



Appetizers

ARTICHOKE LONGHI	14
Our famous huge artichoke, finished with lemon butter and fresh grated Reggiano parmesan.	
FRESH ISLAND AHI CARPACCIO*	22
Sashimi grade, yellow fin tuna on tomato-basil bruschetta, finished with extra virgin olive oil, lemon, capers on Kula greens.	
AHI SASHIMI*	17
Ahi sashimi, served on a bed of cabbage and accompanied with wasabi and soy sauce.	
CRAB CAKES	19
Blue-crab served golden brown with lemon-garlic aioli, and a creamy mustard sauce topped with guacamole.	
PACIFIC MANILA CLAMS*	17
Fresh Manila clams steamed in white wine, garlic, herbs, tomato and garlic crostini.	
PETE'S SPICY MUSSELS*	17
Mussels steamed in a spicy broth with toasted garlic, basil and finished with orange zest and garlic crostini.	
GRILLED PORTOBELLO MUSHROOM	10
Grilled, served on a bed of basil pesto, topped with warmed goat cheese and roasted red peppers.	
ZUCCHINI or EGGPLANT PARMESAN	13
Italian eggplant or zucchini sliced, deep fried and topped with melted mozzarella cheese and pomodoro.	
ZUCCHINI or EGGPLANT FRITTA	10
Italian eggplant or zucchini dusted with parmesan and served golden brown.	
CALAMARI FRITTA*	14
Marinated calamari served crispy with our spicy arrabiata sauce and lemon-garlic aioli.	
SPICY LEMONGRASS SHRIMP	14
Shrimp sautéed with garlic and lemongrass served with a sriracha lime sauce and garlic crostini.	

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

Salads

GREEK SALAD	10
Maui's Triple N Farms baby romaine, tomatoes, cucumbers, Bulgarian feta cheese, Kalamata olives, and onions with lemon-feta vinaigrette.	
LONGHI SALAD	12
Maui's Triple N baby romaine, tomatoes, onions, fresh green and white cannellini beans, Italian gorgonzola cheese with gorgonzola vinaigrette.	
LONGHI LONGHI SALAD	10
Maui's Triple N baby romaine, tossed with Reggiano parmesan, house made garlic croutons, with lemon-feta vinaigrette.	
WATERMELON FETA SALAD	13
Waipoli Farms watercress with local watermelon, feta, and red wine vinaigrette.	
KULA GREEN SALAD	10
Fresh assorted Kula greens, topped with caramelized macadamia nuts and tossed with a honey-scallion-mint vinaigrette.	
BELGIAN ENDIVE	13
Fresh Belgian endive topped with caramelized macadamia nuts and Italian gorgonzola cheese with a honey-scallion-mint vinaigrette.	
KALE SALAD	10
Kula baby kale with tomatoes, pine nuts, roasted garlic, parmesan cheese, house made croutons with a chili lemon vinaigrette.	
CAPRESE SALAD	20
Fresh Italian Buffalo mozzarella, vine-ripened tomatoes, and fresh basil, drizzled with extra virgin olive oil. Served with garlic crostini.	
SHRIMP SALAD	21
Grilled shrimp served over Kula greens with sesame miso orange dressing.	

Fresh Vegetables

ASPARAGUS	11	CAULIFLOWER - SICILIAN STYLE	10
Sautéed and finished with browned butter and parmesan cheese.		Sautéed in olive oil, garlic, capers, red peppers and parsley.	
FRESH LEAF SPINACH	10	MIXED VEGGIES	10/12
Sautéed in extra virgin olive oil and minced garlic.		Cauliflower, broccoli, carrots, red and yellow peppers, zucchini, mushrooms and onions sautéed in butter, served with or without melted mozzarella cheese.	
FRESH SUGAR SNAP PEAS	10	KALE	10
Sautéed in butter.		Sautéed in olive oil, garlic, shaved parmesan, lemon zest and red pepper flakes.	
BROCCOLI/CAULIFLOWER	10/12		
Sautéed in butter, served with or without melted mozzarella cheese.			

Fresh Fish and Seafood

AHI TORINO 32
Fresh Hawaiian sashimi grade tuna, delicately marinated, encrusted in macadamia nuts and bread crumbs. Sautéed in lemon and butter.

FRESH HAWAIIAN FISH* 39
Veronique-White wine sauté finished with fresh green grapes.
Longhi Style-White wine sauté with tomato bits and basil.
Almondine-White wine sauté and slivered almonds.
Chinatown-Steamed with ginger, scallion and soy broth with Hamakua Alii mushrooms. Drizzled with hot oil and Chinese parsley

SEARED AHI AU POIVRE* 35
Peppercorn crusted yellow fin tuna with Hamakua Ali'i mushrooms sliced and seared rare, in a garlic, green peppercorn, and brandy sauce.

PRAWNS VENICE* 35
Gulf prawns sautéed in lemon, butter, white wine and lots of garlic.

SALMON MEDITERRANEAN* 31
Fresh King salmon vine-ripened tomatoes, Kalamata olives, capers, fresh basil and lemon.

SHRIMP LONGHI / SCALLOPS LONGHI OR COMBO* 35
Succulent white shrimp or scallops in a white wine sauté, fresh basil and chopped tomatoes. Served over garlic toast.

A signature dish, first served on opening night, December 26, 1976!

LOBSTER LONGHI 130/80
Two, 1-1/2 lb. Maine lobsters, jumbo prawns, fresh clams, mussels, and calamari, sautéed in extra virgin olive oil, garlic and hot peppers. Served over linguine in a spicy marinara sauce.

3 LB. AND 1 1/2 LB. MAINE LOBSTER 85/42
3 lb. and 1-1/2 lb. live Maine lobsters. We specify the Nova Scotia hard shell because of its succulent and sweet meat.

Choice of Preparation

3 LB. Broiled PJ Style - The lobster is split, the cavity filled with a breadcrumb macadamia nut stuffing. The lobster will be crispy on the outside. (Not Available in 1 ½ lb.)

Steamed - The classic with melted butter and lemon. This preparation will be the more succulent of the two.

Steaks and Lamb

NEW YORK STEAK 14oz - Prime-Grilled	42.50
NEW YORK STEAK LONGHI 14oz Prime. New York Steak sliced and finished with a fresh basil butter sauté.	45
NEW YORK STEAK ALA PALM 14oz Prime New York Steak sliced and smothered with sautéed onions and roasted red peppers. Served over garlic toast.	45
FILET MIGNON with BERNAISE Char-grilled, 8 oz. tenderloin.	40
FILET LONGHI 8 oz. Filet, sliced thin, served with sautéed red and yellow bell peppers, finished with a fresh basil butter sauté.	42
LAMB CHOPS Two 8 oz. Colorado loin chops, char-grilled with a raspberry-mint sauce.	40

Chicken and Veal

Mary's Farm Raised chicken is grown in free range conditions without the use of antibiotics or artificial growth stimulants.

CHICKEN Mary's Farm Raised Fresh chicken breasts, dusted in parmesan, sautéed in a cast iron skillet.	30
VEAL SCALLOPINI Choice of Preparation <i>Picatta</i> - Sautéed in lemon, butter, white wine and capers. <i>Marsala</i> - Fresh mushrooms, sweet and dry Marsala wines and fresh basil. <i>Parmesan</i> - Sautéed and finished with melted mozzarella and our pomodoro sauce. <i>Mediterranean</i> - Pomodoro sauce enhanced with anchovies and Marsala wine.	38
GRILLED 14 oz. VEAL PORTERHOUSE Smothered in Hamakua Alii Mushroom Marsala Wine Sauce.	40

Our Signature Desserts

CARMEL KNOWLEDGE Häagen-Dazs vanilla ice cream, fresh berries, and local fruits, topped with hot caramel and macadamia nuts.	16.50
CHOCOLATE SOUFFLÉ (Please allow a 20 minute prep time.) Belgium chocolate cake with a flowing chocolate center. Häagen-Dazs ala mode.	16
MACADAMIA NUT PIE ALA MODE Longhi's version of pecan pie with a scoop of Haagen-Dazs vanilla ice cream.	11

An 20% gratuity 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.*