

house special

All tomato sauce has garlic.

	small	large
Linguine Putanesca <i>Pan fried in Olive Oil, Garlic, Anchovies, Capers, Chili Flakes and Italian Parsley & Light Spicy Tomato Sauce. Served over a Bed of Linguine.</i>	\$21.90	\$25.90
Linguine Broccoli Olio <i>Broccoli Pan fried in Olive Oil, Garlic, and Anchovies. Served over a Bed of Linguine.</i>	\$21.90	\$25.90
Cheese Ravioli with Meat Sauce <i>Stuffed with Ricotta Cheese in a Savory Meat Sauce.</i>	\$20.90	\$24.90
Rigatoni Alla Ricotta <i>Choice of Rigatoni Tossed with Ricotta Cheese and Tomato Sauce: with Meatball, with Italian Sauce, or Combo of Both.</i>	\$24.90	\$32.90
Rigatoni Arrabiata <i>Pan Fried Bacon and Ham with Spicy Tomato Sauce.</i>	\$22.90	\$28.90
Lasagna <i>Hearty Tomato Meat Sauce with Ricotta Cheese and Melted Mozzarella.</i>	\$24.90	\$32.90
Sausages and Peppers with Potato <i>Sliced Sausages, Pan Fried in Olive Oil and Garlic, with Bell Peppers, Onions, Mushrooms and a Light White Wine Sauce. Served with Roasted Potatoes.</i>	\$24.90	\$32.90
Shrimp Vegetable <i>Shrimp Sautéed with Olive Oil, Garlic and Mixed Fresh Vegetables. Served over a Bed of Linguine. Choice of Garlic or Tomato Sauce, or Pesto Sauce(includes ground pine nuts).</i>	\$23.90	\$31.90
Shrimp Fettucini Alfredo <i>Jumbo Shrimp and Broccoli.</i>	\$26.90	\$35.90
Shrimp Picante (Spicy) <i>Breaded Jumbo Shrimp Pan Fried in Olive Oil, Garlic, Chili Flakes and Fresh Basil. Served over a Bed of Linguine.</i>	\$27.90	\$37.90
Chicken & Shrimp Vegetable <i>Boneless Julienne Chicken and Bay Shrimp. Sautéed with Garlic Oil and White Wine Sauce. Served over a Bed of Linguine.</i>	\$23.90	\$31.90
Chicken & Shrimp Sweet Basil <i>Boneless Julienne Chicken with Bay Shrimp. Sautéed in Garlic, Roasted Pepper, Sweet Basil with a White Wine Sauce. Served over a Bed of Linguine.</i>	\$23.90	\$31.90
Chicken & Shrimp Sweet Creamy Pesto <i>Boneless Julienne Chicken Breast with Bay Shrimp. Sautéed with Garlic, Sun Dried Tomatoes, Basil in a Pesto Cream Sauce(includes ground pine nuts). Served over a Bed of Linguine.</i>	\$24.90	\$32.90
Sicilian Chicken <i>Boneless Chicken Thighs, Pan fried in Olive Oil and Garlic, with Bell Peppers, Onions, Mushrooms and a Light White Wine Sauce. Served with Roasted Potatoes.</i>	\$24.90	\$32.90
Shrimp Fettucini Alfredo <i>Julienne Chicken Breast and Broccoli.</i>	\$24.90	\$31.90
Calamari Strips Vegetable <i>Calamari Strips Sautéed with Olive Oil, Garlic and Mixed Fresh Vegetables. Served over a Bed of Linguine. Choice of Garlic or Tomato Sauce, or Alfredo, or Pesto Sauce(includes ground pine nuts).</i>	\$23.90	\$31.90
Seafood Combination <i>Shrimp, Calamari, Clams, and Mussels Prepared Spicy or Mild. Choice of Garlic or Tomato Sauce. Served over a Bed of Linguine.</i>	\$29.90	\$37.90

grill

Choice of linguine, vegetable or potato (rice optional). Additional charge of \$3.00 for angel hair. Additional charge of \$3.00 or more for substitutions. All tomato sauce has garlic.

	small	large
Filet Mignon** <i>Black Pan Grilled Filet with Mushrooms and Onions in a Light Butter Sauce and White Wine.</i>	\$42.90	\$50.90
New York Steak** <i>Black Pan Grilled New York Steak with Lightly Buttered Mushrooms and Onion with a Wine Sauce. (USDA Prime)</i>	\$38.90	\$47.90
Pepper Steak** <i>Black Pan Grilled with Bell Peppers, Peppercorn, and Onions in a Light Butter Sauce and Red Wine. (USDA Prime)</i>	\$38.90	\$47.90
Osso Bucco Alla Romana <i>Braised Veal Shank with Onions, Garlic in a Lightly Seasoned Tomato Sauce.</i>	\$41.90	N/A

veal

Choice of linguine, vegetable or potato (rice optional). Additional charge of \$3.00 for angel hair. Additional charge of \$3.00 or more for substitutions. All tomato sauce has garlic.

	small	large
Veal Alla Parmigiana <i>Lightly Breaded Pan Fried Veal Cutlet, Topped with Tomato Sauce and Melted Mozzarella Cheese.</i>	\$28.90	\$38.90
Veal All Milanese <i>Lightly Breaded Veal Cutlet Pan Fried in Olive Oil, Garlic and Fresh Basil. Served with Linguine.</i>	\$28.90	\$38.90
Veal Alla Marsala <i>Breaded Veal Cutlet with Mushrooms and a Marsala Wine Butter Sauce.</i>	\$28.90	\$38.90
Veal Alla Francese <i>Pan Fried Breaded Veal Cutlet in Egg Batter, Garlic, Lemon, and a White Wine Butter Sauce.</i>	\$28.90	\$38.90
Veal Alla Piccata <i>Pan Fried Lightly Floured Veal Cutlet in Olive Oil and Garlic, with Lemon, Capers, in a White Wine Butter Sauce.</i>	\$28.90	\$38.90
Veal Alla Sorrentino <i>veal Cutlet Layered with Sliced Breaded Eggplant, Melted Mozzarella Cheese, with a Mushroom Marsala Wine Butter Sauce.</i>	\$29.90	\$41.90
Veal Saltimbocca Romana <i>Lightly Breaded Veal Pan Fried in Olive Oil, Topped with Spinach, Melted Mozzarella Cheese, Prosciutto Hem in a Mushroom White Wine Butter Sauce.</i>	\$29.90	\$41.90

chef's special

Choice of linguine, vegetable or potato (rice optional). Additional charge of \$3.00 for angel hair. Additional charge of \$3.00 or more for substitutions. All tomato sauce has garlic.

Osso Bucco and Shrimp Picante • Braised Veal Shank with Onions, Garlic with a Lightly Seasoned Tomato Sauce. • Breaded Jumbo Shrimp Pan Fried in Olive Oil, Garlic, Fresh Basil and Chili Pepper.	\$48.90
New York Steak and Shrimp Scampi ** • New York Steak with Mushrooms and Onions in a White Wine Sauce. • Jumbo Shrimp Pan Fried in Olive Oil, Garlic with a White Wine Butter Sauce.	\$49.90
Fish and Jumbo Shrimp Casino • Fresh Island Fish Pan Fried in Olive Oil and Garlic. • Jumbo Shrimp Pan Fried in Olive Oil, Bacon, Onion, Fresh Basil, Garlic with a White Wine Butter Sauce.	\$45.90
Shrimp and Chicken Picante (Spicy Garlic Shrimp and Chicken) • Breaded Jumbo Shrimp Pan Fried in Olive Oil, Garlic, Fresh Basil and Chili Pepper. • Boneless Chicken Thighs Pan Fried in Olive Oil, Garlic, Fresh Basil and Chili Pepper.	\$38.90
Chicken Parmigiana and Ravioli • Boneless Chicken Breast Breaded and Baked with Tomato Sauce and Melted Mozzarella Cheese. • Served with Ravioli and Tomato Sauce. Entree Served with Ravioli Pasta	\$36.90
Chicken, Jumbo Shrimp and Portobello • Boneless Julienne Chicken Thigh Sautéed with Shrimp, Portobello Mushroom, Sundried Tomato, Onion, Spinach and Homemade Chicken Stock. Served over a Bed of Linguine.	\$38.90

side orders

Steamed White Rice	\$3.90	Meatball or Pork Sausage	\$14.90
Crispy Roasted Garlic	\$6.90	Sausage and Pepper	\$14.90
Alfredo Sauce	\$5.90	Pasta Garlic or Tomato	\$12.90
Pesto Sauce <i>(includes ground pine nuts)</i>	\$4.90	Alfredo Broccoli Mushroom	\$15.90 \$15.90
Steak Sauce	\$7.90		

extra or add-on items

Additional Mushrooms	\$3.00	Clam Sauce (5 oz cup)	\$5.90
Additional Portobello Mushrooms	\$6.00	Arrabiata Sauce (5 oz cup)	\$5.90
Add Capers	\$3.00	Add Broccoli	\$4.00
Add Spinach	\$4.00	Add Asparagus	\$4.00
Add Peperoncini	\$3.00	Add Mozzarella	\$3.00

Not all items are available at every location.
Please confirm with each individual restaurant upon ordering.

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Assaggio

Ristorante Italiano

Take-out Menu

established since 1990

Hawaii Kai
7192 Kalaniana'ole Hwy.
Hawaii Kai, HI 96825
ph: 808.396.0756


Tuesday - Sunday 4:30p - 8:30p
(Closed Monday)







assaggiohk.com

reservations recommended • prices subject to change
we reserve the right to refuse service at anytime • no checks accepted
no separate checks allowed for parties of 6 or more
Additional charge of \$3.00 each for split entree.
Additional charge of \$3.00 for extra linguine, onion, tomato, bell pepper, broccoli or sauce.

cold appetizers

Home Made Cold Antipasto <i>Prosciutto, Salami, Cheese, Anchovies, Marinated Vegetables, and Olives over a Bed of Romaine Lettuce with Home Made Vinaigrette Dressing.</i>	\$20.90
 Roasted Peppers	\$12.90
Artichoke Peperonata <i>Marinated Artichoke Hearts, and Roasted Peppers Served in a Home Made Vinaigrette Dressing.</i>	\$14.90
Prosciutto and Melone <i>Italian Ham and Melon.</i>	\$14.90
Salami, Cheese, and Anchovies	\$13.90
Jumbo Shrimp Cocktail	\$19.90
Carpaccio** <i>Thin Sliced Raw Beef Filet Mignon.</i>	\$20.90

hot appetizers

Garlic Bread	\$8.90
Mozzarella in Carrozza <i>Deep Fried Mozzarella Cheese</i>	\$14.90
Calamari in Carrozza <i>Deep Fried Calamari.</i>	\$16.90
 Fried Calamari Legs <i>Deep Fried Calamari Legs Served with a Special Tartar Sauce.</i>	\$16.90
Eggplant Rollatini <i>Eggplant Rolled and Stuffed with Ricotta Cheese and Simmered in Tomato Sauce with Mozzarella Cheese.</i>	\$18.90
Grilled Portobello Mushroom with Eggplant <i>Grilled Whole Portobello Mushroom with Diced Eggplant. Red Roasted Peppr, Onion, Sweet Basil in Balsamic Vinegar.</i>	\$18.90
Fried Crab Cake	\$22.90
Shrimp Alla Basil <i>Shrimp Cooked with White Wine, Butter and Fresh Basil.</i>	\$20.90
Zuppa Di Clam Appetizer <i>Fresh Clams in a Red Wine Tomato Sauce.</i>	\$20.90
 Fresh Clams Scampi Appetizer <i>Fresh Clams in a Olive Oil, Garlic, White Wine and Butter.</i>	\$20.90
Fresh Clams Casino Appetizer <i>Fresh Clams in a Bacon, Onion, Basil, White Wine and Butter.</i>	\$22.90
 Home Made Hot Antipasto <i>Mixed Seafood in Garlic, Spicy, Cayenne and Paprika with White Wine Butter Sauce.</i>	\$26.90
 Hot Carpaccio** <i>Thin Sliced Raw Beef Filet Mignon Served over Sliced Lettuce with Mushroom Butter Sauce.</i>	\$22.90

soup

Pasta Fagioli		Minestrone	
<i>Macaroni and Beans Soup, with Hamhocks.</i>			
cup \$8.90	owl \$9.90	cup \$7.90	owl \$8.90


salad

Tossed Green Salad	\$9.90
Bay Shrimp Salad or Chicken Salad	\$12.90
Caesar Salad (Per Person)	Plain \$13.90
<i>Romaine Lettuce, Eggs, Garlic, Anchovies, and Cheese.</i>	Chicken \$15.90
<i>Minimum Two Orders Prepared Tableside.</i>	Shrimp \$16.90
Caprese Salad <i>Fresh Sliced Buffalo Mozzarella, Tomato, and Fresh Basil in a Balsamic Vinaigrette Dressing.</i>	\$16.90
Fresh Tomato Salad <i>Fresh Sliced Tomatoes, Celery, Onions, Capers, Olive Oil, Italian Parsley, and Fresh Basil in a Red Wine Vinaigrette Dressing.</i>	\$13.90

sauteéd vegetables

Crispy Roasted Potatoes <i>Potatoes Roasted in Olive Oil.</i>	\$9.90
Roasted Potatoes, Mushrooms and Onions <i>Potatoes Roasted in Olive Oil, Garlic, Onions and Mushrooms.</i>	\$13.90
Fresh Vegetable Sauté <i>Fresh Zucchini, Carrot, Bell Pepper, Mushroom and Onion Sauteéd in Olive Oil and Garlic.</i>	\$13.90
Mushroom Sauté <i>Mushroom Sauteéd in Olive Oii, Garlic, Salt & Pepper, and Dried Basil.</i>	\$14.90
Zucchini Sauté <i>Zuchinis Sauteéd in Olive Oil, Garlic, Salt & Pepper, and Dried Basil, or Marinara Sauce.</i>	\$13.90
Fresh Asparagus Sauté <i>Fresh Asparagus Sauteéd in Olive Oil and Garlic, Salt & Pepper, and Dried Basil.</i>	\$16.90
Sweet Broccoli Sauté <i>Sweet Broccoli Sauteéd in Olive Oil, Garlic, Salt & Pepper, and Dried Basil.</i>	\$13.90
Fresh Spinach Sauté <i>Fresh Spinach Sauteéd in Olive Oil, Garlic, Salt & Pepper, and Dried Basil.</i>	\$14.90

pasta

<i>Choice of linguine, vegetable or potato (rice optional). Additional charge of \$3.00 for angel hair. Additional charge of \$3.00 or more for substitutions. All tomato sauce has garlic.</i>	small	large
Anchovy Sauce <i>Anchovies Sauteéd in Garlic and Olive Oil.</i>	\$20.90	\$24.90
Meat Ball or Pork Sausage	\$22.90	\$28.90
 Carbonara <i>Bacon and Ham Pan Fried in Olive Oil, Garlic, Onions, mixed with Egg and Parmesan Cheese.</i>	\$23.90	\$29.90
Clam Sauce <i>Chopped Clams Pan Fried in Olive Oil, Garlic with Light White Wine. Tomato Sauce Available.</i>	\$21.90	\$27.90
Sausage and Meat Ball Combination	\$23.90	\$29.90
Meat Sauce	\$21.90	\$26.90
Sausage Olio <i>Sliced Sausages Pan Fried in Olive Oil, Garlic, and Anchovies.</i>	\$22.90	\$28.90
Sausage Putanesca <i>Sliced Sausages Pan Fried in Olive Oil, Garlic, Capers, Anchovies. Spicy Chili Flakes, and Tomato Sauce.</i>	\$22.90	\$28.90
Sausages Alla Pomodori <i>Sliced Sausage Pan Fried in Olive Oil, Garlic with Bacon, Onion, Fresh Tomato, Fresh Basil, and White Wine Tomato Sauce.</i>	\$23.90	\$29.90
Pomodori Sauce <i>Pan Fried Bacon in Light Olive Oil, with Garlic, Onion, Fresh Tomato, Fresh Basil in a White Wine Tomato Sauce.</i>	\$21.90	\$25.90

vegetarian

<i>Additional charge of \$3.00 or more for substitutions. All tomato sauce has garlic.</i>	small	large
Pasta with Marinara <i>Homemade Marinara Sauce Made with Fresh Tomato, Garlic and Basil. Served over a Bed of Linguine, Fettucini or Rigatoni.</i>	\$20.90	\$23.90
Pasta with Pesto <i>Homemade Pesto Sauce (includes ground pine nuts) with Garlic and Cheese. Served over a Bed of Linguine, Fettucini or Rigatoni.</i>	\$20.90	\$23.90
Cheese Ravioli <i>Stuffed with Ricotta Cheese in a Savory Tomato Sauce.</i>	\$19.90	\$22.90
Fettucini Alfredo <i>Broccoli, Cream and Cheese Sauce.</i>	\$21.90	\$26.90
Rigatoni Alla Ricotta <i>Rigatoni Tossed with Ricotta Cheese in Tomato Sauce.</i>	\$21.90	\$26.90
Linguine Vegetable <i>Mixed Fresh Vegetables Sauteéd with Olive Oil and Garlic Served over a Bed of Linguine.</i>	\$21.90	\$26.90
 Linguine Steak Sauce <i>Roasted Onion, Mushroom, Sauteéd with White Wine and House Steak Sauce. Served over a Bed of Linguine.</i>	\$22.90	\$27.90
Linguine with Portobello Mushroom <i>Sauteéd Portobello Mushroom, Sun Dried Tomato, Onion, Spinach, Garlic with White Wine Sauce. Served over a Bed of Linguine.</i>	\$23.90	\$29.90
Assaggio Linguine <i>Spicy Pepporoncini, Roasted Peppers, Black Olive, Mushroom, Capers, Sauteéd with Olive Oil and White Wine Butter Sauce. Served over a Bed of Linguine.</i>	\$22.90	\$27.90
 Linguine Mushroom <i>Mushrooms Sauteéd with Choice of Garlic, Olive Oil and White Wine Butter Sauce, Tomato Sauce or Alfredo Sauce.</i>	\$20.90	\$25.90
 Eggplant Alla Parmigiana <i>Lightly Breaded Pan Fried Eggplant, Topped with Tomato Sauce and Melted Mozzarella Cheese. Choice of Linguine, Fettucini, or Rigatoni.</i>	\$22.90	\$27.90
Fresh Eggplant Milanese <i>Diced Eggplant Pan Fried in Olive Oil, Garlic and Fresh Basil. Serve over a Bed of Lnguine, Fettucini, or Rigatoni.</i>	\$21.90	\$26.90
Baked Stuffed Eggplant <i>Eggplant Stuffed with Ricotta Cheese and Topped with Tomato Sauce and Melted Mozzarella Cheese. Served with Linguine, Fettucini or Rigatoni.</i>	\$24.90	\$29.90

chicken

<i>Choice of linguine, vegetable or potato (rice optional). Additional charge of \$3.00 for angel hair. Additional charge of \$3.00 or more for substitutions. All tomato sauce has garlic.</i>	small	large
Chicken Alla Parmigiana <i>Boneless Chicken Breast Lightly Breaded with Melted Mozzarella Cheese and Tomato Sauce.</i>	\$24.90	\$32.90
Chicken Picatta <i>Boneless Chicken Breast Lightly Breaded Pan Fried in Olive Oil, Capers, Garlic and Lemon with a White Butter Sauce.</i>	\$24.90	\$32.90
Chicken Alla Milanese <i>Boneless Chicken Breast Lightly Breaded Pan Fried in Olive Oil, Garlic, and Fresh Basil.</i>	\$24.90	\$32.90
Chicken Alla Marsala <i>Boneless Breaded Chicken Breast with a Mushroom Marsala Wine Butter Sauce.</i>	\$24.90	\$32.90
Chicken Scampi Style <i>Boneless Chicken Breast Lightly Breaded, Pan Fried in Olive Oil, Garlic, Lemon and White Wine Butter Sauce.</i>	\$24.90	\$32.90
 Chicken Anchovy Olio <i>Boneless Chicken Thighs Pan Fried in Olive Oil, Garlic, and Anchovies.</i>	\$24.90	\$32.90
Chicken Putanesca <i>Boneless Chicken Thighs Pan Fried in Olive Oil, Garlic, Anchovies, Capers, Chili Flakes and Italian Parsley with a Light Spicy Tomato Sauce.</i>	\$24.90	\$32.90
 Chicken Alla Cacciatore <i>Boneless Chicken Thighs with Olive Oil, Garlic, Mushrooms, Bell Peppers, Black Olives, Red Wine and Tomato Sauce.</i>	\$25.90	\$33.90
Chicken Alla Pomodori <i>Boneless Chicken Thighs with Bacon, Onion, Fresh Chopped Tomato, Fresh Basil, and White Wine Tomato Sauce.</i>	\$25.90	\$33.90
 Chicken Assaggio <i>Boneless Julienne Chicken Pan Fried in Light Olive Oil, Garlic, Spicy Pepporoncini, Roasted Red Peppers, Capers, Black Olives, Mushrooms, and White Wine Butter Sauce.</i>	\$23.90	\$31.90
Boneless Julienne Chicken Vegetable <i>Boneless Julienne Chicken Sauteéd with Olive Oil, Garlic and Mixed Vegetables. Choice of Garlic or Tomato Sauce, Alfredo Sauce or Pesto sauce (includes ground pine nuts).</i>	\$25.90	\$33.90
Chicken Alla Saltimbocca Romana <i>Boneless Chicken Breast Lightly Breaded Pan Fried in Olive Oil, Topped with Spinach, Melted Mozzarella Cheese, Prosciutto Ham in a Mushroom White Wine Butter Sauce.</i>	\$27.90	\$36.90
Chicken Alla Sorrentino <i>Boneless Breaded Chicken Breast Layered with Sliced Breaded Eggplant, Melted Mozzarella Cheese, with a Mushroom Marsala Wine Butter Sauce.</i>	\$27.90	\$36.90

seafood

<i>Choices of linguine, vegetable or potato (rice optional). Additional charge of \$3.00 for angel hair. Additional charge of \$3.00 or more for substitutions. All tomato sauce has garlic.</i>	small	large
 Shrimp Assaggio <i>Jumbo Shrimp Pan Fried in Light Olive Oil, Garlic, Spicy Pepporoncini, Roasted Red Peppers, Capers, Black Olives, Mushrooms, and White Wine Butter Sauce.</i>	\$25.90	\$35.90
Shrimp Marinara <i>Jumbo Shrimp Lightly Floured and Pan Fried in Olive Oil, Garlic and Mushrooms with a Red Wine Tomato Sauce.</i>	\$25.90	\$35.90
Shrimp Scampi <i>Jumbo Shrimp Pan Fried in Olive Oil, Garlic with a White Wine Butter Sauce.</i>	\$25.90	\$35.90
Shrimp Alla Francese <i>Pan Fried Breaded Jumbo Shrimp in Egg Batter Garlic, Lemon, and a White Wine Butter Sauce.</i>	\$25.90	\$35.90
Fish Sauté <i>Pan Fried Fresh Fish in Olive Oil with Crispy Garlic.</i>	\$28.90	\$37.90
 Fish Alla Piccata <i>Pan Fried Fresh Fish in Olive Oil and Garlic, with Lemon, Capers, White Wine and a Light Butter Sauce.</i>	\$28.90	\$37.90
Fish Alla Scampi <i>Pan Fried Fresh Fish in Olive Oil and Garlic, with a White Wine Butter Sauce.</i>	\$28.90	\$37.90
 Fish Arrabiata <i>Pan Fried Fresh Fish in Olive Oil and Garlic, with Ham, Bacon, and Spicy Tomato Sauce.</i>	\$29.90	\$38.90
Fish Alla Pomodori <i>Pan Fried Fresh Fish in Olive Oil and Garlic with Bacon, Onion, Fresh Diced Tomato, Fresh Basil, and a White Wine Tomato Sauce.</i>	\$29.90	\$38.90
 Calamari Steak Sauce <i>Calamari Steak Lightly Floured and Pan Fried in Olive Oil and Garlic with a Home made Steak Sauce, Onions and Mushrooms.</i>	\$24.90	\$32.90
Calamari Marinara <i>Pan Fried Calamari Strips in Olive Oil and Garlic with a Red Wine Tomato Sauce.</i>	\$23.90	\$31.90
Calamari Alla Parmigiana <i>Calamari Steak Lightly Breaded and Pan Fried Olive Oil and Garlic with Melted Mozzarella Cheese, in Tomato Sauce.</i>	\$23.90	\$31.90
Calamari Alla Scampi Style <i>Calamari Steak Lightly Floured and Pan Fried in Olive Oil and Garlic with a White Wine Butter Sauce.</i>	\$23.90	\$31.90
Mussels Alla Marinara <i>Pan Fried Mussels in Olive Oil, Garlic with a Red Wine Tomato Sauce.</i>	\$23.90	\$30.90
Mussels Alla Basil <i>Pan Fried Mussels in Olive Oil, Garlic with Fresh Basil in a White Wine Butter Sauce.</i>	\$23.90	\$30.90
Fresh Clams Scampi <i>Fresh Clams Lightly Pan Fried in Olive Oil and Garlic, with Light Wine Butter Sauce. Served over Linguine. Tomato Sauce Available.</i>	\$24.90	\$33.90
 Fresh Clam Casino <i>Fresh Clams Pan Fried in Olive Oil and Garlic, with Bacon, Onion, Fresh Basil and a White Wine Butter Sauce.</i>	\$26.90	\$35.90