

## Secondi メインディッシュ

tagliata di manzo con rucola <i>8oz Succulent Rib-Eye Steak, Grilled to Perfection &amp; Sliced, Served on a Bed of Fresh Arugula, Topped with Parmesan &amp; Homemade Italian Dressing</i> 柔らかく薄切りリブアイステーキ(240g)、ルッコラベッドの上に	ルッコラビーフ	30
filetto ai ferri <i>5oz Petite Filet Mignon Grilled Steak with Asparagus, Haricot Vert, Roasted Potatoes, Baby Carrots and Drizzled with a Delicious Merlot Reduction</i> やわらかく牛プレミアムフィレステーキ(150g)、じっくり煮込んだメルローソースと美しい野菜グリル添え	プレミアムフィレミニオンステーキ	31
agnello alla griglia <i>8 Ounces of Succulent Lamb Chops Served with Asparagus, Bell Peppers &amp; Roasted Potatoes and a Balsamic Reduction</i> 骨付き仔羊肉(240g)のグリル、バルサミコソースと美しい野菜グリル添え	ラムチョップ	30
osso buco <i>"All-Day" Braised Veal Shank Served with Saffron Rice</i> 仔牛の骨付きスネ肉のじっくり煮込み、とーぜんサブランラス添え	オーソブッコ	29
saltimbocca di pollo <i>Thinly Sliced Chicken Breast Covered with Prosciutto Crudo, Sautéed and Served with Asparagus, Roasted Potatoes, Baby Carrots and Sage</i> 薄の薄切り胸肉と生ハムの合せ焼き、サッパリレモン系ソース、カラフル野菜グリル添え	サルティンボッカ	24
pesce al vapore <i>Steamed Fish Served on a Bed of Pesto Sauce and Cherry Tomatoes, Garnished with Green Beans</i> リッチなジェノベーゼソースに季節の野菜添え	ふんわり白身魚の蒸し焼き	23

## ambrosia

スタートアップドリンク

### sparkling wine

バブルズ

lunetta prosecco ルネッタ・プロセッコ (一人用小ビン ストローでどうぞ)	8
caposaldo prosecco カポサルド・プロセッコ	50

### italian cocktails

イタリアン・カクテル

Italian limondrop <i>Vodka, Limoncello with a sugar rim</i>	レモンドロップ (ウォッカ+レモンチェロ)	9
mandarino <i>Vodka, Orange Liqueur &amp; Triple Sec</i>	マンダリーノ (ウォッカ+オレンジリキュール+トリプルセック)	8
splash <i>Amaretto, Orange Juice &amp; Soda</i>	スプラッシュ (アマレット+オレンジジュース+炭酸)	8
valencia <i>Orange Juice, Apricot Brandy &amp; Splash Bitters</i>	バレンシア (アブリコットブランディ+オレンジジュース)	8
cassis soda <i>Cassis &amp; Soda, or with Orange Juice</i>	カシス・ソーダ (カシス+炭酸)	8~
campari soda <i>Campari &amp; Soda, or with Orange Juice</i>	カンパリ・ソーダ	8~
guavatini <i>Skyy Vodka, Cointreau &amp; Guava juice</i>	グアバティーニ (ウォッカ、クアントロー、グアバジュース)	9

### italian beers

イタリアン・ビール

menabrea "1846" birra blonda (Gold Medal Winner) <i>Golden Yellow Color. Flavors of Cheese Pastry, Lemon Yogurt, Nuts &amp; Toasted Bread</i>	メナブレア	8
peroni nastro azzurro (#1 Premium Italian Beer) <i>Brilliant Golden Straw Color. Mild Honeyed Toast, Light Citrus &amp; Nut Aromas</i>	ペロニ	6
birra moretti <i>Pale Golden Yellow Color. Mild Aromas of Light Rye Toast, Cracker and Egg White Soufflé.</i>	モレッティ・ビラ	6
birra moretti la rossa <i>Deep Amber Color. Aromas of Eucalyptus Honey, Buckwheat Pancake, and Brown Sugar. Pair with Hearty Dishes</i>	モレッティ・ラ・ロッサ(黒)	6

Grazie Mille!

We look forward to  
serving you again...



Waikiki Beach Marriott Resort & Spa  
2552 Kalakaua Avenue  
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Proudly serving fresh, original and  
delicious Italian food!

All menu items and prices are subject to change without notice

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## antipasto

## 前菜

carpaccio di capesante *Delicate Scallop Sashimi with Local Sea Asparagus, Tobiko Caviar, Onions and Light Champagne Dressing (8 pieces)*  
生ホタテのカルパッチョ (黒トビコとハワイ産シーアスパラガスのトッピング。8スライスでシェアにも最適)

beef carpaccio *Exquisite Thinly Sliced Filet Mignon Topped with Arugula, Mushrooms, Celery, Pine Nuts, Shaved Grana Padano Cheese and Homemade Italian Dressing (Manager's Favorite!)*  
ビーフ・カルパッチョ

affettato misto *Assortment of Premium Imported Italian Meats—Genoa Salami, Pistachio Mortadella & Prosciutto Crudo with Grana Padano Cheese, Kalamata & Green Olives*  
イタリア・パルマ産、生ハムの盛り合わせ

antipasti sampler *Indulge in a Trio of Our Most Popular Starters: Caprese Salad, Shrimp & Avocado Salad and Prosciutto with Papaya*  
前菜を兼ねたイイトコどりっ！ サンプラー

shrimp & avocado insalata *Refreshing Shrimp & Fresh Avocado with Organic Greens, Grapefruit Slices and Homemade Grapefruit Vinaigrette Dressing*  
エビとアボカドのサラダ

insalata ai frutti di mare *A Seafood Feast of Delicious Shrimp, Calamari, Clams and Mussels Over Mixed Greens, Topped with Roma Tomatoes and Homemade Vinaigrette Dressing*  
海の友達サラダ

bollito astice con papaya *Chilled Fresh Maine Lobster with Diced Papaya & Italian Herbs*  
冷製ロブスターとパパイヤのセレクル仕立て(至福の前菜！)

insalata mista *Mixed Greens, Tomatoes, Broccoli, Endive and Haricot Vert, with Papaya and House Vinaigrette Dressing*  
ガーデンサラダ (たくさん野菜を使った色鮮やかなサラダ、ピネグレットドレッシング)

melanzane alla parmigiana *Fresh Garden Eggplant Parmesan Baked to Perfection*  
なすとチーズのこんがりオープン焼き

bagna cauda *Fresh Garden Crudités Served With a Warm Anchovy, Garlic and Olive Oil Dip*  
バーニャ・カウダ いろいろ有機野菜のオイルフォンデュ (ニンニクとアンチョビ風味)

bruschetta al pomodoro *Marinated Roma Tomatoes & Herbs on Fresh Baked Soft Pizza Dough*  
トマトのブルスケッタふんわりブレッド添え (自信あり！)

prosciutto with seasonal fruit *Juicy Papaya with Thinly Sliced Italian Prosciutto Crudo*  
完熟パパイヤと生ハム

insalata alla caprese *Fresh Italian Mozzarella di Bufala Campana, Rainbow Teardrop Tomatoes & Basil*  
チェリートマトとフレッシュモッツァレラチーズのカプリ風サラダ

carpaccio di pesce *Fresh Hawaiian Marlin Carpaccio Topped With Fresh Arugula*  
温製カジキマグロのカルパッチョ風サラダ

insalata alla caesar *Classic Caesar Salad, Topped with Anchovy Filets, and Creamy Caesar Dressing*  
シーザーサラダ

zuppa di vongole *Exquisite Fresh Clams Simmered to Perfection in a Savory White Wine Garlic Sauce*  
あさりの白ワインことこと蒸し

zuppa di aragosta *Lobster Bisque with Sherry*  
ロブスターのうらごしクリームスープ、シエリー風味

zuppa piccante di calamari *Calamari in a Spicy Tomato Soup*  
ヤリイカのぴり辛トマトスープ

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## pasta

## パスタ

spaghetti alla pescatora *A Sensational Seafood Medley of Shrimp and Calamari, Live Clams and Mussels, Topped with a Large Savory Shrimp Scampi in a Garlic, Wine and Olive Oil Sauce (Guest Favorite!)*  
海の幸のスパゲティ

spaghetti lobster *Fresh Whole Live Maine Lobster (1Lb), Served in its Shell, with a Garlic White Wine Tomato Sauce*  
活ロブスターのスパゲティ

spaghetti ai ricci di mare *This Exotic Seafood Delicacy is Considered to be an Aphrodisiac! It is Made with Fresh Sea Urchin (Uni) in a Sweet Garlic Wine Cream Sauce*  
たっぷり生ウニとクリームソースのスパゲティ

linguine ai gamberetti *Linguine With Black Tiger Shrimp & Arugula in a Homemade Tomato Sauce*  
エビとレーコラのトマトソース・リングイーネ

spaghetti blue crab & zucchini *Blue Swimming Crab Meat & Zucchini in a Hearty Cream Sauce*  
かことズッキーニのスパゲティ

risotto di funghi *This Creamy Risotto has 5 types of Mushrooms and is an Arancino Favorite! Finished Table Side on a Cart, The Presentation is Made Inside of an Imported Block of Parmigiano-Reggiano Cheese.*  
いろいろキノコのリゾット

lasagne *Homemade Meat Sauce Lasagna*  
ミートラザーニャ

fettuccine alla crema *Fettuccine with Asparagus & Prosciutto Crudo in a Cream Sauce*  
生ハムとアスパラガスのクリームソース自家製フィットチーネ

spaghetti con polpette *Spaghetti With Homemade Pork & Beef Meatballs*  
ミートボール・スパゲティ

spaghetti con tobiko e calamari *Flying Fish Roe & Calamari Lightly Sautéed with Spaghetti*  
トビコの漁師風あっさりスパゲティ

spaghetti al nero di seppia *Spaghetti and Squid Sautéed in a Unique Black Squid Ink Garlic Sauce*  
イカ墨のまっ黒スパゲティ

gnocchi con pesto alla genovese *Gnocchi (Potato Pasta) in a Creamy Pesto Sauce with Mushrooms & Pine Nuts*  
ニョッキ・ジェノベーゼ

spaghetti alla checca *Fresh Mozzarella Cheese in a Homemade Tomato Sauce*  
スパゲティークェッカ (トマトソースとモッツァレラチーズのスパゲティ)

penne al gorgonzola *Penne Pasta With Gorgonzola Cream Sauce*  
ゴルゴンゾーラチーズのペンネ

penne all'arrabbiata *Penne Pasta in a Spicy Homemade Tomato Sauce*  
ちよい辛トマトソースのペンネ

## pizza

## ピッツァ

pepperoni & sausage pizza *Meat Lover's Pizza with Italian Sausage, Pepperoni, Mozzarella Cheese, Parmesan Cheese, Homemade Pizza Sauce on a Perfect Napoli Style Thin Crust*  
ペパロニとソーセージのピッツァ

owner's favorite *This Flavorful Signature Pizza Consists of Shrimp, Onions & Mouth-Watering Garlic Chips with Extra Parmesan Cheese and Served on a Perfect Napoli Style Thin Crust*  
オーナーお気に入りピッツァ

(えび、オニオン、たっぷりチーズにガーリックチップ)

pizza capricciosa *Our Exquisite Imported Italian Prosciutto Crudo Covers a Delicious Mélange of Mushrooms, Eggs, Bell Peppers, Mozzarella Cheese, Parmesan Cheese and Homemade Pizza Sauce (Staff Favorite!)*  
気まぐれ風ピッツァ (生ハム、きのこ、卵、ピーマン)

smoked anatra e mozzarella *Succulent Smoked Duck and Mozzarella Cheese Pizza*  
スモークダック・モッツァレラチーズとガーリックチップのピッツァ

prosciutto e rucola *Imported Italian Prosciutto Crudo & Fresh Arugula Pizza*  
生ハムとレーコラのピッツァ

pizza margherita *Fresh Mozzarella, Basil and Homemade Tomato Sauce*  
マルゲリータ (ピッツァの原点、トマトソース、モッツァレラチーズ、バジル)

frutti di mare *Cheeseless Pizza with Shrimp, Calamari, Mussels, Clams and Homemade Tomato Sauce*  
シーフードピッツァ

pizza sant'angelo *Asparagus, Fresh Tomato & Gorgonzola Cheese*  
サンタンジェロおじさんのピッツァ (アスパラガス、トマト、ゴルゴンゾーラチーズ)

pizza gorgonzola e mela *Gorgonzola Cheese & Sliced Green Apples*  
ゴルゴンゾーラチーズと青りんごのピッツァ

pizza alla marinara *Anchovy, Garlic Chips & Homemade Tomato Sauce*  
マリナーラ (ピッツァの発祥、ニンニクとアンチョビのピッツァ)