

# Longhi's

*Longhi's is a locally owned family restaurant that proudly serves the freshest and finest ingredients from Hawaii and around the world. Pioneers in the farm to table movement, we have supported and inspired local farming and fishing since 1976.*

## Appetizers

### ARTICHOKE LONGHI

Steamed California artichoke with lemon, butter and Parmigiano Reggiano 15

### FRESH ISLAND AHI CARPACCIO

Hawaiian sashimi grade Ahi on bruschetta with local tomato and fresh Maui basil. Served over Waimanalo greens with extra virgin olive oil, lemon and capers 22

### SEARED FILET MIGNON CARPACCIO

Seared filet topped with cannellini beans, red & gold peppers, Waimanalo greens, red onions, Maui basil and Parmigiano Reggiano. Drizzled with extra virgin olive oil & a balsamic reduction 14

### ZUCCHINI FRITTA

Fresh cut zucchini rolled in parmesan. Served golden brown 10

### EGGPLANT PARMESAN

Mozzarella cheese and pomodoro sauce 13

### SPICY PENN COVE MUSSELS

Steamed in Marsala wine, finished with Maui basil and spicy pomodoro sauce. Served with garlic toast 16

### POTATO CRUSTED CRAB CAKE

Super lump blue crab rolled in julienne-cut potatoes, red-pepper coulis & creamy Dijon mustard sauces 15

### PACIFIC PETITE MANILA CLAMS

Live Pacific clams, steamed in white wine, garlic, lemon, chopped tomato & parsley. Served with garlic toast 17

### CALAMARI FRITTA

Dusted with seasoned flour served golden brown with our spicy arrabiata sauce & lemon-garlic aioli 14

### BELGIAN ENDIVE

Gorgonzola cheese, caramelized Maui macadamia nuts with our honey-mint scallion vinaigrette 15

## Salads

*Longhi's is proud to support small local farms.*

### LONGHI

Local baby romaine, green beans, cannellini beans, local tomato, red onions and Italian gorgonzola cheese. Tossed in our gorgonzola vinaigrette 12

### GREEK

Local baby romaine, tomato, cucumber, onions, Kalamata olives and Bulgarian feta. Tossed with our lemon feta vinaigrette 10

### LONGHI LONGHI

Local baby romaine, housemade garlic croutons, Parmigiano Reggiano. Tossed in our Bulgarian feta lemon vinaigrette. Anchovies upon request 9

### WAIMANALO GREENS

Fresh mixed greens dressed with our honey-mint scallion vinaigrette, local tomato and caramelized Maui macadamia nuts 10

# Fresh Fish and Seafood

*Longhi's supports local fishermen and aqua-culture.  
Our fish is caught in Hawaiian waters and our lobsters are grown on the Big Island.  
All other seafood is wild caught.*

## **SHRIMP AND SCALLOP LONGHI**

Fresh scallops & Gulf shrimp, white wine sauté,  
grape tomato & Maui basil.  
Served over garlic crostini 35

## **SESAME CRUSTED HAWAIIAN AHI**

Sashimi grade ahi seared rare with a light lobster  
consomme, topped with ginger, shaved leeks,  
cilantro and soy. Hot sesame oil drizzle. Market

## **SHRIMP VENICE**

Wild jumbo shrimp, sauteed with garlic,  
lemon, butter, white wine, parsley & lemon zest 32

## **FRESH GRILLED SALMON**

Sashimi-grade salmon, Maui basil pesto &  
grilled asparagus 35

## **FRESH HAWAIIAN FISH**

LONGHI STYLE - Lemon, butter, white wine, local  
grape tomatoes and Maui basil

STEAMED - Lobster stock, Hamakua Alii  
mushrooms, shaved leeks, ginger,  
soy and cilantro. Market

VERONIQUE - White wine sautee with lemon and  
green grapes

# Steaks and Lamb

## **FILET LONGHI**

Grilled Filet Mignon, sliced with  
red & gold peppers.  
Finished with sizzling basil butter 46

## **FILET MIGNON**

Sauce Bearnaise 44  
Melted Gorgonzola 3

## **NEW YORK STEAK**

Grilled USDA Prime NY Steak marinated with fresh basil and garlic.  
Smothered in caramelized onions & sauteed mushrooms 46

## **RACK OF LAMB**

Colorado Rack of Lamb.  
Marinated in fresh herbs.  
Rosemary Mustard Seed Demi 48

## **RIBEYE**

USDA Prime Ribeye.  
Green Peppercorn sauce 48

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of food-borne illness.

# Fresh Chicken and Veal Scaloppini

PICATTA - Lemon, butter, white wine and capers

MARSALA - Mushrooms, sweet & dry Italian Marsala wine, Maui basil

PARMESAN - Melted mozzarella, Parmigiano Reggiano and our pomodoro sauce

MEDITERRANEAN - Spicy pomodoro sauce, sweet & dry Marsala wine, anchovy & capers

## ORGANIC FREE RANGE CHICKEN

Jidori chicken breast, pounded thin, smothered in parmesan.

Choice of four preparations 24

## VEAL SCALOPPINI

Veal strip loin, pounded thin. Choice of four preparations 32

## Pasta

### CLAMS LINGUINE

Manila clams simmered in white wine, garlic, lemon, extra virgin olive oil and butter, finished with local tomato & Italian parsley 28

### PASTA SICILIAN

Calamari sauteed in a spicy sauce of Marsala wine, Sicilian olives, roasted red peppers and tomato 25

### PENNE PESTO PRIMAVERA

Maui basil Pesto, Parmigiano Reggiano  
Tossed with a medley of fresh vegetables & a touch of cream 25

### SHRIMP AND SCALLOP ARRABIATA

Browned garlic, chili flakes, serrano peppers, vine ripe tomatoes and Italian parsley 35

### MUSSELS MARINARA

Live Pacific Northwest Mussels, steamed in sweet and dry Marsala, hot peppers with pomodoro & fresh basil 28

### BOLOGNESE

Italian sausage, prime ground beef, red & gold peppers, tomato and fennel. Deglazed with Chianti tossed with ricotta and hot pepper. Served over Penne 26

## Fresh Vegetables and Sides

### BROCCOLI MOZZARELLA

Sauteed with melted mozzarella cheese 10

### ASPARAGUS

Sauteed and finished with browned butter and Parmigiano Reggiano 11

### SPINACH

Sauteed in extra virgin olive oil & garlic 9

### SICILIAN CAULIFLOWER

Bread crumbs & Parmigiano Reggiano. Browned garlic, capers, chili peppers & parsley 10

### GNOCCHI FLORENTINE

Fresh gnocchi tossed with spinach, basil, local tomato, extra virgin olive oil, garlic and Parmigiano Reggiano 13

## Desserts From our Bakery

### CARAMEL KNOWLEDGE FOR TWO

Fresh Hawaiian fruits and berries topped with vanilla bean gelato, house made hot caramel & candied macadamia nuts 16

### DESSERT OF THE DAY

A selection of our house made desserts 10

### CHOCOLATE SOUFFLÉ

### ALA MODE FOR TWO

Please allow 25 minutes to prepare  
16

### LOCAL GELATO AND SORBET OF THE DAY 7

# Hand Crafted House Cocktails

Mixes are scratch made from fresh ingredients.

## LE GRAND SMASH

Gran Marnier, Ketel One Oranje,  
lime sour & fresh mint 13

## STRAWBERRY FIELDS

New Amsterdam Berry Vodka - Fresh Strawberry,  
fresh lemonade, splash of cranberry.

Served up 12

## MOSCOW MULE

Russian Standard Vodka  
Lime sour, ginger beer 12

## CITRON BOMB

Pravda Citron vodka, fresh lemon, lime and orange.

Splash of soda 12

## O MOJITO

Barcardi O, fresh orange slices, lime, mint  
with a splash of soda 12

## MANGO MOJITO

Mango, fresh lime, mint, light rum with a  
splash of soda 12

## SICILIAN MAI TAI

Bacardi 8 yr rum, Ferrand Curacao, orgeat,  
lime, pineapple, Alessio Vermouth float 14

## NEVER DARK AND STORMY

Bacardi 8 yr rum, ginger elixir,  
lime and ginger beer 14

## KENTUCKY COOLER

Maker's Mark - Fresh lemonade, triple sec,  
fresh mint on the rocks 13

## PATRON FRESHY

Patron Silver, triple sec, fresh lime sour.  
Li hing mui powder rim. Served up 13

## ITALIAN SUNSET

Karma Reposado, orange, pineapple, lemon,  
orgeat with an Aperol float 13

## LONGHITINI

Van Gogh Double Espresso Vodka,  
Kahlua & Bailey's. Served up 12

## Beers

### BEERS ON TAP

Peroni 8  
Big Wave, Golden Ale 8  
Rogue, Dead Guy Ale 8  
Black and Tan 9  
Guinness, Irish Stout 10

### BOTTLES

Mirror Pond Pale Ale -  
Black Butte Porter - Guinness -  
New Belgian Fat Tire Amber Ale  
\$8  
Budweiser - Bud Light \$6  
Corona - Heineken \$7

### MAUI BREWING COMPANY \$8

Bikini Blond Lager  
Big Swell IPA

## Wines by the Glass

### WHITE

Storypoint 2014 Ca. Chardonnay 10  
Sonoma Cutrer 2014 R.R.R Chard 13.5  
Chalk Hill 2014 Sonoma Chard 16  
Babich 2015 N.Z. Sauvignon Blanc 9  
Zenato 2014 Venezia Pinot Grigio 10  
Zilliken 2014 Mosel Germany Riesling 12

### RED

Drumheller 2014 Columbia Valley Cab 10  
BR Cohn "Silver" 2013 North Coast Cab 15  
Frank Family 2012 Napa Cabernet 20  
Coltibuono 2013 Cetamura Chianti 10  
Puenta "La Flor" 2014 Mendoza Malbec 11  
Velvet Devil 2014 Wash. Merlot 10  
Layer Cake Primitivo 2014 Puglia 12  
Jim Barry 2013 "Lodge Hill" Aust. Shiraz 12  
Austerity 2013 Sta Lucia Pinot Noir 12.5  
Tony Soter "North Point 2013 Oregon P.N. 15

### CHAMPAGNE AND SPARKLING

Collet Brut Champagne 16.50  
Zardetto Brut Prosecco 10.50

18% gratuity will be added to parties of 6 or more.