16.90

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

Veal Alla Rollatini \$17.90

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

Veal Alla Sorrentino \$17.90

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

Veal Saltimbocca Romana \$17.90

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

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chef's special

combination plates
choice of pasta, potato, rice or vegetable

Assaggio

Filet Mignon and Shrimp Scampi	\$26.90
<ul style="list-style-type: none"> ◆ Filet Mignon with Mushrooms and Onions in a White Wine Sauce. ◆ Jumbo Shrimp Pan Fried in Olive Oil, Garlic, with a White Wine Butter Sauce. 	
New York Steak and Scallop Scampi	\$24.90
<ul style="list-style-type: none"> ◆ New York Steak with Mushrooms and Onions in a White Wine Sauce. ◆ Sea Scallops Pan Fried in Olive Oil, Garlic with a White Wine Butter Sauce. 	
Osso Bucco and Shrimp Scallop Alla Bolla	\$24.90
<ul style="list-style-type: none"> ◆ Braised Veal Shank with Onions, Garlic with a Lightly Seasoned Tomato Sauce. ◆ Jumbo Shrimp and Sea Scallops Pan Fried in Olive Oil, Garlic with Snow Peas in a White Wine Butter Sauce. 	
Fresh Fish and Chicken Olio	\$22.90
<ul style="list-style-type: none"> ◆ Fresh Island Fish Pan Fried in Olive Oil and Garlic. ◆ Boneless Chicken Thighs Pan Fried in Olive Oil, Garlic, and Anchovies. 	
Veal and Shrimp Piccata	\$22.90
<ul style="list-style-type: none"> ◆ Veal Scallopini Pan Fried in Olive Oil, Garlic, Lemon, Capers with a White Wine Butter Sauce. ◆ Jumbo Shrimp Pan Fried in Olive Oil, Garlic, Lemon, Capers with a White Wine Butter Sauce. 	
Shrimp and Chicken Picante (Spicy Garlic Shrimp and Chicken)	\$22.90
<ul style="list-style-type: none"> ◆ Breaded Jumbo Shrimp Pan Fried in Olive Oil, Garlic, Fresh Basil and Chili Pepper. ◆ Boneless Chicken Thighs Pan Fried in Olive Oil, Garlic, Fresh Basil and Chili Pepper. 	
Chicken Parmigiana and Ravioli	\$21.90
<ul style="list-style-type: none"> ◆ Boneless Chicken Breast Breaded and Baked with Tomato Sauce and Melted Mozzarella Cheese. ◆ Served with Ravioli and Tomato Sauce. (Entree Served with Ravioli Pasta) 	
Chicken, Jumbo Shrimp and Portobello	\$19.90
<ul style="list-style-type: none"> ◆ Boneless Chicken Thigh Sauteéd with Shrimp, Portobello Mushroom, Sundried Tomato, Onion, Spinach and Homemade Chicken Stock. (Served over Linguine) 	
Fresh Clam Fungi	\$18.90
<ul style="list-style-type: none"> ◆ Sauteéd Fresh Clams with Mushrooms in a Red Wine Tomato Sauce. (Served over Linguine) 	
Chicken Portobello and Eggplant	\$17.90
<ul style="list-style-type: none"> ◆ Boneless Julienne Chicken Sauteéd with Diced Eggplant, Portobello Mushroom, Red Roasted Pepper, Onion, Sweet Basil and Balsamic Vinegar and Olive Oil. (Served over Linguine) 	

beverage



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



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