

# MENU

*Tel: 808-868-0732*



Tapas, Pasta And Sea Food  
Wine Bar Bistro

*"Where Sport, Business and Show People Meet"*

Happy Hour From 4:00PM - 6:00PM

Sunset Special at 5:00PM - 8:00PM

Dinner Till 9:00PM

Proper attire required (No tank top or t-shirt)

No persons under 16 allowed

No vapor or electronic cigarette allowed inside or in the patio

Thank you for your patronage.

Closed on Sunday

Reservation: (808) 868-0732

# Cafe del Vino

## TAPAS / ANTIPASTI

Conical Basket of French Fries <i>with three Dipping Sauces</i>	\$ 5.00
Mozzarella <i>lightly deep fried with Marinara sauce</i>	\$10.00
Bruschetta Italian Style <i>on Ciabatta bread</i>	\$14.00
Escargots de Bourgogne <i>with garlic toast</i>	\$16.00
Pacific Steamed Clams <i>in Cassolette</i>	\$18.00
Calamari " Fritti" <i>whit House Marinara &amp; Tartare sauce</i>	\$17.00
Jumbo Shrimp Cocktail <i>with lemon &amp; cocktail sauce</i>	\$15.00
Brie Cheese on Toast & <i>salad vinaigrette</i>	\$17.00
Spicy Italian Sausage "Sinatra Style" <i>with sautéed Maui onions &amp; mushrooms</i>	\$17.00
Mushroom Monegasque <i>with garlic butter</i>	\$17.00
Mediterranean Black Mussels <i>in Cassolette</i>	\$18.00
Shrimp Scampi " Italian Classic" <i>with a garlic wine sauce</i>	\$19.00
Combo Steamed Clams and Black Mussels <i>in Cassolette</i>	\$20.00
Scampi Diabolique <i>with Ciabatta Bread</i>	\$22.00
Chop New York Tenderloin Steak <i>with sautéed Maui onions &amp; mushrooms</i>	\$22.00

### Extra for Tapas / Antipasti

Ciabatta Bread	\$ 2.00
Ciabatta Garlic Bread	\$ 4.00

## ZUPPA / INSALATE

Soup du jour	\$ 8.00
Caesar Salad <i>Romaine, Parmesan, Croutons and Caesar Dressing</i>	\$ 8.00
"Belmondo" <i>Romaine, Avocado, Tomatoes, Maui Onions and Blue Cheese</i>	\$ 14.00
Jumbo Shrimps & Avocado Salad <i>with a Creamy Italian Dressing on Lettuce</i>	\$ 18.00

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions\*

# Cafe del Vino

## PASTA

Pomodoro <i>Fresh Marinara sauce</i>	\$16.00
Primavera <i>Fresh Veggies &amp; Marinara or Cream sauce</i>	\$18.00
Bolognese <i>Fresh Tomatoes Basil &amp; Meat sauce</i>	\$20.00
Alfredo <i>Fresh Garlic in a Parmesan cream sauce</i>	\$22.00
Alla Vongole <i>Clams, White or Red sauce, wine Garlic &amp; Herbs</i>	\$26.00
Shrimp Scampi <i>Garlic Butter sauce &amp; Pasta</i>	\$28.00
Seafood Medley <i>Sea Shell in a light Creamy Marinara sauce</i>	\$38.00
Lasagna "Al Forno" <i>with Meat Sauce</i>	\$20.00
Garden Veggie Lasagna <i>with Marinara Sauce</i>	\$20.00

Sides or Add on for Pasta above:

Meat balls	\$ 4.00
Chicken	\$ 6.00
Shrimps	\$ 8.00

## *Sunset Dinner Special*

**From 5 P.M. to 7 P.M.**

**Ask your server for the Chef's 3 Course Menu**

Cup of Soup of the Day or Caesar Salad



Daily Chef Special



Choice of Dessert

**\$36.00**

No substitutions or discount on Special Sunset Dinner. No take out Available, No split Dishes  
There will be added Hawaii State Tax & 20% gratuity on Sunset Special

Minimum Credit Card Charges \$10.00

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# Cafe del Vino

## ENTREES

Half Pan Roasted Chicken <i>with mushrooms, Maui onions, Amontillado sherry cream sauce &amp; Conical Basket of French Fries</i>	\$22.00
Mediterranean Black Mussels in Cassolette <i>Steamed in his own juice with Chardonnay wine &amp; Conical Basket of French Fries</i>	\$22.00
Fresh Island Fish Piccata <i>with Caper Beure Blanc and Vegetables</i>	\$35.95
Steak Frites <i>New York Tenderloin with side of Mayo &amp; Ketchup</i>	\$37.95
New York Tenderloin Steak <i>Flambe with Madagascar green pepper corn sauce and veggies</i>	\$39.95

## SEAFOOD

Steamed "Kona" Lobster <i>with drawn butter, lemon on a bed of Spinach</i>	\$39.95
Waterzooi "Lobster Del Vino" <i>in a medley of veggies, fresh herbs and light curry creamy sauce</i>	\$40.95
Lobster "Fra Diavolo" <i>in a spicy white wine tomato sauce</i>	\$42.95
Cioppino <i>Medley of Seafood w/ Saffron in a light tomatoes broth &amp; spices</i>	\$46.95
Jumbo Tiger Prawns "Alla Georgino" <i>with Linguine, Garlic butter and Pinot Grigio wine sauce</i>	(Dinner for two) \$54.00

*Proper attire required (no tank tops or t'shirt).  
No minors under 16 allowed.  
No vapor or electronic cigarettes allowed inside or in the patio.  
No Split Dishes , No Split Checks.  
20 % Gratuity will be add to party of 6 or more.  
Thank you for you patronage*

# Cafe del Vino

## BEVERAGE

Soda / <i>Refill on Soda, Ice Tea, Coffee</i>	\$2.50 / \$1.00
Juice	\$3.00
Coffee regular or decaf or Ice tea	\$3.00
Choice of Tea	\$4.00
Imported Water <i>Sparkling / Flat</i>	\$5.00

## BEERS

Stella Artois	\$5.00
Budweiser, Bud Light	\$5.00
Longboard, Fire Rock	\$6.00
Bass Ale, Spaten	\$6.00
Beck's Non-Alcoholic	\$6.00
Hoegaarden	\$10.00
Leffe Blonde or Brune	\$10.00

## LIQUOR

Well Spirits	\$7.00
Call Spirits & Mixes Cocktails	\$10.00
Super Call Spirits & Mixes Cocktails	\$12.00
Premium Call & Super Premium	\$14.00 - \$16.00

## HOUSE WINES

### House Select Wines:

	Glass	Carafe
Cabernet, Merlot, Chardonnay	\$7.00	\$32.00
Rose Wine or Riesling	\$9.00	\$38.00
Chianti, Pinot Grigio	\$10.00	\$42.00
Pinot Noir, Sauvignon Blanc, Malbec	\$12.00	\$44.00
Champagne House Selection	\$10.00	Bottle \$40.00

## ISLAND TIME "HAPPY HOUR"

Domestic Beer	\$ 4.00
House Wine <i>selection by the glass</i> Chardonnay, Cabernet or Merlot	\$ 4.00
Well Spirits	\$ 5.00

# Cafe del Vino

## WINE LIST

### Champagne:

<b>Champagne by the glass</b>	<b>\$ 10.00</b>
<b>Champagne Bellini, Mimosa or Royal</b>	<b>\$ 12.00</b>
Spit of Champagne	\$ 15.00
Champagne Perrier-Jouet .n/v	\$ 72.00
Champagne Perrier-Jouet Cuvée Belle Epoque (Flower Bottle)	\$180.00

### White Wine:

Storypoint Chardonnay (California) Sonoma County	\$38.00
Sileni Sauvignon Blanc (New Zealand) Cellar Selection	\$44.00
Mezzacorona Pinot Grigio (Italy)	\$46.00
Chateau de Sancerre (France) Marnier-Lapostolle	\$64.00
Masciarelli Trebbiano D'Abruzzo (Italy)	\$42.00
Santa Margherita Pinot Grigio (Italy) Valdagie	\$68.00
Black Stallion Chardonnay (California) Estate Winery Napa Valley	\$52.00
Byron Chardonnay Nielson Vineyard (California) Santa Maria Valley	\$68.00

### Red Wine:

Le Grand Noir Cabernet Sauvignon (France)	\$40.00
Sangre de Toro Tempranillo (Spain)	\$42.00
Banfi Bell'Agio Chianti Fiasco (Italy)	\$46.00
Mara Valpolicella Ripasso (Italy)	\$56.00
Byron Pinot Noir Nielson Vineyard Santa Maria Valley (California)	\$64.00
Rosso Di Montalcino Il Poggione (Toscani) (Italy)	\$68.00
Masciarelli Montepulciano D'Abruzzo (Italy)	\$42.00
Peju Merlot Napa valley [California]	\$54.00
Conquista Malbec (Argentina)	\$44.00
Belle Glos Vineyard Pinot Noir Russian River (California)	\$78.00