

# ~ Zia's Caffe--Kaneohe ~

## Starters & Dishes for the table

Garlic Bread 4	Garlic Cheese Bread	5.50
Baked Goat Cheese Dip w/ crostini		9.50
Island Tomato Bruschetta		9
Roasted Peperonata & Goat Cheese Bruschetta		9.50
Shrimp Cocktail*		10
Crispy Calamari* w/ marinara		11.50
Steaming Clams * w/ Italian sausage, San Marzano Tomato broth, leeks & grilled bread		15
Roasted Local Mushrooms w/ garlic confit, goat cheese & toasted pita bread		12
10 oz. Rib-Eye Steak* pupu w/ fresh herbs		20
Eggplant Involtini – baked eggplant stuffed w/ spinach & herb ricotta, served w/ melted mozz & crostini		12

## Soups & Salads

Minestrone or Daily soup	Cup 3 / Bowl 5
Caprese –local vine-ripened tomato, fresh mozzarella, Nalo basil, balsamic, olive oil	11
Classic Caesar	6.50 sm / 11.50 reg
(With chicken add \$4 / fresh fish or shrimp add \$7.50)	
Orzo & Shrimp Salad *– spinach, feta, tomato, red onion, cracked pepper, mac-nut & lemon vin.	21
Panzanella* (Bread Salad) - grilled chicken, tomato, avocado, cucumber, fresh mozzarella, romaine, torn bread & basil oil	16.50
Pear & Bleu Cheese Salad—Mixed greens, bleu cheese, pear, mac-nuts, red onion, red wine vin.	8 sm / 15 reg
Zia's Chopped Salad – salami, tomato, garbanzo, apple, olive, peperonata, romaine & gorgonzola w/ balsamic vinaigrette	17
Chicken Salad*– tender greens & arugula, roasted beets Ho Farms cherry tomato, onion, spiced mac nuts, chevre & papaya seed vinaigrette	16.50 <i>Great w/ fish!</i>

## Pizza

Margherita – fresh mozzarella, pizza sauce, basil, salt & cracked pepper, extra virgin olive oil drizzle	13
Zia's Skyscraper w/ black olive pesto, roast beef, bacon, salami & mozz topped w/ fresh arugula, tomato & red wine vinaigrette drizzle	14.50
Pepperoni & cheese	13
The WORKS - Pepperoni, italian sausage, onion, bell Pepper, mushroom, olive & cheese	14.50
Garden veggie – Local grape tomato, onion, spinach, roasted mushroom, fresh garlic w/ pesto	14.50

## Main Courses & Pasta

Fish of the day* OR Carne Selezione*	AQ
Auction fresh fish* w/ mac-nut crust, mushroom risotto, basalmic honey glaze, roasted red pepper aioli	AQ
Gnocchi Primavera w/ zucchini, mushrooms, beets, bell pepper & sun-dried tomato pesto & Pecorino	17
Sautéed Gnocchi* w/ Italian Sausage, mushroom, onion & sun dried tomato cream sauce	17.50
Beef & Pork Lasagna * w/ cup of soup OR salad	16
Three cheese & Spinach Ravioli w/ Ricotta, parmesan & Mozz topped w/ marinara OR alfredo sauce	14.50
Molokai Sweet Potato Ravioli w/ sage brown butter, tomato, asparagus, mac nuts, microgreens, pecorino	15
Grilled 10 oz. USDA choice Rib-eye*, Molokai sea salt, roasted potatoes & chef's vegetables	28
add Marsala wine sauce, mushrooms & onions + \$3.50	

Meatballs OR Italian Sausage w/spaghetti	10 sm / 14
Country Meat Sauce w/ penne	10 sm / 14
Black & White - alfredo & black olive pesto, chicken & olives w/ fettuccini	10 sm / 14
Spicy Arrabiata w/ shrimp OR Italian sausage on penne	10 sm / 14
Sausage, Peppers & Onions w/ garlic, white wine & marinara on penne	10 sm / 14
Primavera w/ zucchini, mushrooms, beets, bell pepper, sun-dried tomato pesto on penne	10 sm / 14
Chicken, Broccoli, Mushroom Alfredo w/fettucini	16.50
Tuscan Chicken w/ artichoke, peas & sun dried tomato-cream sauce on penne	16.50
Chicken Pomodoro w/ San Marzano tomato sauce, roasted red pepper & spinach on linguini	16.50
Shrimp Scampi w/ roasted tomato on linguini	17
Lamb Ragù w/ Shimeji mushrooms, onions, housemade red sauce & pappardelle, finished w/ ricotta & mint	22
Cedar Shoals clams, tomato, garlic sauce w/ linguini	17
Eggplant Parmesan w/ marinara, mozzarella & spaghetti	16

### *Chicken or Pork\*...choice of preparation & served w/ linguini:*

Parmesan – marinara & mozzarella	16.50
Piccata – lemon & caper butter sauce	16.50 <i>Great w/ fish!</i>
Marsala – sweet marsala wine, onions & mushrooms	16.50
Saltimbocca – prosciutto, spinach & mozzarella w/ garlic mushrooms	17.50

## Sides

Chef's Veggies	5	Mushroom Risotto	7
Home-spun Mac & Cheese	6		

## House Bread (with black olive pesto) **by request only**

Not all ingredients are listed, please inform your server of any allergies BEFORE placing your order.

No split checks for parties of 6 or more. Maximum of 2 credit cards per table.

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