

Longhi's

Appetizers

LONGHI'S ARTICHOKE

Steamed artichoke globe topped with Reggiano, lemon butter 15

SICILIAN CAULIFLOWER

Rolled in housemade bread crumbs with Italian seasonings and parmesan.
Pan fried and finished with butter, browned garlic, capers, hot chili peppers and Italian parsley. 10

CALAMARI FRITTA *

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

CEVICHE *

Locally caught white fish, avocado, lime,
onion, jalapeño & cilantro 14

Salads

MAINE LOBSTER SALAD

Maine lobster prepared with fresh herbs and a touch of Grand Marnier.
Served over locally grown baby romaine, vine ripened tomatoes, red onion and cucumber.
Tossed in our organic Bulgarian lemon-feta vinaigrette. 25

FRESH ISLAND AHI CARPACCIO*

Hawaiian sashimi grade Ahi on housemade bruschetta with local tomatoes and fresh Maui Basil.
Served over Waipoli mixed greens. Finished with extra virgin olive oil, lemon and capers. 20

SPICY GRILLED SHRIMP AND SCALLOPS*

Served over locally grown mixed greens tossed in our honey-scallion mint vinaigrette
with vine ripened tomatoes and roasted macadamia nuts. 24

LONGHI SALAD

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

12

WAIPOLI FARMS MIXED GREEN SALAD WITH GRILLED CHICKEN AND PAPAYA*

Scallion, mint, honey dressing and roasted macadamia nuts. 18

Fresh Hawaiian Fish*

LONGHI STYLE

Sautéed fresh fish of the day, finished with a lemon beurre blanc, diced local tomatoes and fresh Maui basil.

Served over garlic toast.

19

FISH TACOS

Seared fresh fish of the day, pico de gallo, fresh avocado, cabbage & fire roasted tomatillo salsa.

Served in soft shell white corn tortillas.

19

Steak*

PRIME NEW YORK STEAK

8 oz. NY Steak marinated in extra virgin olive oil, Maui basil and garlic, grilled and smothered with caramelized onions and fresh mushrooms. Served over garlic toast.

22

Sandwiches*

CHEESE BURGER

Maui baby romaine, vine-ripe tomato, red onion and cheddar cheese on our house made scallion roll. 15

Grilled Onions 2

Avocado 3

Bacon 3

CRAB SALAD WITH AVOCADO AND MAPLE CURED BACON

Jumbo lump blue crab salad served on our house made scallion roll with Maui baby romaine and vine-ripe tomato. 19.5

GRILLED VEGGIE SANDWICH

Fresh zucchini, mushrooms, onions, red and gold peppers, and local vine-ripe tomato.

Finished with goat cheese pesto and melted cheddar cheese. Served on our house made scallion roll. 15

BOB'S BLT WITH CHEESE

Maple cured bacon, with Maui baby romaine, tomato, melted cheddar cheese and mayo on a toasted hoagie roll. 14

GRILLED ORGANIC CHICKEN AND AVOCADO

Organic free range chicken marinated in extra virgin olive oil, garlic, Italian parsley and hot peppers.

Served on our house made scallion roll with caramelized onions, arugula, cilantro, local vine-ripened tomato and fresh avocado.

16

Cheese 2, Bacon 3

GRILLED HAWAIIAN AHI SANDWICH *

Fresh Hawaiian sashimi grade Ahi marinated in extra virgin olive oil, garlic and Maui basil.

Served on our house made scallion roll, with caramelized onions, vine ripe tomato, local baby romaine and lemon garlic aioli.

22

CHEESE STEAK

Shaved Prime New York steak, seasoned and sautéed with onions and red and gold bell peppers.

Finished with mayonnaise and melted Provolone. Served on our house made hoagie roll. 16

Sub Mushrooms for Peppers 2

Pasta*

CLAMS LINGUINE *

Live petite Manila clams simmered in white wine, fresh garlic, lemon, extra virgin olive oil and butter; finished with local vine ripened chopped tomatoes and fresh Italian parsley. 18

BOLOGNESE

Prime ground N.Y strip, filet mignon, Italian sausage, garlic, red & gold peppers, onions, tomato, Parmigiano Reggiano and fennel seed. Deglazed with Chianti wine.
Tossed with penne and hot peppers. 15

Eggplant

PARMESAN*

Rolled in parmesan cheese. Pan fried and finished with melted mozzarella, fresh Maui basil and our house made Pomodoro sauce. 16

Veggies and Sides

ASPARAGUS

Sautéed in browned butter and finished with imported Parmigiano Reggiano. 11

FRENCH FRIES 4

GARLIC FRIES 6

Desserts From our Bakery

Made fresh daily using the finest Belgium chocolate, imported liqueurs, fresh Mascarpone from Italy, fresh Ricotta from New York, Madagascar vanilla beans, Hawaiian fruit and premium berries that are always fresh never frozen!

CARAMEL KNOWLEDGE FOR TWO

Fresh Hawaiian fruits and berries topped with 2 scoops of vanilla bean gelato.
House made hot caramel & organic candied macadamia nuts. 16

FRESH BAKED DESSERTS

A selection of our favorite house made desserts. 10

LOCAL GELATO OR SORBET

Vanilla Bean, Milk Chocolate or Kona Coffee Gelato
Lemon or Lychee Sorbet