

THE BISTRO

AFTER 5

SPECIAL EVENING MENU

LANDI DINING

UNIQUE STARTERS



CRISPY VEGETARIAN ROLLS 15
Cabbage, taro, mushrooms, vermicelli noodles

GRILLED PORK SPRING ROLLS 15
Asian greens, carrots, vermicelli, special sauce

PORK SHOULDER & SHRIMP WONTONS 15
in spicy chili oil

RUSTICHELLA 15
Housemade flat bread topped w/goat cheese, mozzarella, tomatoes, red onion, kalamata olives, basil & oregano; baked in the oven.

FROM THE WOK



SHAKING BEEF 31
Cubed prime filet mignon, watercress, red onion, lime sauce

GINGER BEEF VERMICELLI 25
Tenderloin steak, greens, peanuts

SPICY TIGER SHRIMP 25
Pineapple slaw, jasmine rice

FROM THE BRAZIER

RED WINE-BRAISED SHORT RIBS 28
With swiss chard, haricot vert, baby carrots, alii mushrooms, fingerling potatoes

ROSEMARY-BRAISED LAMB SHANKS 23
With watercress risotto, asparagus, baby carrots, red wine lamb jus



FRESH CATCH

CRISPY KAMPACHI 25
With soy, shitaki & oyster mushrooms, fresh ginger, garlic, sesame, mango salsa

MISO GLAZED SALMON 25
With baby bok choy, alii & enoki mushrooms, vermicelli noodles, laksa

PASTA FAVORITES

SPINACH & MOZZARELLA RAVIOLI 18
Served in a fire-roasted red pepper sauce

LINGUINI WITH LOBSTER & SHRIMP SCAMPI 28
Poached lobster tail/shrimp scampi in a lemon butter sauce with alii mushrooms, cherry tomatoes, basil, parsley



FETTUCINE FRA DIAVOLO 25
With shrimp & scallops in a spicy marinara sauce seasoned with tomatoes, crushed red pepper, garlic & wine

BUTTERNUT SQUASH BAKED PASTA 17
Rigatoni pasta, hazelnuts, onion, garlic, basil, crushed red pepper & parmesan

