

MANGIA

EAT UP

PROSCIUTTO

- Airy Sliced Prosciutto by Berkel*** 18
切りたてお皿いっぱいパルマ産プロシュート
24 Months Aged Prosciutto di Parma Imported from Italy freshly sliced using a Berkel Fly Wheel Slicer
- with **Burrata Cheese & Seasonal Fruit*** add 10
ブラータ、季節のフルーツと一緒に
- with **Arugula & Burrata Cheese Salad*** add 6
ルッコラ、ブラータのサラダと一緒に

ANTIPASTO

- Chef's Favorite Bruschetta** (Minimum 3 order) 5
トマトとバジルのブルスケッタ
Locally Grown Kamuela Tomatoes, Basil, and Extra virgin Olive Oil on Homemade Sourdough
- Carpaccio del Giorno*** 24
本日のカルパッチョ
Chefs Daily Choice of Fresh Seafood of the Day
- Un Morso di Riccio di Mare*** (Minimum 3 order) 9
殻付きういのコンソメジュレ添え
Uni (Sea Urchin), Sweet Corn Mousse, Homemade Consommé Gelatin
- Crème Brûlée Jidori Chicken Liver Pate** 16
地鶏レバーの自家製パテ クレームブリュレ風
Caramelized Chicken Liver Pate Served with Homemade Melba Toast and Dried Fig Compote
- Big Island "Kamuela Tomato" Caprese** 24
ハワイ島 "カムエラトマト" のカプレーゼ
Kamuela Tomato Gelato, Burrata Cheese, Basil, Extra Virgin Olive Oil
- Insalata Vegana di Funghi e Ruccola** 20
マッシュルームのソテーとルッコラのサラダ パルサミコ風味
Pan-seared Mushroom, Arugula, Balsamic Vinaigrette, Potatoes
- Caponata con Sourdough Crostini** 16
地元のお野菜のカポナータ 自家製のサワードーと一緒に
Stewed Eggplant, Garlic, Capers, Bell Peppers, Tomatoes, with a side of Toasted Homemade Sourdough
- Frutti di Mare al forno** 29
新鮮な魚介のオープン焼き シチリア風
Oven Baked Shrimp, Squid, Clams, and Octopus, tossed with Seasonal Vegetables
- Fritto Misto di Mare** 28
海の幸のフリット
Squid, Kauai Shrimp, Scallop, served with Lemon and Basil Aioli
- Melanzane fritte e Pesto Pomodoro** 16
米ナスのフリット 自家製濃厚トマトジャム
Deep Fried Eggplant, with a Homemade Tomato Jam
- Patate al forno** 14
ローズマリー香るジャガイモのシンプルオープン焼き
Thinly sliced Potatoes, with Butter, Rosemary, and Fresh Citrus

SECONDO PIATTO

- Pesca DelGiorno** 45
本日のお魚料理
Chefs Catch of the Day with Browned Butter, Capers, Cherry Tomatoes, Crispy Almonds, and Fresh Squeezed Lemon
- Wagyu Bistecca with Truffle sauce** 62
和牛ステーキ トリュフソースがけ
10oz Wagyu Bistecca with Homemade Mash Potatoes, and Seasonal Veggies, finished with a Truffle Sauce
- Pollo Arrosto** 43
地元で獲れた根菜と鶏鳥の直火焼き
Butterflied Whole Chicken Marinated with a Clam and Chicken Stock Reduction
- Kurobuta Pork Milanese** 48
黒豚のミラノ風カツレツ"ミラネーゼ"
14oz Tomahawk "Kurobuta" Pork, Crispy Bread Crumb, Mozzarella, Cherry Tomatoes, Arugula, Chef's Secret Sauce
- Braised Wagyu Beef Cheek** 42
ブラックアングス牛ほほ肉の赤ワイン煮込み
Braised Black Angus Beef Cheek in a Red Wine Reduction Stew

PRIMOPIATTO

- Spaghetti Ai Riccio di Mare*** 39
落合シェフの雲丹パスタ
Uni (Sea Urchin), Anchovy, Garlic, Chives, Chef's Secret Cream Sauce
- Penne alla crema di pomodoro e granchio** 32
蟹のトマトクリームペンネ
Clam and Shrimp Stock tossed with a Tomato, Cream Sauce and Crab Meat
- Pasta Alla Norma** 29
茄子とブラータのトマトソース ノルマ風
Tomato Sauce, Garlic, Flash Fried Eggplant, Basil, Burrata Cheese, Parmigiano Reggiano
- Pasta Puttanesca** 32
地元で獲れたカジキマグロの娼婦風パスタ
Fresh catch Local Kajiki, Tomatoes, Olive Oil, Olives, Anchovies, Chili Peppers, Capers, and Garlic
- Penne All'Arabiata** 26
落合シェフのやみつきベンネアラビアータ
Tomato Sauce, Garlic, Red Italian Chili
- Spaghetti Al Ragù di Manzo** 38
ブラータのせ和牛のボロネーゼ
Wagyu Beef Bolognese topped with Burrata Cheese & Parmigiano Reggiano
- Spaghetti Alla Carbonara Al Tartufo** 32
トリュフ風味のカルボナーラ
Guanciale, Eggs, Heavy Whipping Cream, Truffle Paste, Mushroom, Parmigiano Reggiano, Black Pepper
- Spaghetti Alla Pescatore Con Gamberetti** 45
カウアイシュリンプとたっぷり海の幸のペスカトーレ
Kauai Shrimp, Manila Clams, Mussels, Squid, Blue Crab, Garlic, Tomato Sauce, Italian Parsley
- Spaghetti Alle Vongole Macchiato** 32
ボンゴレスバゲッティ
Manila Clams, Garlic, Cherry Tomatoes, Italian Parsley
- Risotto Gamberi e Rucola** 36
カウアイシュリンプとルッコラのリゾット
Kauai Shrimp tossed with Arugula on our Signature Risotto
- Risotto Ai Mare e Monti** 34
あざりとオイスターマッシュルームのリゾット
Manila Clams, Mushroom, Garlic, Italian Riso Carnaroli, Butter, Cream, Italian Parsley
- Pasta Aglio olio e Gamberi** 34
カウアイシュリンプのペペロンチーノ
Shrimp sautéed in Browned Butter and Fresh Garlic, Parsley, Lemon, White Wine and Chili Tomato Sauce

DOLCE

- Macadamia Tiramisu** 12
マカダミア・ティラミス
Classic Tiramisu with Macadamia Purée, Caramel Gelato, Hawaiian Sea Salt
- KONA Coffee Affogato** 9
KONAコーヒーのアフォガート
House Vanilla Gelato with Kona Coffee Jelly, Kona Espresso Shot served on the Side
- Crème Brulee Basque Cheesecake** 14
バスクチーズケーキ クリームブリュレ風
Thick and Creamy Caramelized Gorgonzola and Mascarpone Cheesecake
- Pistachio & White Chocolate Semifreddo** 14
ピスタチオとホワイトチョコレートのセミフレッド
Pistachio Mousse, White Chocolate Mousse, Pistachio Gelato, Chocolate Drizzle and Raspberry Sauce
- Homemade Italian Gelato** 6
自家製イタリアンジェラート
ピスタチオ、塩キャラメル、ビッグアイランドハニー・バニラ
Pistachio, Salted Caramel, or Big Island Honey Vanilla
- SIDES**
- Grated Parmigiano Reggiano** パルミジャーノレッジャーノ (2oz) 5
- 8 piece Melba Toast** 自家製メルバトースト 5
- Side Butter** バター 2

LA BETTOLA

Chef de Cuisine, Natsumi Kawagoe Owner Chef, Tsutomu Ochiai

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

