

Casanova

SALADS AND LUNCH PLATES

KULA \$8.

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

CAESAR \$8.

HEART OF ROMAINE, PARMESAN, CROUTONS, ANCHOVIES (IF YOU LIKE THEM).

CAPRESE \$9.FRESH MOZZARELLA, VINE RIPENED TOMATO SLICES,
FRESH BASIL, CAPERS, OREGANO, EXTRA VIRGIN OLIVE OIL AND KULA GREENS.
WITH ITALIAN PROSCIUTTO: ADD \$4. WITH GRILLED EGGPLANT: ADD \$2.**KAUPO \$16.**SEARED MAUI GROWN FLANK STEAK OVER ORGANIC GREENS, ROASTED PEPPERS, AND RED ONIONS.
GORGONZOLA DRESSING WITH TRUFFLE OIL.**QUACK SLALD \$16.**SHREDDED DUCK OVER ORGANIC GREENS, WITH KULA ONIONS, DRIED CRANBERRIES
AND GOAT CHEESE WITH RASPBERRY VINAIGRETTE.**UPCOUNTRY SALAD \$12.**FRESH SPINACH, ROASTED BEETS, CARAMELIZED WALNUTS, GOAT CHEESE,
KULA STRAWBERRIES. BALSAMIC VINAIGRETTE.**PAIA \$12.**GRILLED PORTOBELLO MUSHROOMS OVER QUINOA SALAD, WITH CUCUMBERS, FRESH MINT, BLACK OLIVES,
CELERY AND TOMATO IN A LEMON DRESSING**PORTOFINO \$20.**A FILLET OF FRESH FISH FROM MAUI'S OCEAN, GRILLED AND SERVED OVER STEAMED SPINACH,
WITH PINENUTS, GARLIC, AND LEMON, OVER QUINOA SALAD.**AHI IBIZA \$18.**A FILLET OF FRESH AHI, COATED WITH CREOLE SPICES, SEARED MEDIUM RARE
SERVED OVER ARUGULA AND SAFFRON RICE WITH PINEAPPLE CHUTNEY*To all salads: add a fillet of chicken breast \$6. • add a fillet of fresh fish \$9.***FRESH OYSTERS ON THE HALF SHELL \$3.50 EACH**

PASTA

*served with a small Caesar salad on the side***LINGUINE**

WITH WILD MUSHROOMS, IN A CREAMY GARLIC SAUCE \$14,

AS ABOVE, WITH MORSELS OF CHICKEN BREAST \$18.

TOSSED IN PESTO SAUCE, WITH SEARED SCALLOPS \$18.

BLACK, TOSSED WITH CLAMS SAUTEED IN THEIR JUICE WITH GARLIC AND WHITE WINE \$18.

ANGEL HAIR

TOSSED WITH SPINACH, PINE NUTS, GARLIC, TOMATOES, AND PARMESAN SHAVINGS \$14.

WITH SHRIMP, SAUTEED IN WHITE WINE, GARLIC AND CAPERS. ADD \$4.

FETTUCCINE

WITH SPICY TOMATO SAUCE, ITALIAN SAUSAGES, DRY RICOTTA \$14.

WITH HOME MADE MEAT SAUCE AND ITALIAN MEAT BALLS \$14.

WITH CASANOVA'S MARINARA SAUCE \$12.

MELANZANE ALLA PARMIGIANA

LAYERS OF BAKED EGGPLANT, MARINARA SAUCE, BASIL, MOZZARELLA AND PARMESAN \$14.

LASAGNE

FRESH PASTA, TRADITIONAL MEAT SAUCE, CHEESE SAUCE, PARMESAN CHEESE \$14.

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FRITTI

FRITES

FRESH POTATOES, SLICED AND FRIED BY THE ORDER WITH FRESH ROSEMARY \$ 5.

CALAMARI

WITH HOMEMADE GARLIC-CAPER MAYONNAISE. \$10.

AHI TEMPURA

ROLLS OF FRESH AHI TEMPURA STYLE, WITH CRISPY SLAW AND BEURRE BLANC. \$15.

POLLO PARMIGIANA

A CHICKEN BREAST, BREADED AND FRIED, LAYERED WITH MARINARA AND MOZERRELLA CHEESE SERVED WITH FRITES AND ORGANIC GREENS, AND TOSSED WITH TOMATOES AND FETA CHEESE AND MIXED GREENS WITH TOMATOES AND FETA CHEESE. \$14.

SANDWICHES

served with Caesar and frites

HAMBURGER

ANGUS GROUND BEEF, CHEDDAR AND ALL THE TRIMMINGS ON A SESAME SEED BUN. \$14.

AHI

A FILLET OF FRESH AHI, SEARED, SERVED ON A TARO BREAD BUN WITH ARUGULA, AND A ROASTED PEPPER ROSEMARY SAUCE. \$18.

TURKEY BURGER

HOME MADE GROUND TURKEY PATTY WITH BACON, SMOKED MOZERRELLA AND ALL THE TRIMMINGS ON A SESAME SEED BUN WITH DIJON MUSTARD SAUCE ON THE SIDE \$14.

KEANAE

KALUA PIG ON A TARO BUN WITH SMOKED MOZERRELLA, GREENS, AND CHUTNEY-PINEAPPLE SALSA ON THE SIDE. \$14.

KANAIO

STRIPS OF BEEF FLANKSTEAK, MARINATED IN BALSAMIC WITH KULA ONIONS, AND RED PEPPERS SEARED AND SERVED WITH PROVOLONE AND ARUGULA ON A TARO BUN. \$16.

PANINI

served with focaccia bread and organic greens

KULA

GRILLED PORTOBELLO MUSHROOMS, GRILLED ZUCCHINI, GOAT CHEESE, ARUGULA. \$12.

ROMA

FRESH MOZZARELLA, GRILLED ZUCCHINI, GRILLED EGGPLANT, LETTUCE, TOMATO SLICES. \$9.

MILANO

PROSCIUTTO, FRESH MOZZARELLA, ARUGULA AND TOMATOES. \$14.

BROOKLYN

ITALIAN MEAT BALLS, MEAT SAUCE, PROVOLONE CHEESE. \$9.

CREPES

served with organic greens / two of the same

SARAH

SMOKED SALMON, CAPERS,
GREEN ONIONS AND
SOUR CRÈME. \$9. / \$15.

CARLA

ROASTED PEPPERS, ARTICHOKE
HEARTS AND BRIE CHEESE.
\$8. / \$12.

MARLENE

BLACK FOREST HAM, BRIE
CHEESE AND ARTICHOKE
HEARTS. \$9. / \$15.

MARIA

SPINACH, PARMESAN,
MUSHROOMS, GARLIC AND
PINE NUTS. \$8. / \$12.

QUAACK

SHREDDED DUCK, SPINACH,
GOAT CHEESE AND DRIED
CRANBERRIES. \$9. / \$15.

MAMMA

NUTELLA AND BANANA. \$8. / \$12.

MISTRESS

NUTELLA, BANANA, AND RUM
\$8. / \$12.

SUZETTE

ORANGE, LEMON AND
GRAND MARNIER. \$8.

MARYLIN

STRAWBERRIES, MASCARPONE
CHEESE, AND CHOCOLATE
SWIRL. \$8. / \$12.

MADONNA

STRAWBERRIES,
MASCARPONE, MARSALA WINE,
AND CHOCOLATE.
\$9. / \$15.