house special

All tomato sauce has garlic.

	small	large
Linguine Putanesca *Pan fried in Olive Oil, Garlic, Anchovies, Capers, Chili Flakes and Italian Parsley & Light Spicy Tomato Sauce. Served over a Bed of Linguine.*	$22.90	$26.90
Linguine Broccoli Olio *Broccoli Pan fried in Olive Oil, Garlic, and Anchovies. Served over a Bed of Linguine.*	$22.90	$26.90
Cheese Ravioli with Meat Sauce *Stuffed wiht Ricotta Cheese in a Savory Meat Sauce.*	$22.90	$26.90
Rigatoni Alla Ricotta *Choice of Rigatoni Tossed with Ricotta Cheese and Tomato Sauce: with Meatball, with Italian Sauce, or Combo of Both.*	$26.90	$32.90
Rigatoni Arrabiata *Pan Fried Bacon and Ham with Spicy Tomato Sauce.*	$23.90	$29.90
Lasagna *Hearty Tomato Meat Sauce with Ricotta Cheese and Melted Mozzarella.*	N/A	$31.90
Sausages and Peppers with Potato *Sliced Sausages, Pan Fried in Olive Oil and Garlic, with Bell Peppers, Onions, Mushgrooms and a Light White Wine Sauce.* ***Served with Roasted Potatoes.***	$25.90	$33.90
Shrimp Vegetable *Shrimp Sauteéd 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).*	$25.90	$33.90
Shrimp Fettucini Alfredo *Jumbo Shrimp and Broccoli.*	$30.90	$37.90
Shrimp Picante (Spicy) *Breaded Jumbo Shrimp Pan Fried in Olive Oil, Garlic, Chili Flakes and Fresh Basil. Served over a Bed of Linguine.*	$30.90	$37.90
Chicken & Shrimp Vegetable *Boneless Julienne Chicken and Bay Shrimp. Sauteéd with Garlic Oil and White Wine Sauce. Served over a Bed of Linguine.*	$26.90	$34.90
Chicken & Shrimp Sweet Basil *Boneless Julienne Chicken with Bay Shrimp. Sauteéd in Garlic, Roasted Pepper, Sweet Basil with a White Wine Sauce. Served over a Bed of Linguine.*	$26.90	$34.90
Chicken & Shrimp Sweet Creamy Pesto *Boneless Julienne Chicken Breast with Bay Shrimp. Sauteéd with Garlic, Sun Dried Tomatoes, Basil in a Pesto Cream Sauce(includes ground pine nuts). Served over a Bed of Linguine.*	$27.90	$35.90
Sicilian Chicken *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.***	$26.90	$34.90
Chicken Fettucini Alfredo *Julienne Chicken Breast and Broccoli.*	$27.90	$35.90
Calamari Strips Vegetable *Calamari Strips Sauteéd with Olive Oil, Garlic and Mixed Fresh Vegetables. Served over a Bed of Linguined. Choice of Garlic or Tomato Sauce, or Alfredo, or Pesto Sauce(includes ground pine nuts).*	$26.90	$34.90
Seafood Combination *Shrimp, Calamari, Clams, and Mussels Prepared Spicy or Mild. Choice of Garlic or Tomato Sauce. Served over a Bed of Linguine.*	$33.90	$40.90

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** *Black Pan Grilled Filet with Mushrooms and Onions in a Light Butter Sauce and White Wine.*	$47.90	$56.90
New York Steak** *Black Pan Grilled New York Steak with Lightly Buttered Mushrooms and Onion with a Wine Sauce. (USDA Prime)*	$45.90	$54.90
Pepper Steak** *Black Pan Grilled with Bell Peppers, Peppercorn, and Onions in a Light Butter Sauce and Red Wine. (USDA Prime)*	$45.90	$54.90
Osso Bucco Alla Romana *Braised Veal Shank with Onions, Garlic in a Lightly Seasoned Tomato Sauce.*	$45.90	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 *Lightly Breaded Pan Fried Veal Cutlet, Topped with Tomato Sauce and Melted Mozzarella Cheese.*	$30.90	$40.90
Veal All Milanese *Lightly Breaded Veal Cutlet Pan Fried in Olive Oil, Garlic and Fresh Basil. Served with Linguine.*	$30.90	$40.90
Veal Alla Marsala *Breaded Veal Cutlet with Mushrooms and a Marsala Wine Butter Sauce.*	$30.90	$40.90
Veal Alla Francese *Pan Fried Breaded Veal Cutlet in Egg Batter, Garlic, Lemon, and a White Wine Butter Sauce.*	$30.90	$40.90
Veal Alla Piccata *Pan Fried Lightly Floured Veal Cutlet in Olive Oil and Garlic, with Lemon, Capers, in a White Wine Butter Sauce.*	$30.90	$40.90
Veal Alla Sorrentino *Veal Cutlet Layered with Sliced Breaded Eggplant, Melted Mozzarella Cheese, with a Mushroom Marsala Wine Butter Sauce.*	$32.90	$43.90
Veal Saltimbocca Romana *Lightly Breaded Veal Pan Fried in Olive Oil, Topped with Spinach, Melted Mozzarella Cheese, Prosciutto Hem in a Mushroom White Wine Butter Sauce.*	$32.90	$43.90

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.*	$54.90
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.*	$54.90
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.*	$49.90
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.*	$42.90
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*	$41.90
Chicken, Jumbo Shrimp and Portobello • *Boneless Julienne Chicken Thigh Sauteéd with Shrimp, Portobello Mushroom, Sundried Tomato, Onion, Spinach and Homemade Chicken Stock. Served over a Bed of Linguine.*	$41.90

side orders

Steamed White Rice	$4.90	Meatball or Pork Sausage	$16.90
Crispy Roasted Garlic	$6.90	Sausage and Pepper	$16.90
Alfredo Sauce	$6.90	Pasta	
		Garlic or Tomato	$12.90
Pesto Sauce *(includes ground pine nuts)*	$5.90	*Alfredo Broccoli*	$16.90
		Mushroom	$16.90
Steak Sauce	$9.90		

extra or add-on items

Additional Mushrooms	$5.00	Clam Sauce (5 oz cup)	$8.90
Additional Portobello Mushrooms	$8.00	Arrabiata Sauce (5 oz cup)	$8.90
Add Capers	$3.00	Add Broccoli	$5.00
Add Spinach	$5.00	Add Asparagus	$6.00
Add Peperoncini	$3.00	Add Mozzarella	$4.00

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 Kalanianaole 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 seperate 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 *Prosciutto, Salami, Cheese, Anchovies, Marinated Vegetables, and Olives over a Bed of Romaine Lettuce with Home Made Vinaigrette Dressing.*	$22.90
Roasted Peppers	$13.90
Artichoke Peperonata *Marinated Artichoke Hearts, and Roasted Peppers Served in a Home Made Vinaigrette Dressing.*	$15.90
Prosciutto and Melone *Italian Ham and Melon.*	$16.90
Salami, Cheese, and Anchovies	$14.90
Jumbo Shrimp Cocktail	$22.90
Carpaccio** *Thin Sliced Raw Beef Filet Mignon.*	$21.90

hot appetizers

Garlic Bread	$9.90
Mozzarella in Carrozza *Deep Fried Mozzarella Cheese*	$14.90
Fried Calamari Rings *Deep Fried Calamari.*	$16.90
Fried Calamari Legs *Deep Fried Calamari Legs Served with a Special Tartar Sauce.*	$17.90
Eggplant Rollatini *Eggplant Rolled and Stuffed with Ricotta Cheese and Simmered in Tomato Sauce with Mozzarella Cheese.*	$19.90
Grilled Portobello Mushroom with Eggplant *Grilled Whole Portobello Mushroom with Diced Eggplant. Red Roasted Peppr, Onion, Sweet Basil in Balsamic Vinegar.*	$19.90
Fried Crab Cake	$24.90
Shrimp Alla Basil *Shrimp Cooked with White Wine, Butter and Fresh Basil.*	$22.90
Zuppa Di Clam Appetizer *Fresh Clams in a Red Wine Tomato Sauce.*	$24.90
Fresh Clams Scampi Appetizer *Fresh Clams in a Olive Oil, Garlic, White Wine and Butter.*	$22.90
Fresh Clams Casino Appetizer *Fresh Clams in a Bacon, Onion, Basil, White Wine and Butter.*	$25.90
Home Made Hot Antipasto *Mixed Seafood in Garlic, Spicy, Cayenne and Paprika with White Wine Butter Sauce.*	$28.90
Hot Carpaccio** *Thin Sliced Raw Beef Filet Mignon Served over Sliced Lettuce with Mushroom Butter Sauce.*	$24.90

soup

Pasta Fagioli	Minestrone
Macaroni and Beans Soup, with Hamhocks.	Vegetable Soup.
cup $8.90 bowl $9.90	cup $7.90 bowl $8.90

salad

Tossed Green Salad	$12.90
Bay Shrimp Salad or Chicken Salad	$16.90
Caesar Salad (Per Person) *Romaine Lettuce, Eggs, Garlic, Anchovies, and Cheese. Minimum Two Orders Prepared Tableside.*	Plain $15.90 Chicken $17.90 Shrimp $19.90
Caprese Salad *Fresh Sliced Buffalo Mozzarella, Tomato, and Fresh Basil in a Balsamic Vinaigrette Dressing.*	$17.90
Fresh Tomato Salad *Fresh Sliced Tomatoes, Celery, Onions, Capers, Olive Oil, Italian Parsley, and Fresh Basil in a Red Wine Vinaigrette Dressing.*	$14.90

sauteéd vegetables

Crispy Roasted Potatoes *Potatoes Roasted in Olive Oil.*	$10.90
Roasted Potatoes, Mushrooms and Onions *Potatoes Roasted in Olive Oil, Garlic, Onions and Mushrooms.*	$14.90
Fresh Vegetable Sauté *Fresh Zucchini, Carrot, Bell Pepper, Mushroom and Onion Sauteéd in Olive Oil and Garlic.*	$14.90
Mushroom Sauté *Mushroom Sauteéd in Olive Oii, Garlic, Salt & Pepper, and Dried Basil.*	$14.90
Zucchini Sauté *Zucchinis Sauteéd in Olive Oil, Garlic, Salt & Pepper, and Dried Basil, or Marinara Sauce.*	$13.90
Fresh Asparagus Sauté *Fresh Asparagus Sauteéd in Olive Oil and Garlic, Salt & Pepper, and Dried Basil.*	$16.90
Sweet Broccoli Sauté *Sweet Broccoli Sauteéd in Olive Oil, Garlic, Salt & Pepper, and Dried Basil.*	$13.90
Fresh Spinach Sauté *Fresh Spinach Sauteéd in Olive Oil, Garlic, Salt & Pepper, and Dried Basil.*	$14.90

pasta

*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
Anchovy Sauce *Anchovies Sauteéd in Garlic and Olive Oil.*	$21.90	$25.90
Meat Ball or Pork Sausage	$25.90	$32.90
Carbonara *Bacon and Ham Pan Fried in Olive Oil, Garlic, Onions, mixed with Egg and Parmesan Cheese.*	$24.90	$31.90
Clam Sauce *Chopped Clams Pan Fried in Olive Oil, Garlic with Light White Wine. Tomato Sauce Available.*	$24.90	$28.90
Sausage and Meat Ball Combination	$25.90	$32.90
Meat Sauce	$22.90	$27.90
Sausage Olio *Sliced Sausages Pan Fried in Olive Oil, Garlic, and Anchovies.*	$25.90	$32.90
Sausage Putanesca *Sliced Sausages Pan Fried in Olive Oil, Garlic, Capers, Anchovies. Spicy Chili Flakes, and Tomato Sauce.*	$25.90	$32.90
Sausage Alla Pomodori *Sliced Sausage Pan Fried in Olive Oil, Garlic with Bacon, Onion, Fresh Tomato, Fresh Basil, and White Wine Tomato Sauce.*	$26.90	$33.90
Pomodori Sauce *Pan Fried Bacon in Light Olive Oil, with Garlic, Onion, Fresh Tomato, Fresh Basil in a White Wine Tomato Sauce.*	$22.90	$26.90

vegetarian

*Additional charge of **$3.00** or more for substitutions. All tomato sauce has garlic.*

	small	large
Pasta with Marinara *Homemade Marinara Sauce Made with Fresh Tomato, Garlic and Basil. Served over a Bed of Linguine, Fettucini or Rigatoni.*	$21.90	$24.90
Pasta with Pesto *Homemade Pesto Sauce (includes ground pine nuts) with Garlic and Cheese. Served over a Bed of Linguine, Fettucini or Rigatoni.*	$21.90	$24.90
Cheese Ravioli *Stuffed with Ricotta Cheese in a Savory Tomato Sauce.*	$20.90	$23.90
Fettucini Alfredo *Broccoli, Cream and Cheese Sauce.*	$22.90	$27.90
Rigatoni Alla Ricotta *Rigatoni Tossed with Ricotta Cheese in Tomato Sauce.*	$24.90	$27.90
Linguine Vegetable *Mixed Fresh Vegetables Sauteéd with Olive Oil and Garlic Served over a Bed of Linguine.*	$24.90	$27.90
Linguine Steak Sauce *Roasted Onion, Mushroom, Sauteéd with White Wine and House Steak Sauce. Served over a Bed of Linguine.*	$22.90	$27.90
Linguine with Portobello Mushroom *Sauteéd Portobello Mushroom, Sun Dried Tomato, Onion, Spinach, Garlic with White Wine Sauce. Served over a Bed of Linguine.*	$25.90	$31.90
Assaggio Linguine *Spicy Pepperoncini, Roasted Peppers, Black Olive, Mushroom, Capers, Sauteéd with Olive Oil and White Wine Butter Sauce. Served over a Bed of Linguine.*	$24.90	$29.90
Linguine Mushroom *Mushrooms Sauteéd with Choice of Garlic, Olive Oil and White Wine Butter Sauce, Tomato Sauce or Alfredo Sauce.*	$23.90	$28.90
Eggplant Alla Parmigiana *Lightly Breaded Pan Fried Eggplant, Topped with Tomato Sauce and Melted Mozzarella Cheese. Choice of Linguine, Fettucini, or Rigatoni.*	$24.90	$29.90
Fresh Eggplant Milanese *Diced Eggplant Pan Fried in Olive Oil, Garlic and Fresh Basil. Serve over a Bed of Lnguine, Fettucini, or Rigatoni.*	$22.90	$27.90
Baked Stuffed Eggplant *Eggplant Stuffed with Ricotta Cheese and Topped with Tomato Sauce and Melted Mozzarella Cheese. Served with Linguine, Fettucini or Rigatoni.*	$27.90	$32.90

chicken

*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
Chicken Alla Parmigiana *Boneless Chicken Breast Lightly Breaded with Melted Mozzarella Cheese and Tomato Sauce.*	$26.90	$34.90
Chicken Picatta *Boneless Chicken Breast Lightly Breaded Pan Fried in Olive Oil, Capers, Garlic and Lemon with a White Butter Sauce.*	$26.90	$34.90
Chicken Alla Milanese *Boneless Chicken Breast Lightly Breaded Pan Fried in Olive Oil, Garlic, and Fresh Basil.*	$26.90	$34.90
Chicken Alla Marsala *Boneless Breaded Chicken Breast with a Mushroom Marsala Wine Butter Sauce.*	$26.90	$34.90
Chicken Scampi Style *Boneless Chicken Breast Lightly Breaded, Pan Fried in Olive Oil, Garlic, Lemon and White Wine Butter Sauce.*	$26.90	$34.90
Chicken Anchovy Olio *Boneless Chicken Thighs Pan Fried in Olive Oil, Garlic, and Anchovies.*	$26.90	$34.90
Chicken Putanesca *Boneless Chicken Thighs Pan Fried in Olive Oil, Garlic, Anchovies, Capers, Chili Flakes and Italian Parsley with a Light Spicy Tomato Sauce.*	$26.90	$34.90
Chicken Alla Cacciatore *Boneless Chicken Thighs with Olive Oil, Garlic, Mushrooms, Bell Peppers, Black Olives, Red Wine and Tomato Sauce.*	$27.90	$35.90
Chicken Alla Pomodori *Boneless Chicken Thighs with Bacon, Onion, Fresh Chopped Tomato, Fresh Basil, and White Wine Tomato Sauce.*	$27.90	$35.90
Chicken Assaggio *Boneless Julienne Chicken Pan Fried in Light Olive Oil, Garlic, Spicy Pepperoncini, Roasted Red Peppers, Capers, Black Olives, Mushrooms, and White Wine Butter Sauce.*	$27.90	$35.90
Boneless Julienne Chicken Vegetable *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).*	$27.90	$35.90
Chicken Alla Saltimbocca Romana *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.*	$29.90	$38.90
Chicken Alla Sorrentino *Boneless Breaded Chicken Breast Layered with Sliced Breaded Eggplant, Melted Mozzarella Cheese, with a Mushroom Marsala Wine Butter Sauce.*	$27.90	$36.90

seafood

*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.*

	small	large
Shrimp Assaggio *Jumbo Shrimp Pan Fried in Light Olive Oil, Garlic, Spicy Pepperoncini, Roasted Red Peppers, Capers, Black Olives, Mushrooms, and White Wine Butter Sauce.*	$27.90	$37.90
Shrimp Marinara *Jumbo Shrimp Lightly Floured and Pan Fried in Olive Oil, Garlic and Mushrooms with a Red Wine Tomato Sauce.*	$27.90	$37.90
Shrimp Scampi *Jumbo Shrimp Pan Fried in Olive Oil, Garlic with a White Wine Butter Sauce.*	$26.90	$36.90
Shrimp Alla Francese *Pan Fried Breaded Jumbo Shrimp in Egg Batter Garlic, Lemon, and a White Wine Butter Sauce.*	$26.90	$36.90
Fish Sauté *Pan Fried Fresh Fish in Olive Oil with Crispy Garlic.*	$32.90	$40.90
Fish Alla Piccata *Pan Fried Fresh Fish in Olive Olil and Garlic, with Lemon, Capers, White Wine and a Light Butter Sauce.*	$32.90	$40.90
Fish Alla Scampi *Pan Fried Fresh Fish in Olive Oil and Garlic, with a White Wine Butter Sauce.*	$33.90	$41.90
Fish Arrabiata *Pan Fried Fresh Fish in Olive Oil and Garlic, with Ham, Bacon, and Spicy Tomato Sauce.*	$33.90	$41.90
Fish Alla Pomodori *Pan Fried Fresh Fish in Olive Oil and Garlic with Bacon, Onion, Fresh Diced Tomato, Fresh Basil, and a White Wine Tomato Sauce.*	$33.90	$41.90
Calamari Steak Sauce *Calamari Steak Lightly Floured and Pan Fried in Olive Oil and Garlic with a Home made Steak Sauce, Onions and Mushrooms.*	$26.90	$34.90
Calamari Marinara *Pan Fried Calamari Strips in Olive Oil and Garlic with a Red Wine Tomato Sauce.*	$26.90	$34.90
Calamari Alla Parmigiana *Calamari Steak Lightly Breaded and Pan Fried Olive Oil and Garlic with Melted Mozzarella Cheese, in Tomato Sauce.*	$26.90	$34.90
Calamari Alla Scampi Style *Calamari Steak Lightly Floured and Pan Fried in Olive Oil and Garlic with a White Wine Butter Sauce.*	$26.90	$34.90
Mussels Alla Marinara *Pan Fried Mussels in Olive Oil, Garlic with a Red Wine Tomato Sauce.*	$26.90	$34.90
Mussels Alla Basil *Pan Fried Mussels in Olive Oil, Garlic with Fresh Basil in a White Wine Butter Sauce.*	$26.90	$34.90
Fresh Clams Scampi *Fresh Clams Lightly Pan Fried in Olive Oil and Garlic, with Light Wine Butter Sauce. Served over Linguine. Tomato Sauce Available.*	$27.90	$36.90
Fresh Clam Casino *Fresh Clams Pan Fried in Olive Oil and Garlic, with Bacon, Onion, Fresh Basil and a White Wine Butter Sauce.*	$28.90	$37.90