







# Appetizers

Calamari Fritti	12
Crispy Calamari, Tomato-Caper Sauce & Lemon Aioli	
New Zealand Mussels	14
Cashew Crusted, Lemon, Garlic & Bruschetta	
 Carpaccio of the Evening	Market
Chef's Nightly Creation	
 Portobello Napoleon	13
Eggplant, Bufala Mozzarella & Tomato, Arugula Pesto	
Sausage & Peppers	11
Homemade Italian Sausage on Creamy Surfing Goat Cheese Polenta	
 Olowalu Tomato Gazpacho	13
Maui Mango, Hana Avocado, Kula Onions, Jumbo Lump Crab Meat, Basil Oil	
Hamakua Mushroom Bruschetta	12
Sherry-Mustard Sauce, Gorgonzola Semi Freddo, Fresh Tarragon	
Lump Crab Cakes	18
Olowalu Plum Tomatoes, Creamy Mustard Aioli, Drawn Butter	
Grilled Asparagus	14
Baby Arugula, Fried Egg, Whole Wheat Pizza, Parmesan-Yuzu Dressing	

# Salads

Sarento's Caesar	12
Tender Romaine Leaves, Roasted Garlic Caesar Dressing, Crostini	
 Chopped Salad "Gabriella"	14
Maui Onions, Cherry Tomatoes, Feta, Baby Artichokes, Bay Shrimp, Avocado	
 Kula Spring Greens	12
Toasted Pine Nuts, Blood Orange Vinaigrette	
Salad Caprese	14
Olowalu Vine Ripened Tomatoes, Homemade Bufala Mozzarella Micro Basil	

 *Trainer's Recommendation . . . Corporate Trainer, Rhonda Placourakis & Corporate Chef, Geno Sarmiento, have developed menu items designed to fuel both the body & the palate*



M A U I

Senior Executive Chef  
Geno Sarmiento

Chef  
Rory Butts

General Manager  
Ryan Hertz

Please join us at one of our sister restaurants:



# Entrées

Wild Tiger Shrimp	38
"Scampi Style" with Baked Potato Ravioli, Pancetta, Shellfish Bisque	
 Grilled Hawaiian Ahi	34
Served Medium Rare, Smoked Bacon, Shiitake Mushrooms, Baby Spinach Romesco Sauce, Black Olive Oil	
Clams & Linguini	31
White Wine-Parmesan Broth, Fresh Basil	
Pan Roasted Island Snapper	Market
Linguisa Sausage & Clams "Alentejo", Cilantro Pesto	
 Maui's Fresh Catch	Market
Chef's Preparation, Zucchini Linguini, Herb Pesto, Caponata	
Seafood "Fra Diavolo"	49
Spiny Lobster Tail, Black Mussels, Diver Scallops & Crab Legs Spicy Tomato Sauce, Perciatelli Pasta	
Skillet Roasted Chicken	28
Fontina-Prosciutto Stuffing, Butter Whipped Potatoes, Creamed Kula Corn Maui Onion Rings	
Double Pork Chop	30
Maui Coffee Smoked, Baby Fennel-Potato Gratin, Maui Onion Agradolce	
Penne Calabrese	28
Homemade Italian Sausage, Eggplant, Tomatoes, Garlic, White Wine , Goat Cheese	
Osso Buco	42
Braised Veal Shank, Saffron Risotto, "Gremolata"	
Spaghetti & Snake River Ranch Kobe Meatballs	30
Pomodoro Sauce, Pecorino-Romano	
Rack of Lamb Placourakis	42
Surfing Goat Cheese Tzatziki Sauce, Toasted Pita Bread, Roasted Olives 24 Hour Tomato-Baby Artichoke Salad	
Grilled Beef Filet	39
Potato "Lasagna", Black Truffle Sauce	
 Grilled Beef Filet	39
Grilled Seasonal Vegetables, Chimichurri	
 Grilled Vegetable Skewers	26
Marinated Mediterranean Vegetables, Tofu, Quinoa Salad, Sun-Dried Tomato Pesto	
Veal Scallopine	34
Picatta, Marsala or Parmesan Style	
Cotolette Capricciosa	36
Herb Crusted Veal Milanese Style, White Truffle Oil Vinaigrette	



Chairman  
Jiro Noguchi

President & CEO  
Aaron Placourakis

Vice President  
Al Souza