

# VIAGGIO

[ to journey ]

From the depths of Italy's southern waters, with its world-famous seafood—to the rich, indulgent risottos by the culinary maestros of the north—Chef Rodney Uyehara has travelled through the multifaceted legacy of Italian cuisine, infusing this inspiration with a flourish of local, Hawaiian flavors, to craft a menu as alluring as the country to which it pays homage.

## Now, the Journey is Yours.

At Viaggio, we'll awaken all of your senses with a dining adventure. We will intrigue you with the sights, sounds, tastes and textures, reminiscent of the intoxicating elegance and unparalleled vitality of modern Italy.

Inspired by the intimate setting of Italy; the romance of an afternoon in Venice; the sweeping vistas along Sicily's breathtaking coastlines: At the heart of Viaggio is the spirit of Italian excellence and the appeal of the Hawaiian Cuisine.

Enjoy the Journey.....at Viaggio!



## pasta

<b>LINGUINE TUTTI MARI</b>	<b>38</b>	<b>SPAGHETTI</b>	<b>36</b>
clams, mussels, calamari, scallops, fresh fish and shrimp in a tomato or white wine garlic sauce		<b>ALLA VONGOLE</b>	
		manila clams sauteed with garlic, pancetta and shallots in a savory clam broth, served with spaghetti and pesto crostini	
<b>GNOCCHI GORGONZOLA</b>	<b>27</b>	<b>LINGUINE ALLA</b>	<b>27</b>
fresh spinach gnocchis, organic chicken bolognese, balsamic reduction, pesto, and gorgonzola cheese		<b>PUTTANESCA</b>	
		italian sausage, tomatoes, pancetta, anchovies, greek olives, capers, garlic, baby arugula and dried peppers in tomato sauce	
<b>PAPPARDELLE</b>			
<b>DE CARBONARA</b>	<b>29</b>		
organic chicken breast with hamakua mushrooms, eggs, parmesan, tomatoes and asparagus tossed with white ribbon pasta			

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## pesci

### **SALMON MEDITERRANEAN** 36

tapenade crusted salmon with sautéed tomato, anchovies, capers, baby arugula, garlic and evoo served with the viaggio vegetable medley

### **CIOPPINO FRUTTI DI MARE** 58

lobster tail, king crab leg, shrimp, clams, mussels, calamari, fresh fish and scallops in a saffron tomato broth served with pesto crostinis

### **LOBSTER RAVIOLI** mp

house made ravioli stuffed with maine lobster tossed in a caper butter sauce topped with a tomato basil cream, served with roasted waialua baby carrots

### **PESCI DEL GIORNO** mp

pier 38 fresh fish of the day with chef's special preparation



## carni

### **CHICKEN PICCATA** 32

sautéed chicken breast in a white wine caper lemon butter sauce served with the viaggio verdura medley

### **FILET DE MANZO ALLA PIZZAIOLA** 42

filet mignon sautéed with mushrooms, peppers, cipollini onions, tomatoes, shallots, garlic and dried chili with grilled polenta and pesto butter

### **ITALIAN RIB EYE STEAK** 38

12 oz. rib eye, marinated and grilled to perfection with a port wine madeira sauce, garlic, oregano, thyme and rosemary seasoned, served with grilled polenta, pesto butter and viaggio verdura medley

### **SALTIMBOCCA DI MANZO** 36

braised short ribs with prosciutto, mozzarella with spinach and egg in a light brown sauce