

SARENTO'S

AT THE TOP OF THE ILIKAI

Appetizers

VONGOLE

MANILA CLAMS, WHITE WINE-PARMIGIANO BROTH & CIABATTA BRUSCHETTA 12

CALAMARI FRITTI

WHOLE GRAIN MUSTARD AIOLI & TOMATO CAPER POMODORO 9

CARPACCIO DEL GIORNO

CHEF'S NIGHTLY SPECIAL MARKET

GRILLED PORTOBELLO NAPOLEON

EGGPLANT, BUFALA MOZZARELLA, VINE RIPENED TOMATOES & ARUGULA PESTO 11

SMOKED SALMON

RED ONION CRÉMÉ FRAÎCHE, AVRUGA CAVIAR, & CRISPY POTATO CHIPS 12

BOCCONCINI

SPECK WRAPPED BUFALA MOZZARELLA & EXTRA VIRGIN OLIVE OIL 10

CHILLED SMOKED OPAH CAPELLINI

IKURA, AVRUGA, CRÈME FRAICHE & BASIL-CAPER VINAIGRETTE 12

LUMACHE GRATINATE

ESCARGOT, GARLIC-HERB BUTTER, & PARMIGIANO GRATIN 12

Salads

SARENTO'S CAESAR

KULA BABY ROMAINE & PARMIGIANO-REGGIANO 9

CHOPPED SALAD 'GABRIELLA'

MAUI ONIONS, CHERRY TOMATOES, FETA, AVOCADO & BAY SHRIMP 12

JUST A SALAD

WAIMANALO GREENS, CHERRY TOMATOES & LILIKOI VINAIGRETTE 10

CAPRESE

KAMUELA TOMATOES, BUFALA MOZZARELLA, MAUI ONIONS & BASIL OIL 10

GENERAL MANAGER
ADAM MILLER

&

EXECUTIVE CHEF
MAKA KWON

CHAIRMAN
JIRO NOGUCHI

PRESIDENT & C.E.O.
AARON PLACOURAKIS

VICE PRESIDENT
AL SOUZA II



Main Courses

GRILLED AHI MIGNON

SHIITAKE MUSHROOM-ASPARAGUS RISOTTO, BEURRE ROUGE & CITRUS GREMOLATA 32

ISLAND CATCH

‘PICATTA STYLE’, SWEET POTATO HASH BROWNS & BABY ARTICHOKE HEARTS - MARKET PRICE

SEAFOOD FRA DIAVOLO

DIVER SCALLOP, TIGER SHRIMP, MANILA CLAMS, FRESH FISH & CALAMARI OVER LINGUINE 34

DOUBLE PORK CHOP

FONTINA-PROSCIUTTO STUFFING, LOCAL MUSHROOM SAUCE & BUTTER WHIPPED POTATOES 29

CHICKEN MARSALA

CORNISH GAME HEN, SAFFRON PILAF, GORGONZOLA & HAMAKUA MUSHROOM MARSALA 30

COTOLETTE CAPRICCIOSA ‘DURINI’

ROMA TOMATOES, BUFALA MOZZARELLA, ARUGULA & TRUFFLE VINAIGRETTE 32

OSSO BUCO

BRAISED VEAL SHANK, SAFFRON RISOTTO & GREMOLATA 34

PRIME NEW YORK STEAK

QUATTRO FORMAGGIO BLACK TRUFFLE MAC & CHEESE & ROASTED GARLIC MAITRE D’ BUTTER 37

GRILLED BEEF FILET

SUMMER VEGETABLES, NEW POTATOES, CHIMICHURRI & GOAT CHEESE TOMATO PESTO 38

GREEK STYLE LAMB CHOPS

GOAT CHEESE TZATZIKI & RED WINE-BALSAMIC REDUCTION 38

Pastas

TAGLIATELLE AI FUNGHI

PROSCIUTTO, HAND CUT PASTA, PARMIGIANO & LOCAL MUSHROOMS 24

PENNE CALABRESE

HOMEMADE ITALIAN SAUSAGE, EGGPLANT, TOMATOES, GARLIC, WHITE WINE & GOAT CHEESE 24

HERB CRUSTED AHI PUTTANESCA

ANCHOVY, CAPER, KALAMATA OLIVES, HAWAIIAN CHILI PEPPER, LINGUINE & BASIL 32

EGGPLANT PARMESAN CANELLONI

ZUCCHINI, GOAT CHEESE, MOZZARELLA, ROASTED EGGPLANT & SMOKED TOMATO BISQUE 20

SWEET TIGER SHRIMP SCAMPI

LOCAL MUSHROOMS, SUN-DRIED TOMATOES, LINGUINE, & GARLIC ANCHOVY BUTTER 29

FILET MIGNON MEATBALLS

SPAGHETTINI, POMODORO SAUCE & PECORINO-ROMANO 28

RIGATONI ALLA VODKA

PANCETTA, BERMUDA ONIONS & CREAMY POMODORO 20