

LA BETTOLA

Chef de Cuisine, Natsumi Kawagoe

Owner Chef, Tsutomu Ochiai



PROSCIUTTO

- Airy Sliced Prosciutto by Berkel*** 18
切りたてお皿いっぱいパルマ産プロシュート
24 Months Aged Prosciutto di Parma Imported from Italy freshly sliced using a Berkel Fly Wheel Slicer
- with **Burrata Cheese & Seasonal Fruit** 24
 Burrata, 季節のフルーツと一緒に
- with **Arugula & Burrata Cheese Salad** 25
 ルッコラ、 Burrata のサラダと一緒に

ANTIPASTO

- Chef's Favorite Bruschetta** 5
 トマトとバジルのブルスケッタ
Locally Grown Kamuela Tomatoes, Basil, and EVOO on Homemade Sourdough
- Burrata & Nduja** 21
フレッシュ Burrata チーズとンドゥイア 自家製のフォカッチャとお召し上がりください
Enjoy Fresh Burrata Cheese and Nduja with Homemade Focaccia
- Carpaccio del Giorno*** 24
 本日のカルパッチョ
Chefs Choice of our Fresh Seafood of the Day
- Un Morso di Riccio di Mare*** 9
 殻付きうにのコンソメジュレ添え
Uni (Sea Urchin), Sweet Corn Mousse, Homemade Consommé Gelatin

- Crème Brûlée Jidori Chicken Liver Pate** 16
地鶏レバーの自家製パテ クレームブリュレ風
Two Flavors of Pate. One is a Truffle Chicken Liver Pate and the other is a Caramelized Chicken Liver Pate Served with Homemade Melba Toast
- Big Island "Kamuela Tomato" Caprese** 18
ハワイ島 "カムエラトマト" のカプレーゼ
Kamuela Tomato Gelato, Burrata Cheese, Basil, EVOO
- Insalata Vegana di Funghi e Ruccola** 20
マッシュルームのソテーとルッコラのサラダ バルサミコ風味
Pan-seared Mushroom, Balsamic Vinaigrette, Potatoes on a bed of Arugala

- Caesar Salad*** 22
ロメインレタスのシーザーサラダ
Crisp Romaine Lettuce, Egg, Garlic, and Freshly Fried Chips in our House Made Caesar Dressing Topped with Parmigiano

- Caponata con Sourdough Crostini** 14
地元のお野菜のカポナータ 自家製のサワードーと一緒に Stewed Eggplant, Garlic, Capers, Bell Peppers, Tomatoes, with a side of Toasted Homemade Sourdough

- Today's Assorted Charcuterie** 26
ハムやパテの盛り合わせ
Chefs Choice of Assorted Ham and Pate

- Assorted Cheeses** 24
チーズの盛り合わせ
Chefs Choice of Assorted Cheeses

ANTIPASTO CALDO

- Cartoccio** 29
新鮮な魚介の紙包みオープン焼き
Paper Wrapped Oven Baked Shrimp, Squid, Clams, and Octopus, Tossed with Seasonal Vegetables

- Gamberetti Tigre Fritti** 24
ビッグタイガーシュリンプのフライ バジルマヨネーズを添えて
Deep Fried Tiger Shrimp served with Lemon and Basil Aioli

- Zeppoline Di Polpo** 14
真タコのゼツポリーニ
Fresh Caught Octopus and Seaweed in our House made Southern Naple Style Fried Bread

- Patate al Forno** 14
ローズマリー香るジャガイモのシンプルオープン焼き
Mixed Color Marble Potatoes, with Butter, Rosemary, and Fresh Citrus served with House Sauce

PRIMOPIATTO

- Spaghetti Ai Riccio di Mare*** 39
落合シェフの雲丹パスタ
Uni (Sea Urchin), Anchovy, Garlic, Chives, Chef's Secret Cream Sauce

- Spaghetti Alla Pomodoro** 28
落合シェフのシンプルなたマトソースパスタ
Garlic, Basil, Tomato Sauce topped with Burrata

- Homemade Gnocchi** 30
本日の自家製ニョッキ
Chefs Choice of Homemade Gnocchi

- Penne Alla Gamberi et Spinach Genovese** 36
ハワイ産のマカダミアナッツとホウレン草を使った自家製ジェノベーゼソース
Shrimp and Penne Pasta in our Homemade Sauce made up of a Blend Parmesan Cheese, Basil, Spinach, Macadamia Nuts, Garlic and EVOO

- Penne All'Arabiata** 26
落合シェフのやみつきペネアラビアータ
Tomato Sauce, Garlic, Red Italian Chili

- Spaghetti Al Ragù di Manzo** 39
 Burrata のせ和牛のボロネーゼ
Wagyu Beef Bolognese topped with Burrata Cheese & Parmigiano Reggiano

- Spaghetti Alla Carbonara Al Tartufo** 32
トリュフ風味のカルボナーラ
Guanciale, Eggs, Heavy Whipping Cream, Truffle Paste, Mushroom, Parmigiano Reggiano, Black Pepper

- Spaghetti Alla Pescatore Con Gamberetti** 45
カウアイシュリンプとたっぷり海の幸のベスカトーレ
Kauai Shrimp, Manila Clams, Mussels, Squid, Blue Crab, Garlic, Tomato Sauce, Italian Parsley

- Spaghetti Alle Vongole Macchiato** 32
ボンゴレスバゲッティ
Manila Clams, Garlic, Cherry Tomatoes, Italian Parsley

- Risotto al Verdura e Bianchetto** 28
しらすと季節のローカル野菜のリゾット
Garlic, Shirasu, and Local Seasonal Vegetables in our Signature Risotto

- Risotto Ai Mare e Monti** 32
あざりとオイスターマッシュルームのリゾット
Manila Clams, Mushroom, Garlic, Italian Riso Carnaroli, Butter, Cream, Italian Parsley

SECONDO PIATTO

- Pesca DelGiorno*** 42
本日のお魚料理
Please ask your Server for Chefs Daily Catch Special

- Codadi Aragosta*** 52
ロブスターの炭火焼き
Kiawe Charcoal Grilled Seasonal Lobster Tail cooked in Chefs Herb Butter

- Costoletta D'agnello*** 46
ニュージーランド産仔羊のロースト ビリ辛トマトソース
New Zealand Lamb Chop Roasted and served with Puttanesca Sauce

- Kurobuta Pork Milanese*** 48
黒豚のミラノ風カツレット "ミラネーゼ"
14oz Tomahawk "Kurobuta" Pork, Crispy Bread Crumb, Mozzarella, Cherry Tomatoes, Arugula, Chef's Secret Sauce

- Prime Filet Steak with Truffle Sauce*** 80
プライムグレード牛フィレ肉のステーキ トリュフソース
8oz USDA Prime Filet in our House Truffle Sauce

- Braised Black Angus Beef Cheek*** 46
ブラックアンガス牛ほほ肉の赤ワイン煮込み
Braised Black Angus Beef Cheek in a Red Wine Reduction Stew

- Primo Porterhouse*** 98
T-boneステーキ
22oz USDA Prime Porterhouse served with Seasonal Vegetable

SIDES

- Small Caesar Salad** ロメインレタスのシーザーサラダ 12
- Grated Parmigiano Reggiano** パルミジャーノレッツジャーノ (2oz) 5
- 8 piece Melba Toast** 自家製メルバトースト 5
- Side Butter** バター 2

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

Parties nine or over will automatically be added a gratuity of 20% to their check.