

MANGIA

PROSCIUTTO

Airy Sliced Prosciutto by Berkel*	18
切りたてお皿いっぱいバルマ産プロシュート 20 Months Aged Prosciutto di Parma Imported from Italy freshly sliced using a Berkel Fly Wheel Slicer	
with Burrata Cheese & Seasonal Fruit*	+10
ブラータ、季節のフルーツとご一緒に	
with Arugula & Burrata Cheese Salad*	+6
ルッコラ、ブラータのサラダとご一緒に	

STUZZICHINO

Chef’s Favorite Bruschetta (Minimum 3 order)	5 ^{ea}
トマトとバジルのブルスケッタ Homemade Brioche, Local Kamuela Tomatoes, Basil, Extra Virgin Olive Oil	
Crostini Calabrese* (Minimum 3 order)	6 ^{ea}
ピリ辛カラブリア風クロスティーニ Homemade Focaccia, Nduja (Spicy Pork Pate), Maui Onion Marmalade, Parmigiano Reggiano, Arugula	
Un Morso di Riccio di Mare* (Minimum 3 order)	8 ^{ea}
殻付きうにのコンソメジュレ添え Uni (Sea Urchin), Sweet Corn Mousse, Homemade Consommé Jello	

ANTIPASTO

Carpaccio del Giorno*	22
本日のカルパッチョ Chef’s Choice of Fresh Fish of the Day	
Crème Brûlée Jidori Chicken Liver Pate	14
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 & Dried Fig compote	
Fritto Misto di Mare	24
海の幸のフリット Squid, Kauai Shrimp, Hokkaido Scallop, Served with Lemon & Basil Green Aioli	
Smoked King Salmon*	18
スモークサーモン、カポナータ、温卵のせ Smoked Salmon, seasonal vegetables, Herbs	
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

Insalata di Raddichio	22
ラディッキオとヤリイカのほんのり温かいサラダ Radicchio, Squid, Cauliflower, Anchovy, Garlic, Parmigiano Reggiano	
Insalata Vegana di Funghi e Rucola	18
マッシュルームのソテーとルッコラのバルサミコ風味 Pan-seared Mushroom, Arugula, Fennel, Balsamic Vinaigrette	

SECONDPIATTO

Wagyu Beef Tagliata	52
和牛のタリアータ 8oz American Wagyu Beef Coulotte, Arugula, Parmigiano Reggiano, Balsamic Vinaigrette	
Vino Rosso Braised Wagyu Cheek (Add Truffle +15)	42
黒アングス牛ほほ肉の赤ワイン煮 Simmered Black Angus Beef Cheek, Mushed Potato, Watercress	
Kurobuta Pork Milanese	48
黒豚のミラネーゼ 1lb Tomahawk “Kurobuta” pork, Crispy Bread Crumb, Mozzarella, Cherry Tomatoes, Arugula, Chef’s Secret Sauce	
Chicken alla Diavola (Add Truffle +15)	38
鶏鶏のディアボラ Chicken marinated with Rosemary, Roasted Potatoes, Arugula, Porcini Cream Sauce	
“Moët & Chandon” Smoked King Salmon	38
燻製キングサーモンのボワレ Kiawe-smoked King Salmon, Seasonal Vegetables, Crispy Potatoes, “Moët & Chandon” Reduction, Basil Oil, Fennel	

PRIMOPIATTO (Sicily’s Favorite)

Spaghetti ai Riccio di Mare*	39
落合シェフのうにパスタ Uni (Sea Urchin), Anchovy, Garlic, Chives, Chef’s Secret Cream Sauce	
Pasta Con Le Sarde	28
シチリア島名物。鰯とフェネルのパスタ Sardine, Garlic, Funnel, Pine Nuts, Dried Raisin, Saffron, Crispy Bread Crumb (Molica)	
Pasta alla Norma	28
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	
Spaghetti con Gamberi e Rucola	32
カウアイシュリンプ、蟹、ルッコラのスパゲッティ Kauai Shrimp, Blue Crab, Arugula, Garlic, Cherry Tomatoes, Garlic, Orange Zest	
Spaghetti Aglio Olio e Limone con Salmone	34
レモン、サーモン、カラスミのA・O・P Lemon, Smoked King Salmon, Bottarga, Asparagus, Garlic, Tomatoes, Italian Parsley	
Spaghetti alle Vongole Macchiato	28
あざりとミニトマトのスパゲッティ Manila Clams, Garlic, Cherry Tomatoes, Italian Parsley	

PRIMOPIATTO (Italian Classic)

Spaghetti alla Carbonara al Tartufo (Add Truffle +15)	28
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	
Penne all’Arabiatta	24
落合シェフのやみつきペンネアラビアータ Tomato sauce, Garlic, Red Italian Chili	
Spaghetti alla Pescatora con Gamberetti	45
手長海老とたっぷり海の幸のペスカトーレ Scampi, Manila Clams, Mussels, Squid, Blue Crab, Garlic, Tomato Sauce, Italian Parsley	
Spaghetti al Ragu di Manzo (Add Truffle +15)	34
ブラータのせ和牛のボロネーゼ Wagyu Beef Bolognese Topped with Burrata Cheese & Parmigiano Reggiano	
Risotto ai Mare e Monti	32
あざりとキノコのリゾット Manila Clams, Mushroom, Garlic, Italian Riso Carnaroli, Butter, Parmigiano Reggiano, Italian Parsley	
Risotto al Tartufo e Foie Gras (Add Truffle +15)	36
トリュフとフォアグラのリゾット Pan-seared Foie Gras, Truffle, Italian Riso Carnaroli, Butter, Parmigiano Reggiano, Bigarade 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	
Dolce Piña Colada	12
ピニャコラーダのシェイプアイス Fresh Pineapple, Pineapple Shaved ice, Coconut Panna Cotta, lilikoi Jello, Milky Gelato, White Rum	
Island Snow Pavlova	12
苺とピスタチオのパブロバ Fresh Strawberry, Pistachio Gelato, Champagne “Espuma”, Baked Meringue, White Chocolate Powder	
Semifreddo al Cioccolato	12
チョコレートのセミフレッド Chocolate Semifreddo, Chocolate Langue de Chat, Bittersweet Orange Gelato & Sauce	
Grated Parmigiano Reggiano	(2oz) 5
パルミジャーノレッジャーノ	
Homemade Melba Toast	(5ea) 3
自家製メルバトースト	

LA BETTOLA

Executive Chef, Shingo Hirota 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.

