

# Longhi's

Longhi's is a locally owned family restaurant that serves the freshest and finest ingredients from Hawaii and around the world. Pioneers in the farm to table movement, we have supported and inspired local farming and fishing since 1976.

## Antipasti, & Crudos

### ARTICHOKE LONGHI 17 GV

Our Famous huge Artichoke finished with Lemon, Butter and Parmigiano Reggiano

### CRAB CAKE 24

Blue Lump Crab, Guacamole & Lemon Aioli

### FRESH ISLAND AHI CARPACCIO 25

Sashimi Grade Ahi on Bruschetta with local Tomato, Maui Basil,  
Kula Greens, Extra Virgin Olive Oil, Lemon Zest and Capers

### PACIFIC MANILA CLAMS 25

Manila Clams steamed in White Wine, Garlic, Lemon, Tomato & Parsley

### CEVICHE OF THE DAY 25

Maui caught White Fish, Avocado, Lime, Onion, Jalapeño, Cilantro. Served with House Made Tortilla Chips

### ZUCCHINI FRITTA 15 V

Fresh cut Zucchini breaded in Parmesan.  
Served golden brown

### CALAMARI FRITTA 22

Spicy Arrabiata sauce & Basil-Garlic Aioli  
Served Golden brown

## Salads

### LONGHI 16 V

Local Baby Romaine, Tomato, Green & White  
Beans, Red Onion, Italian Gorgonzola

### GREEK 16

Local Baby Romaine, Tomato, Cucumber, Onion,  
Kalamata Olives, Bulgarian sheep's milk Feta.  
Feta Lemon Vinaigrette

### LONGHI LONGHI 14

Local Baby Romaine, freshly baked Garlic Croutons  
& Parmigiano Reggiano.  
Bulgarian Feta Lemon Vinaigrette

### KULA GREENS 14 GV

Upcountry Maui Baby Lettuces, Honey-Scallion  
Vinaigrette and Caramelized Maui Macadamia Nuts

## Vegetables

### SPINACH 11 GV

Extra Virgin Olive Oil & Garlic

### SICILIAN CAULIFLOWER 14 GV

Steamed then sautéed in Olive Oil with browned Garlic, Capers, Chili Peppers & Parsley

### ASPARAGUS 11 GV

Browned butter & Parmigiano Reggiano

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

G= Gluten Free V= Vegetarian

## Pasta

### RIGATONI BOLOGNESE 38

Italian Sausage, Maui Beef, Red Bell Peppers, Tomato, Fennel, Ricotta and a touch Hot Pepper

### SHRIMP MARINARA 42

Pomodoro sauce with Marsala Wine and a touch of Hot Pepper

### FETTUCINE LOMBARDI 38

Parmigiano Reggiano, Cream, Peas and Prosciutto di Parma

### CLAMS LINGUINE 42

Fresh Manila Clams simmered in White Wine, Garlic, Lemon, Extra Virgin Olive Oil & Butter  
Finished with vine ripened Tomato & Italian Parsley

## Entrees

FISH LONGHI STYLE White Wine, Lemon sauté Tomato bits and Maui Basil served with Jasmine Rice 55

SEARED AHI Seared Ahi sliced with Shitake Mushrooms, Ginger, Garlic and Red Chili Flake served with  
Jasmine Rice 55 G

ISLAND STYLE FISH Mac Nut Crusted, Lilikoi Beurre Blanc, fresh Mango Salsa served with Moloka'i Purple Sweet  
Mashed Potatoes 55

NEW YORK STEAK Grilled Prime NY Steak Caramelized Onions & Mushrooms served with Mashed Potatoes 65 G

NEW YORK LONGHI Prime NY strip steak sliced with Basil Butter served with Mashed Potatoes 65 G

PRAWNS VENICE Wild Jumbo Prawns, White Wine with lots of Garlic, Lemon, Parsley & Lemon Zest served with  
Jasmine Rice 45 G

SHRIMP LONGHI White Wine, Lemon, Butter with Maui Tomato and Basil served over Garlic Crostini 45

ORGANIC FREE RANGE CHICKEN Chicken Breast covered in a Parmesan breading, served with Mashed  
Potatoes

Choice of Three preparations: Chicken 38

PICATTA - Lemon, Butter and Capers

MARSALA - Mushrooms, Italian Marsala wine

MEDITERRANEAN Spicy Pomodoro Sauce, Capers with a hint of Anchovy and Marsala Wine

EGGPLANT PARMESAN Breaded in Parmesan topped with Mozzarella Cheese and Pomodoro 34 V

SURF & TURF Wild Jumbo Prawns in a White Wine, Lemon, Garlic, Butter Sauté.  
14oz prime New York sliced finished with sizzling Basil Butter and grilled Asparagus 85 G

## Desserts from our Bakery

HOT MACADAMIA NUT PIE with Maui made Vanilla Ice Cream 16

CHOCOLATE DESSERT OF THE DAY 16

TIRAMISU 16

Service charge of 20% will be added to groups of 6 or more  
A maximum of two checks per table