

D I S T R O

*Casanova*

D I N N E R M E N U

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ANTIPASTO

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**KULA SALAD \$8.**

ORGANIC GREENS, TOMATOES, CUCUMBERS, ONIONS AND OLIVES. BALSAMIC DRESSING.

**CAESAR SALAD \$8.**

HEARTS OF ROMAINE, PARMESAN SHAVINGS, CROUTONS AND ANCHOVIES (IF YOU LIKE THEM).

**QUAWCK SALAD \$14**

SHREDDED DUCK OVER ORGANIC GREENS, WITH KULA ONIONS,  
DRIED CRANBERRIES, GOAT CHEESE. RASPBERRY VINAIGRETTE.

**KAUPO SALAD \$16**

SEARED FLANK STEAK OVER ORGANIC GREENS, ROASTED PEPPERS AND  
RED ONIONS. GORGONZOLA DRESSING WITH TRUFFLE OIL.

**UPCOUNTRY SALAD \$12**

FRESH SPINACH, ROASTED BEETS, CARAMELIZED WALNUTS, GOAT CHEESE,  
KULA STRAWBERRIES. BALSAMIC VINAIGRETTE.

**MELANZANE ALLA PARMIGIANA \$14.**

LAYERS OF BAKED EGGPLANT, MOZZARELLA, MARINARA, BASIL AND PARMESAN.

**CAPRESE \$9.**

FRESH MOZZARELLA, VINE RIPENED TOMATO SLICES,  
FRESH BASIL, CAPERS, OREGANO, EXTRA VIRGIN OLIVE OIL AND ORGANIC GREENS.  
WITH ITALIAN PROSCIUTTO: ADD \$4. WITH GRILLED EGGPLANT: ADD \$2.

**AHI TEMPURA \$15**

ROLLS OF FRESH AHI TEMPURA STYLE, WITH CRISPY SLAW AND WASABI BEURRE BLANC.

**CALAMARI FRITTI \$10.**

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PASTA

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**LINGUINE AI FUNGHI \$14.**

FRESH LINGUINE TOSSED WITH WILD MUSHROOMS IN A GARLIC CREAM SAUCE.  
WITH MORSELS OF CHICKEN BREAST: ADD \$4.

**CAPELLINI ALLA CHECCA \$14.**

ANGEL HAIR TOSSED WITH SPINACH, GARLIC, PINE NUTS, TOMATOES AND PARMESAN SHAVINGS.  
WITH SHRIMP, SAUTEED IN WHITE WINE, GARLIC AND CAPERS: ADD \$4.

**RIGATONI CARBONARA \$15.**

SHORT PASTA, EGG, BACON, CREAM, PEAS, ONIONS, PARMESAN CHEESE, WHITE TRUFFLE OIL.

**TAGLIATELLE ALLA BOLOGNESE \$14.**

FRESH LARGE NOODLES WITH HOMEMADE MEAT SAUCE AND ITALIAN MEAT BALLS.

**RAVIOLI AL TARTUFO \$16.**

PASTA PILLOWS, FILLED WITH SPINACH AND RICOTTA, IN A SAGE AND TRUFFLE OIL SAUCE.

**FETTUCCINE ALL' OSSOBUCO \$18.**

SHREDDED VEAL SHANK TOSSED WITH FRESH LARGE NOODLES IN A RICH  
TOMATO, VEGETABLES AND RED WINE SAUCE, SPRINKLED WITH DRY RICOTTA CHEESE.

**BIGOLI NERI AL SALMONE \$18.**

BLACK LINGUINE WITH SMOKED SALMON. WHITE WINE SAUCE WITH PEAS, LEEKS AND TOBIKO.

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ENTREES

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**GRIGLIATA DI VERDURA** \$18.

ZUCCHINI, EGGPLANT, BELL PEPPER, PORTOBELLO MUSHROOMS, ONIONS AND TOMATO SLICES, GRILLED AND BLESSED WITH PESTO. SERVED WITH A QUINOA SALAD.

**DUCK CONFIT** \$20.

ROASTED LEG OF DUCK SERVED ON A BED OF LENTILS WITH A DRIZZLE OF TRUFFLE OIL.

**POLLO CACCIATORE** \$24.

ORGANIC CHICKEN SIMMERED IN TOMATO SAUCE WITH BELL PEPPERS, KULA ONIONS AND GREEK OLIVES, SERVED IN A CROWN OF ANGEL HAIR PASTA.

**PAELLA** \$28. IT SERVES TWO

SAFFRON RICE TOSSED WITH MUSSELS, CLAMS, SHRIMP, SCALLOPS, CALAMARI, SAUSAGE AND CHICKEN, BELL PEPPERS AND GREEN PEAS.

**BOUILLABAISSÉ** \$26.

A RICH SEAFOOD AND SAFFRON SOUP WITH FRESH FISH, MUSSELS, CLAMS, SHRIMP, CALAMARI, SCALLOPS, POTATOES, TOMATOES AND ZUCCHINI. GARLIC CROSTINI.

**CATCH OF THE DAY** \$A.Q.

THE FRESHEST FISH FROM MAUI'S OCEAN. DAILY PREPARATION.

**OSSOBUCCO** \$38.

VEAL SHANK BRAISED AND SIMMERED IN A RICH VEGETABLE AND RED WINE TOMATO SAUCE.

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STEAKS AND CHOPS

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*choice of frites, scalloped potatoes or saffron rice.*

**NEW YORK STEAK** \$28.

**RIB EYE** \$30.

**FILET MIGNON** \$32.

**LAMB CHOPS** \$26.

**PORK CHOP** \$24.

*choose your sauce:*

- EXTRA VIRGIN OLIVE OIL, GARLIC AND ROSEMARY INFUSION
  - GREEN PEPPERCORN AND BRANDY CREAM SAUCE
  - MARSALA WINE AND WILD MUSHROOMS SAUCE
  - BUTTER, SAGE AND TRUFFLE OIL
  - DIJON MUSTARD, FENNEL SEEDS, WHITE WINE
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