



Lunch Menu

Appetizers

Artichoke Longhi 14.00

Our famous huge artichoke, finished with lemon butter and fresh grated Reggiano parmesan.

Fresh Island Ahi Carpaccio* 22.00

Sashimi grade, yellowfin tuna on tomato-basil bruschetta finished with extra virgin olive oil, lemon, capers and Kula greens.

Pacific Manila Clams* 17.00

Fresh Manila clams steamed in white wine, garlic, herbs, tomato and garlic crostini.

Pete's Spicy Mussels* 17.00

Mussels steamed in a spicy broth with toasted garlic, basil and finished with orange zest. Served with garlic crostini.

Crab Cakes 19.00

Blue-crab served golden brown with lemon-garlic aioli, and creamy mustard sauce topped with guacamole.

Calamari Fritta* 13.00

Marinated calamari served crispy with spicy Arrabiata sauce and lemon-garlic aioli.

Zucchini or Eggplant Parmesan 13.00

Eggplant or zucchini sliced deep fried and topped with melted mozzarella and pomodoro.

Ahi Sashimi* 17.00

Ahi sashimi, served on a bed of cabbage and accompanied with wasabi and soy sauce.

Spicy Lemongrass Shrimp 14.00

Shrimp sautéed with garlic and lemongrass served with a sriracha lime sauce and garlic crostini.

Open Faced Sandwiches Served on Toasted Italian Bread

We use free range chickens that do not contain antibiotics or artificial growth stimulants.

Chicken Picatta sautéed in lemon, butter, white wine and capers. 15.00

Chicken Marsala with fresh mushrooms, sweet and dry Marsala wines, and fresh basil. 15.00

Chicken Parmesan sautéed and finished with mozzarella cheese and our pomodoro sauce. 15.00

Chicken Mediterranean in pomodoro sauce enhanced with anchovies and Marsala wine. 15.00

7 oz. Prime New York Steak* grilled and served over garlic toast. 25.00

Sides

French Fries 5.00

Garlic French Fries 7.00

Join us for breakfast daily from 7:30-1:00 p.m. or for dinner nightly from 5:00-10:00 p.m.

Sandwiches

Maui Cattle Company Gourmet 21 Hamburger 8 ounces of our freshly ground signature beef blend on our house made scallion roll.	15.00
Peking Duck Sandwich roasted duck with hoisin sauce on our scallion roll.	14.00
Grilled Chicken Breast with caramelized onions and avocado on our scallion roll.	15.00
Classic New York Style Rueben with our house-braised corned beef on swirled house made pumpernickel rye bread.	15.00
Cheese Steak filet mignon sautéed with red bell pepper and onions topped with provolone.	15.00
Bob's Steak Sandwich* prime N.Y. steak topped with roasted red peppers.	20.00
Crab Cake Sandwich "House Specialty" served on our scallion roll with lettuce, tomato and basil lemon aioli.	22.00
Italian Hoagie prosciutto ham, sopresetta, cappocola, provolone cheese with house dressing.	16.00
Grilled Veggie Sandwich zucchini, mushrooms, onions, red & yellow peppers topped with mozzarella cheese and served on our hoagie roll.	14.00
Bob's B.L.T. maple cured bacon with lettuce, tomato and melted cheddar cheese.	12.00

Salads

Longhi Salad 12.00 Maui's Triple N Farms baby romaine, tomatoes, onions, fresh green and white cannellini beans, Italian gorgonzola cheese with gorgonzola vinaigrette.	Belgian Endive Salad 13.00 Fresh Belgian endive topped with caramelized macadamia nuts and Italian gorgonzola cheese with a honey-scallion-mint vinaigrette.
Longhi Longhi Salad 10.00 Maui's Triple N Farms baby romaine, tossed with Reggiano parmesan, housemade garlic croutons with lemon-feta vinaigrette.	Greek Salad 10.00 Maui's Triple N Farms baby romaine, tomatoes, cucumbers, Bulgarian feta cheese, Kalamata olives and onions with lemon-feta vinaigrette.
Watermelon and Feta Salad 13.00 Waipoli Farms watercress with local watermelon, feta and red wine vinaigrette.	Kula Green Salad 10.00 Fresh assorted Kula greens, topped with caramelized macadamia nuts and tossed with a honey-scallion-mint vinaigrette.
Caprese Salad 20.00 Fresh Italian mozzarella di Bufala, tomatoes, and fresh basil, drizzled with extra virgin olive oil. Served with garlic crostini.	Shrimp Salad 21.00 Grilled shrimp served over Kula greens with sesame miso orange dressing.
Chicken Salad 17.00 Freshly prepared chicken salad served over Maui's Triple N Farms baby romaine, tomatoes, cucumbers and onions with lemon-feta vinaigrette.	Maine Lobster Salad 25.00 Herbed Maine lobster salad served on crisp romaine, tomatoes and cucumbers.
	Kale Salad 10.00 Kula baby kale with tomatoes, pine nuts, roasted garlic, parmesan cheese, house made croutons with a chili lemon vinaigrette.

Fish and Seafood

Fresh Island Fish Longhi Style* 24.00

Fresh fish in a white wine sauté finished with diced tomatoes and basil. Served over garlic toast.

Shrimp or Scallops Longhi 23.00

or Combo* Succulent white shrimp or scallops in a white wine sauté, fresh basil and chopped tomatoes. Served over garlic toast.

Prawns Venice* 23.00

Gulf prawns sautéed in lemon, butter, white wine with lots of garlic and parsley.

Ahi Torino 17.00

Fresh Hawaiian sashimi grade tuna, delicately marinated, encrusted in macadamia nuts and bread crumbs. Sautéed in lemon and butter.

Seared Ahi Au Poivre* 35.00

Peppercorn crusted yellow fin tuna with Hamakua Alii mushrooms sliced and seared rare, in a green peppercorn, garlic, and brandy sauce.

Salmon Mediterranean* 31.00

Fresh King salmon vine-ripened tomatoes, Kalamata olives, capers, fresh basil and lemon.

Lobster Longhi* 80/130

Two, 1-1/2 lobsters, jumbo prawns, fresh clams, mussels and calamari, sautéed in extra virgin olive oil, garlic and hot peppers. Served over linguini in a spicy marinara sauce.

Pasta

Sicilian 16.00

A spicy sauce of calamari sautéed with Marsala wine, hot peppers, Sicilian olives, Mancini peppers and pomodoro sauce over linguine.

Bolognese 15.00

Maui Cattle Company ground beef, house made Italian sausage, garlic, crushed red peppers, fennel seeds, wine and pomodoro sauce. Served on rigatoni with creamy ricotta cheese.

Arrabiata 14.00

Browned garlic, crushed chili pepper, tomatoes, tossed with penne.

Putana 14.00

Whole garlic cloves sautéed until mellow, Sicilian olives, peppers, anchovies and tomatoes with linguine and feta cheese.

Linguine with Clams 17.00

Manila clams simmered in white wine, garlic, and a touch of olive oil served over linguine.

Lemon Zucchini 13.00

Longhi's original version of our light, fresh pasta.

Penne Pesto 14.00

Our pesto is made with Maui grown basil, garlic, extra virgin olive oil, Reggiano parmesan cheese and a touch of cream.

Fettuccine Alfredo 14.00

The classic version from Alfredo's in Rome. Made with fresh butter, heavy cream, and imported Italian Reggiano parmesan cheese.

Fettuccine Lombardi 15.00

Alfredo sauce with sugar snap peas and prosciutto tossed with fettuccine.

Lobster Cannelloni 20.00

Maine lobster and creamy ricotta cheese wrapped with Longhi's fresh pasta and topped with a rich béchamel sauce.

Chicken Cannelloni 14.00

Chicken, mozzarella, and creamy ricotta cheese wrapped with Longhi's fresh pasta and topped with pomodoro sauce.

A 20% service charge will be added to all parties of six or more.

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

Salad Pizza

Arugula 15
Cheese pizza topped with fresh arugula, shaved parmesan and Italian prosciutto.

Greek 14
Made with our organic wheat flatbread crust. Topped with chopped romaine, cucumber, tomato, kalamata olives, red onion and feta cheese.

Pizza

Cheese 12
Mozzarella, tomato sauce.

Margherita 14
Mozzarella, sliced tomatoes and fresh basil.

Pepperoni 14
Mozzarella, tomato sauce and Molinari pepperoni.

Whiteout 14
Bechamel sauce, garlic, mozzarella, spinach, shaved parmesan cheese.

Italian Sausage 15
Mozzarella, tomato sauce with Italian sausage and caramelized onions.

Duck 15
Spicy hoisin sauce, roasted duck, green onions, imported swiss cheese, cilantro finished with thinly diced cucumber.

Funghi 14
Mozzarella, tomato sauce topped with Hamakua Alii mushrooms.

Veggie Delight 14
Spinach, roasted red peppers, feta, kalamata olives, tomato and fresh oregano.

Fresh Vegetables

Asparagus 11.00
Sautéed and finished with browned butter and Reggiano parmesan cheese.

Kale 10.00
Sautéed in olive oil, garlic, shaved parmesan, lemon zest and red pepper flakes.

Spinach 10.00
Sautéed in olive oil and minced garlic.

Mixed Vegetable Sauté 10.00
With mozzarella cheese. 12.00

Fresh Sugar Snap Peas 10.00
Sautéed in butter.

Cauliflower Sicilian 10.00
Sautéed in extra virgin olive oil, toasted garlic, capers, red crushed peppers and parsley.

Broccoli/Cauliflower 10.00
With mozzarella cheese. 12.00

Signature Desserts

Caramel Knowledge 16.50
Haagen-Dazs vanilla ice cream, fresh berries, and local fruits, topped with house made hot caramel and macadamia nuts.

Longhi's version of pecan pie with a scoop of Haagen-Dazs vanilla ice cream.

Chocolate Souffle 16
Belgium chocolate cake with a flowing chocolate center. Haagen-Dazs vanilla ice cream. (Please allow 20 min. prep time)