

# VIAGGIO

Viaggio means 'to journey' in Italian. Let us 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 Hawaiian cuisine.

Enjoy the Journey... at Viaggio!

## antipasti

<b>CARPACCIO DI MANZO</b> 21 seasoned sliced beef tenderloin, caper berries, jalapeño, farm greens, caramelized shallots, parmesan shavings, anchovy dressing	<b>CALAMARI E GAMBERI FRITTI</b> 24 fried calamari and kauai prawns, fire roasted pepper coulis
<b>POLPI IN UMIDO</b> 24 braised octopus, cannellini beans, grilled meyer lemon and a puttanesca sauce	<b>FRESH AHI CRUDO</b> mp pickled cucumber, sesame oil, fried garlic, unagi sauce
<b>VONGOLE FUSA AL VAPORE</b> 26 manila clams steamed in a savory clam broth with garlic, pancetta and shallots, served with crostini	<b>ANTIPASTI MISTO</b> 26 spicy capicola, prosciutto, soppressata salami, manchego, parmesan reggiano, gorgonzola, with roasted red peppers and anchovies, served with focaccia

## zuppa e insalata

<b>ZUPPA DEL GIORNO</b> 12 chefs soup of the day	<b>CHEF RODNEY'S ITALIAN ONION SOUP</b> 12 made with maui onions topped with crostini and melted mozzarella, swiss, gruyere, and parmesan
<b>INSALATA CAPRESE</b> 18 heirloom tomatoes, mozzarella, and arugula topped with aged balsamic and evoo, served with lemon basil sorbet	<b>INSALATA ARUGULA E POLPI</b> 18 tomatoes, red onions, toasted walnuts, parmesan, and argulua tossed in aged balsamic and evoo
<b>INSALATA CAESAR</b> 15 traditional hearts of romaine, croutons and parmesan folded in a caesar dressing	<b>TRITARE A PEZZI</b> 21 tomatoes, cucumbers, greek olives, capicola, soppressata, gorgonzola, cheddar, swiss, parmesan, and romaine tossed in a housemade italian vinaigrette
<b>INSALATA DELLA CASA</b> 14 tomatoes, cucumbers, and farm greens harvest blend tossed in a roasted shallot vinaigrette	

## pasta

<b>LINGUINE TUTTI MARI</b> 38 clams, mussels, calamari, scallops, fresh fish and shrimp in a tomato or white wine garlic sauce	<b>GNOCCHI GORGONZOLA</b> 27 fresh spinach gnocchis, organic chicken bolognese, balsamic reduction, pesto, and gorgonzola
<b>PAPPARDELLE CARBONARA</b> 29 white ribbon pasta, organic chicken breast, hamakua mushrooms, tomatoes, and asparagus tossed in egg and topped with parmesan	<b>LINGUINE ALLA PUTTANESCA</b> 27 italian sausage, tomatoes, pancetta, anchovies, greek olives, capers, garlic, baby arugula and dried peppers in tomato sauce
<b>SPAGHETTI ALLA VONGOLE</b> 36 manila clams sauteed with garlic, pancetta and shallots in a savory clam broth, served with spaghetti and pesto crostini	<b>KUNOA BEEF AND ITALIAN SAUSAGE LASAGNA</b> 29 ground kunoa beef and italian sausage in a puttanesca sauce with ricotta, mozzarella, parmesan, roasted red peppers and fresh pesto served with viaggio verdura medley

## pesce

<b>SALMON MEDITERRANEAN</b> 36 tapenade crusted salmon with sautéed tomato, anchovies, capers, baby arugula, garlic and evoo served with viaggio verdura medley	<b>CIOPPINO FRUTTI DI MARE</b> 58 lobster tail, king crab leg, shrimp, clams, mussels, calamari, fresh fish and scallops in a saffron tomato broth served with pesto crostini
<b>LOBSTER RAVIOLI</b> 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	<b>PESCI DEL GIORNO</b> mp pier 38 fresh fish of the day with chef's special preparation

## carni

<b>CHICKEN PICCATA</b> 32 sautéed chicken breast in a white wine caper lemon butter sauce served with viaggio verdura medley	<b>ITALIAN RIB EYE STEAK</b> 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
<b>FILET DI MANZO ALLA PIZZAIOLA</b> 42 filet mignon sautéed with mushrooms, peppers, cipollini onions, tomatoes, shallots, garlic and dried chili served with grilled polenta and pesto butter	<b>SALTIMBOCCA DI MANZO</b> 36 braised short ribs served over spinach topped with prosciutto, mozzarella, egg, and a light brown gravy
<b>OSSO BUCCO</b> 39 braised veal shank in a passion orange guava sauce topped with walnuts served with risotto and viaggio verdura medley	