

ANTIPASTI

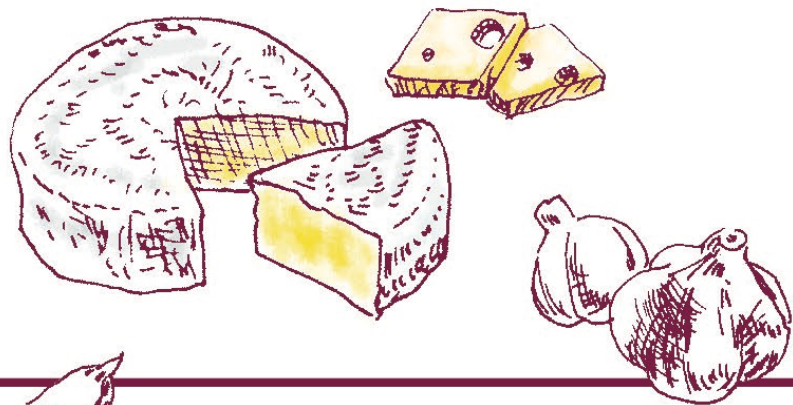
Prosciutto e Burrata 18
San Daniele prosciutto and creamy burrata cheese
a perfect combination!

Octopus Ceviche 18
Tender octopus with cilantro, red onion, tomato,
Aji Amarillo, fresh lime

Portobello Fries 15
Flash fried portobello mushrooms
served with pesto aioli: an Appetito classic

Naomi's Spicy Meatball 16
Housemade meatball (beef 50% and pork 50%)
served with our famous spicy tomato sauce

Beef Carpaccio *** 23
Thinly sliced USDA prime beef tenderloin,
served with a bed of fresh arugula, topped with Grana
Padano, drizzled with mustard caper vinaigrette



Hawaiian King Kong 19
Local Portuguese sausage with yellow zucchini,
brussels sprouts and melty cheese sauce

Grilled Shishito 12
Blistered sweet shishito pepper, topped with Grana
Padano cheese and a squeeze of lemon

Tuscan Hummus 12
White bean puree with rosemary, garlic,
and toasted pita bread.

Smoked Salmon Bruschetta 18
on crispy cauliflower flatbread
served with sour cream and onion

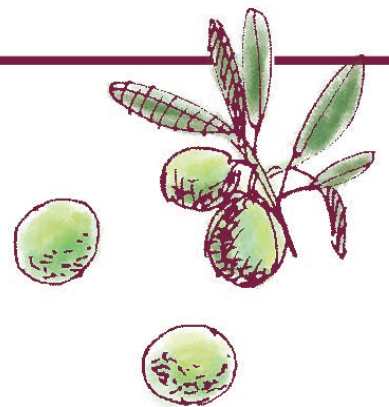
Cassarecce con Pesto Pasta 18
Classic Sicilian 'homemade' casarecce pasta,
chopped shrimp tossed in Genovese sauce

Gnocchi alla Gorgonzola 16
Moloka'i sweet potato gnocchi in a creamy Gorgonzola
sauce, sprinkled with nutmeg, topped with Italian
Parsley

***Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.



INSALATA



Orange Caesar Salad 16
Fresh romaine lettuce and orange tossed with Grana
Padano cheese, croutons, and anchovy

Power Kale Salad 16
Kale and farro, Fuji apple, macadamia nuts, grape
tomato, blue cheese, tossed on a pomegranate dressing

Burrata caprese 15
Semi-dry tomato and creamy burrata cheese, basil pesto,
garnished with fresh arugula

Simple Arugula 12
Fresh arugula, Grana Padano cheese, olive oil and
balsamic vinegar, lemon wedge



PIZZA

Napoletana

Italian Salami 22

Italian salami, mozzarella, cremini mushrooms, and basil on a San Marzano tomato sauce

Funghi 24

Porcini cream sauce with mixed mushrooms, mozzarella, truffle oil and fresh thyme

Quattro Formaggi 22

Mozzarella, Gorgonzola, Ricotta and Grana Padano with basil and a side of local honey



All pizza available with a Gluten free Cauliflower thin crust +\$6

Margherita 19

San Marzano tomato sauce, Mozzarella, Grana Padano cheese and fresh basil

Boquerones 22

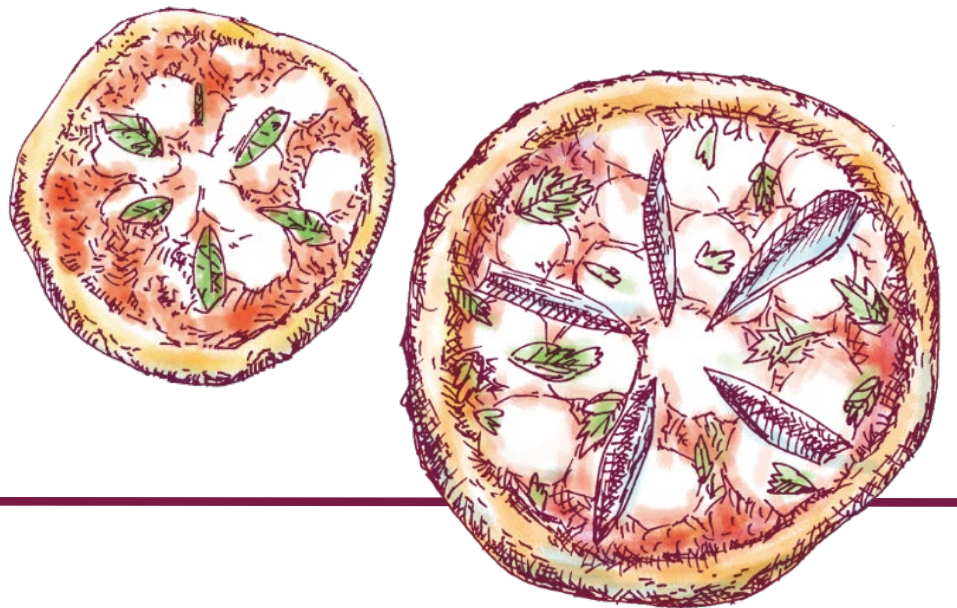
White anchovy, mozzarella, red bell pepper, Italian parsley on a San Marzano tomato sauce.

Shrimp Pesto 22

Basil Pesto sauce, shrimp, mozzarella, grape tomato, and olives

Korean Yakiniku 24

Marinated grilled short rib, mozzarella, kimchee, green onions, and gochujang mayo



CRUSTACEAN

Oven Baked Lobster 35

Two lobster tails roasted with ricotta cheese and Genovese sauce served with mixed greens and citrus

Granchio Fettuccine 26

Crab meat and tomato cream sauce with fresh fettuccine

Lobster Mac & Cheese 35

Homemade bechamel cream sauce with spinach and crab topped with a buttery Maine lobster tail

Shrimp Ajillo 18

Shrimp, bell peppers, cremini mushrooms, garlic, and chili oil, served in a skillet with crostini

(Please note: This dish is not an entrée, recommended as an appetizer)



ENTREE

Homemade lasagna 31

Fresh lasagna pasta with homemade beef ragu and spinach herb ricotta, and mozzarella cheese
Limited Daily amount** :)

Skillet Lemon Chicken 30

Grilled, fresh herb marinated, free ranged half chicken with potatoes and a side of Lemon butter caper sauce

Grilled Salmon 30

Grilled salmon and prosciutto cream sauce garnished with a kale farro salad

Homemade Bolognese 24

With Pappardelle

Homemade beef ragu sauce with pappardelle pasta

Mushroom cheese risotto 22

Risotto with mixed mushrooms and grana Padano cheese, truffle aroma

Perfect Ribeye 49

16oz Ribeye steak, Homemade Au Jus Sauce served with potatoes

