

First Option

(Four courses served family style.)

22.00 per person

First course

Salad

Antipasto

Crisp lettuce topped with mozzarella, pepperoncini, olives, onions, and tomatoes. Choice of Ranch, Blue Cheese, or our House Italian. Ham, Salami, Prov.

Second course

Main

Penne with Marinara

Penne pasta with our marinara sauce topped with Parmigiano cheese and fresh basil.

Chicken Marsala

Bone-less chicken breast with mushrooms in a sweet Marsala wine sauce

Eggplant Parmigiana

Baked slices of battered eggplant, with tomatoes sauce, Parmigiano and mozzarella cheese.

Meatballs and Sausage

Delicious meatballs and sausage in our tomato sauce.

Third course

Dessert

Tiramisu and Cannoli

Italian ladyfingers dipped in espresso, Brandy and Kailua. Layered with mascarpone cheese and cocoa powder

Price includes all sodas and ice teas.

Price subject to a 7.75% tax, and 18% Gratuity

Second Option

(Four courses served family style.)

25.00 per person

First course

Appetizer

Mozzarella Caprese

Fresh mozzarella, tomatoes, basil, drizzled with rosemary-garlic infused extra virgin olive oil.

Second course

Salad

Antipasto

Crisp lettuce topped with mozzarella, pepperoncini, olives, onions, and tomatoes. Choice of Ranch, Blue Cheese, or our House Italian. Ham, Salami, Prov.

Third course

Main

Penne with Marinara

Penne pasta with our marinara sauce topped with Parmigiano cheese and fresh basil.

Baked Ziti (Pasta a Forno)

Pasta with meat sauce, ricotta cheese, and mozzarella cheeses.

Fourth course

Chicken Marsala

Bone-less chicken breast with mushrooms in a sweet Marsala wine sauce

Eggplant Parmigiana

Baked slices of battered eggplant, with tomatoes sauce, Parmigiano and mozzarella cheese.

Fifth course

Dessert

Tiramisu

Italian ladyfingers dipped in espresso, Brandy and Kailua. Layered with mascarpone cheese and cocoa powder

Price includes all sodas and ice teas.

Price subject to a 7.75% tax, and 18% Gratuity

Third Option

(Five courses served family style.)

28.00 per person

First course

Appetizer

Calamari Fritti

Perfectly fried calamari in our own crispy breading, served with a special tangy sauce for dipping.

Mozzarella caprese

Fresh mozzarella, tomatoes, basil, drizzled with rosemary-garlic infused extra virgin olive oil, a Souther Italian treat.

Second course

Salad

Antipasto Salad

Romaine lettuce, mozzarella, pepperoncini, olives, onions, tomatoes, and rolled ham, provolone, and salame, served with our homemade Italian dressing.

Third course

Pasta

Penne alla Vodka

Penne pasta tossed with a pink sauce, that's made with shallots, fresh tomatoes, vodka, cream, tomato sauce.

Fourth course

Main

Chicken Marsala

Bone-less chicken breast with mushrooms in a sweet Marsala wine sauce

Pork Tenderloin

Breaded and roasted, accompanied by roasted baby red potatoes, breaded and roasted tomatoes.

Eggplant Parmigiana

Baked slices of battered eggplant with tomatoes sauce, Parmigiano and mozzarella cheese

Fifth course

Dessert

Tiramisu

Italian ladyfingers dipped in espresso, Brandy and Kailua. Layered with mascarpone cheese and cocoa powder

Cannoli

Italian pastry shells filled with vanilla ricotta, and topped with pistachio nuts and chocolate chips.

Price includes all sodas and ice teas.

Price subject to a 7.75% tax, and 18% Gratuity

Fourth Option

(Five courses served family style.)

32.00 per person

First course

Appetizer

Shrimp Scampi

Jumbo shrimp cooked in white wine, shallots and butter.

Second course

Salad

Antipasto Salad

Romaine lettuce, mozzarella, pepperoncini, olives, onions, tomatoes, and rolled ham, provolone, and salame, served with our homemade Italian dressing.

Mozzarella caprese

Fresh mozzarella, tomatoes, basil, drizzled with rosemary-garlic infused extra virgin olive oil, a Souther Italian treat.

Third course

Pasta

Penne alla Vodka

Penne pasta tossed with a pink sauce, that's made with shallots, fresh tomatoes, vodka, cream, tomato sauce.

Fourth course

Main

Orange Roughy

Seared orange roughy flavored by fresh herbs served over a puréed Faggioli sauce.

Pork Tenderloin

Breaded and roasted, accompanied by roasted baby red potatoes, breaded and roasted tomatoes.

Eggplant Parmigiana

Baked slices of battered eggplant with tomatoes sauce, Parmigiano and mozzarella cheese

Chicken Marsala

Bone-less chicken breast with mushrooms in a sweet Marsala wine sauce

Fifth course

Dessert

Tiramisu

Italian ladyfingers dipped in espresso, Brandy and Kailua. Layered with mascarpone cheese and cocoa powder

Cannoli

Italian pastry shells filled with vanilla ricotta, and topped with pistachio nuts and chocolate chips.

Price includes all sodas and ice teas.

Price subject to a 7.75% tax, and 18% Gratuity

Lunch

First Option

(Four courses served family style.)

12.50 per person

First course

Salad

Antipasto

Crisp lettuce topped with mozzarella, pepperoncini, olives, onions, and tomatoes.
Choice of Ranch, Blue Cheese, or our House Italian. Ham, Salame, Prov.

Second course

Main

Penne with Marinara

Penne pasta with our marinara sauce topped with Parmigiano cheese and fresh basil.

Chicken Marsala

Bone-less chicken breast with mushrooms in a sweet Marsala wine sauce

Eggplant Parmigiana

Baked slices of battered eggplant, with tomatoes sauce, Parmigiano and mozzarella cheese.

Third course

Dessert

Tiramisu

Italian ladyfingers dipped in espresso, Brandy and Kailua. Layered with mascarpone cheese and cocoa powder

Cannoli

Italian pastry shells filled with vanilla ricotta, and topped with pistachio nuts and chocolate chips.

Price includes all sodas and ice teas.

Price subject to a 7.25% tax, and 18% Gratuity

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Lunch
Second Option

(Four courses served family style.)

13.50 per person

First course

Appetizer

Mozzarella Caprese

Fresh mozzarella, tomatoes, basil, drizzled with rosemary-garlic infused extra virgin olive oil.

Second course

Salad

House

Crisp lettuce topped with mozzarella, pepperoncini, olives, onions, and tomatoes.
Choice of Ranch, Blue Cheese, or our House Italian.

Third course

Main

Penne with Marinara

Penne pasta with our marinara sauce topped with Parmigiano cheese and fresh basil.

Chicken Marsala

Bone-less chicken breast with mushrooms in a sweet Marsala wine sauce

Eggplant Parmigiana

Baked slices of battered eggplant, with tomatoes sauce, Parmigiano and mozzarella cheese.

Baked Ziti (Pasta a Forno)

Pasta with meat sauce, ricotta cheese, and mozzarella cheeses.

Fourth course

Dessert

Tiramisu

Italian ladyfingers dipped in espresso, Brandy and Kailua. Layered with mascarpone cheese and cocoa powder

Price includes all sodas and ice teas.

Price subject to a 7.25% tax, and 18% Gratuity

Lunch

Third Option

(Five courses served family style.)

14.95 per person

First course

Appetizer

Calamari Fritti

Perfectly fried calamari in our own crispy breading, served with a special tangy sauce for dipping.

Second course

Salad

Antipasto Salad

Romaine lettuce, mozzarella, pepperoncini, olives, onions, tomatoes, and rolled ham, provolone, and salame, served with our homemade Italian dressing.

Mozzarella caprese

Fresh mozzarella, tomatoes, basil, drizzled with rosemary-garlic infused extra virgin olive oil, a Southern Italian treat.

Third course

Main

Chicken Marsala

Bone-less chicken breast with mushrooms in a sweet Marsala wine sauce

Pork Tenderloin

Breaded and roasted, served with red potatoes.

Penne Marinara

Penne pasta with marinara sauce

Fourth course

Dessert

Tiramisu

Italian ladyfingers dipped in espresso, Brandy and Kailua. Layered with mascarpone cheese and cocoa powder

Cannoli

Italian pastry shells filled with vanilla ricotta, and topped with pistachio nuts and chocolate chips.

Price includes all sodas and ice teas.

Price subject to a 7.25% tax, and 18% Gratuity

Lunch

Fourth Option

(Five courses served family style.)

16.95 per person

First course

Appetizer

Shrimp

Lightly flowered, seared over lemon wheels and drizzled with extra virgin olive oil

Calamari Fritti

Perfectly fried calamari in our own crispy breading, served with a special tangy sauce for dipping.

Second course

Salad

Antipasto Salad

Romaine lettuce, mozzarella, pepperoncini, olives, onions, tomatoes, and rolled ham, provolone, and salame, served with our homemade Italian dressing.

Insalata Di Nora

Baby mixed greens with roasted bell peppers in a balsamic vinaigrette.

Third course

Main

Rollo di Pollo

Chicken breast rolled over ham, provolone, spinach, and baked with tomatoe sauce and mozzarella cheese.

Pork Tenderloin

Breaded and roasted, served with red potatoes.

Penne alla Vodka

Penne pasta tossed with a pink sauce, that's made with shallots, fresh tomatoes, vodka, cream, tomato sauce.

Fourth course

Dessert

Tiramisu

Italian ladyfingers dipped in espresso, Brandy and Kailua. Layered with mascarpone cheese and cocoa powder

Cannoli

Italian pastry shells filled with vanilla ricotta, and topped with pistachio nuts and chocolate chips.

Price includes all sodas and ice teas.

Price subject to a 7.25% tax, and 18% Gratuity

Lunch
fifth Option

(Five courses served family style.)

18.95 per person

First course

Appetizer

Bruschetta

Sliced baked bread with tomatoes and basil

Shrimp

Lightly flowered, seared over lemon wheels and drisseled with extra vergin vinegreat t

Second course

Main

Antipasto Salad

Romaine lettuce, mozzarella, pepperoncini, olives, onions, tomatoes, and rolled ham, provolone, and salame, served with our homemade Italian dressing.

Chicken Milanese

Breded chiken with Sicilian style breading.

Pork Tenderloin

Seared in white wine and parsley

Angus Rib eye

Seared in white wine and parsley

Third course

Fruit

Assorted seasonal fruit

Price includes all sodas and ice teas.

Price subject to a 7.25% tax, and 18% Gratuity