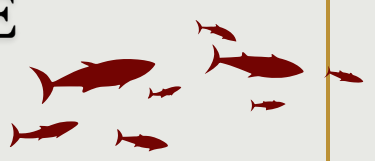




VIGILIA DI NATALE

3 COURSE PRIXE FIX \$99

THE FEAST OF THE SEVEN FISHES



ZUPPA DI GRANCHIO

fresh dungeness crab and roasted red pepper soup with “crab cake crouton” creme fraiche, chives

CRUDO OF THE DAY

GRILLED SPANISH OCTOPUS

confit potato, bagna verte, piquillo pepper puree

CHRISTINES SEAFOOD SALAD

kona shrimp, jumbo scallops, pacific squid, fennel, celery and orange

HAMAKUA MUSHROOM FLAT BREAD

besciamella sauce, cremini & ali'i mushrooms, mozzarella, gorgonzola, spinach, rosemary, truffle oil

BRUSSEL SPROUTS

lightly fried and tossed, aged balsamic, colatura, calabrian chile, parmigiano, honey, garlic

POLPETTA

big Island grassfed beef & duroc pork meatballs, tomato passata, whipped ricotta, bruschetta

BRUSCHETTA

grilled focaccia, hamakua goat cheese, waimea tomato, micro basil, mac nuts, aged balsamic, pesto

BURRATA CAPRESE

waimea tomato, pesto, aged balsamic, evoo, candied pistachio, smoked guava sea salt

BIG ISLAND BABY ROMAINE

colatura anchovy dressing, hearts of palm, local radish, waimea tomato, parmigiano, radicchio, croutons, anchovy



CRAB CRUSTED SNAPPER

potato-fennel-artichoke hash, seasonal vegetables, rosemary lemon butter sauce, salsa verde

CIOPPINO “FISHERMANS STEW”

Lobster, kona shrimp, calamari, fresh catch, black mussels, aromatic tomato fennel broth,

LINGUINI NERO ARRABIATA

squid ink pasta, wild caught white shrimp, spicy pomodoro, breadcrumbs

KEAHOLE LOBSTER AND SHRIMP RAVIOLI,

roasted fennel- tomato -cream

TAGLIATELLE ALA RAGU BOLOGNESE

aromatic meat sauce, veal, beef and pork

RADIATORE ALA VODKA,

prosciutto, hamakua and crimini mushrooms, onions, tomato, vodka and cream

CHICKEN MILANESE

lightly breaded all natural chicken, arugula salad, sicilian lemon caper sauce, parmigiano

VEAL PARMESAN

lightly breaded veal tenderloin, buffalo mozzarella, parmigiano, pomodoro, buttered tagliolini

KONA COFFEE AND PORCINI RUBBED FILETTO DI MANZO,

rosemary and garlic potato pave, seasonal vegetables, chianti bordelaise



LEMON RICOTA CHRISTMAS CAKE

luxardo black cherry sauce

TIRAMISU

kona espresso and rum soaked lady fingers, mascarpone, cocoa powder, cocoa nibs

CANNOLI

candied orange peel, mini chocolate chips, ricotta, pistachio

PANNA COTTA

Italian custard laced with limoncello, topped with luxardo maraschino

CHOCOLATE HAZELNUT TORTE

caramel sauce, frangelico, tahitian vanilla gelato

ASSORTED GELATO & SORBET

Consuming raw or undercooked food may increase your risk of food born illness

