

## Salads

### **GREEK SALAD**

*Crisp romaine, tomatoes, cucumbers, Bulgarian feta cheese, Kalamata olives, and onions. Tossed with our lemon-feta vinaigrette.*

**\$9.00 / \$15.00**

### **LONGHI LONGHI LONGHI SALAD**

*Our Longhi Longhi salad with anchovies.*

**\$9.00 / \$15.00**

### **BELGIAN ENDIVE**

*Fresh Belgian endive topped with caramelized macadamia nuts and Italian gorgonzola cheese with a honey-scallion-mint vinaigrette.*

**\$13.00**

### **BOB'S ANTIPASTA SALAD**

*"HOUSE SPECIAL"*

**\$14.00**

### **LONGHI LONGHI SALAD**

*Crisp romaine, tossed with Reggiano parmesan, home made garlic croutons, and a lemon-feta vinaigrette.*

**\$9.00 / \$15.00**

### **KULA GREEN SALAD**

*Fresh assorted Kula greens, topped with caramelized macadamia nuts and tossed with a honey-scallion-mint vinaigrette.*

**\$10.00 / \$16.00**

### **CAPRESE SALAD**

*Fresh Italian Buffalo mozzarella, vine-ripened tomatoes, and fresh basil, drizzled with extra virgin olive oil. Served with crostini.*

**\$16.50**

## Fresh Vegetables

### **ASPARAGUS**

*Sautéed in butter, finished with Reggiano parmesan cheese.*

**\$11.00**

### **FRESH SUGAR SNAP PEAS**

*Sautéed in butter.*

**\$10.00**

### **CAULIFLOWER SICILIAN STYLE**

*Sautéed in extra virgin olive oil, with toasted garlic, capers, red crushed peppers and parsley.*

**\$10.00**

### **FRESH LEAF SPINACH**

*Sautéed in extra virgin olive oil and minced garlic.*

**\$10.00**

### **CAULIFLOWER and BROCCOLI**

*Sautéed in butter, served with or without melted mozzarella cheese.*

**\$9.00 / \$11.00**

### **MIXED VEGGIES**

*Cauliflower, broccoli, carrots, red and yellow peppers, zucchini, mushrooms and onions sautéed in butter, served with or without melted mozzarella cheese.*

**\$10.75 / \$12.75**

## Pasta

*Your server will describe our pasta specials*

### **SICILIAN**

*A spicy sauce of calamari sautéed with Marsala wine, hot peppers, Sicilian olives, Mancini peppers and pomodoro sauce over linguine.*

**\$24.00**

### **PUTANA**

*Whole garlic cloves gently sautéed until mellow. Sicilian olives, serrano peppers, anchovy and tomatoes tossed with feta cheese. Served on spaghetti.*

**\$22.00**

### **BOLOGNESE**

*Prime ground beef, Italian sausage, garlic, crushed red peppers, fennel seeds, deglazed with Chianti wine and pomodoro sauce. Served on rigatoni with creamy ricotta cheese.*

**\$23.00**

### **ARRABIATA**

*Browned garlic, crushed chili pepper, tomatoes, tossed with penne.*

**\$22.00**

### **LINGUINE WITH CLAMS**

*Petite clams simmered in white wine, garlic, and a touch of olive oil served over linguine.*

**\$26.00**

**FETTUCCHINE ALFREDO**

The classic version from Alfredo's in Rome. Made with fresh butter, heavy cream, and imported Italian Reggiano parmesan cheese.

**\$22.00****PENNE PESTO**

Our pesto is made with Maui grown basil, garlic, extra virgin olive oil, Reggiano parmesan cheese and a touch of cream.

**\$22.00****CHICKEN CANNELLONI**

Chicken, mozzarella, spinach and creamy ricotta cheese wrapped with Longhi's fresh pasta and topped with pomodoro sauce.

**\$22.00****MUSSELS MARINARA**

Mussels steamed with marsala wine, crushed red peppers and basil, finished with pomodoro sauce and served over linguine pasta.

**\$23.00****FETTUCCHINE LOMBARDI**

Alfredo sauce with sugar snap peas and prosciutto tossed with fettuccine.

**\$23.00****POMODORO**

Tomato basil sauce served over linguine.

**\$17.00****LOBSTER CANNELLONI**

Maine lobster and creamy ricotta cheese wrapped with Longhi's fresh pasta and topped with a rich béchamel sauce.

**\$28.00****MANICOTTI**

Fresh pasta wrapped around ricotta and mozzarella cheese topped with pomodoro and béchamel sauce.

**\$21.00****SHRIMP of SCALLOPS MARINARA**

Shrimp or scallops with marsala wine, crushed red peppers and basil, finished with pomodoro sauce and served over linguine pasta.

**\$30.00****Fresh Fish and Seafood****SHRIMP LONGHI/ SCALLOPS LONGHI**

Succulent white shrimp sautéed in lemon, butter, white wine, fresh basil and chopped tomatoes. Served over garlic toast.

**\$32.00****AHI TORINO**

Fresh Hawaiian sashimi grade tuna, delicately marinated, encrusted in macadamia nuts and bread crumbs. Sautéed in lemon and butter.

**\$32.00**

A signature dish, first served on opening night, December 26, 1976!

**FRESH HAWAIIAN FISH**

**Veronique** -Sautéed in lemon, butter and white wine, Finished with fresh green grapes.

**Longhi Style** -Sautéed in lemon, butter, white wine and tomato bits.

**Almondine** -Sautéed in lemon, butter, white wine and slivered almonds.

**\$38.00****SEARED AHI AU POIVRE**

Peppercorn crusted yellow fin tuna, sliced thick and seared rare with shitake mushrooms in a garlic, green peppercorn, and brandy sauté.

**\$35.00****PRAWNS VENICE**

Gulf prawns, in the shell, sautéed in lemon, butter, white wine and lots of garlic.

**\$33.00****PRAWNS AMARETTO**

Gulf prawns, in the shell, sautéed in Amaretto, brandy, fresh orange juice, and cream, creating a sweet, rich sauce with almond overtones.

**\$33.00****SALMON MEDITERRANEAN**

Fresh King salmon sautéed with vine-ripened tomatoes, Kalamata olives, capers, Fresh basil and lemon.

**\$31.00**

**LOBSTER LONGHI**

Two, 1½ lb. Maine lobsters, jumbo prawns, fresh clams, mussels, and calamari, sautéed in extra virgin olive oil, garlic, hot peppers and wine. Served in a spicy marinara sauce over linguine.

**\$80.00 / \$120.00**

**3 LB. AND 1½ LB. MAINE LOBSTER**

Our lobster tank receives weekly shipments from Boston of 3 lb. and 1½ lb. live Maine lobsters. We specify the Nova Scotia hard shell because of its succulent and sweet meat.

**\$40.00 / \$120.00**

**Choice of Preparation**

**3 LB. Broiled PJ Style** - The lobster is split, the cavity filled with a breadcrumb macadamia nut stuffing. The lobster will be crispy on the outside. (Not Available in 1½ lb.)

**Steamed** - The classic with melted butter and lemon. This preparation will be the more succulent of the two.

**Steaks and Lamb**

Longhi's is proud to feature  
Niman Ranch-Prime-Certified Angus Beef  
No Antibiotics, No Added Hormones, All Vegetarian Feeds.  
Humanely Raised on Small Environmentally Sustainable Ranches.

**NEW YORK STEAK**

14oz Niman Ranch- Prime- C.A.B.  
Grilled

**\$42.00**

**NEW YORK STEAK LONGHI**

14oz Niman Ranch- Prime- C.A.B.  
New York Steak sliced thin and finished with a fresh basil butter sauté.

**\$42.00**

**NEW YORK STEAK ALA PALM**

14oz Niman Ranch- Prime- C.A.B.  
New York Steak sliced thick and smothered with sautéed onions and roasted Mancini peppers. Served over garlic toast.

**\$42.00**

**RIB-EYE STEAK**

16oz Niman Ranch- Prime- C.A.B.  
Rib-eye Steak cooked in a cast iron skillet and finished with a balsamic vinegar reduction.

**\$38.00**

**FILET MIGNON with BERNAISE**

Char-grilled, 10 oz. tenderloin.

**\$38.00**

**FILET LONGHI**

10 oz. Filet, sliced thin, served with sautéed red and yellow bell peppers, finished with a fresh basil butter sauté.

**\$38.00**

**LAMB CHOPS**

Two 8 oz. Colorado loin chops, char-grilled with a raspberry-mint sauce.

**\$36.00**

**Chicken and Veal**

Shelton's Farm chicken is grown in free range conditions without the use of antibiotics or artificial growth stimulants.

**CHICKEN**

Shelton's Farm  
Fresh chicken breasts, dusted in parmesan, sautéed in a cast iron skillet.

**\$26.00**

**GRILLED 14 oz. VEAL PORTERHOUSE**

Smothered in Shitake Mushroom Marsala Wine Sauce.

**\$38.00**

**VEAL SCALLOPINI****Choice of Preparation**

**Picatta** - Sautéed in lemon, butter, white wine and capers.

**Marsala** - Fresh mushrooms, sweet and dry Marsala wines and fresh basil.

**Parmesan** - Sautéed and finished with melted mozzarella and our pomodoro sauce.

**Mediterranean** - Pomodoro sauce enhanced with anchovies and Marsala wine.

**\$33.00**

\*\*Prices are subject to change without notice.\*\*