

Entrees

Island Style Cioppino

Rich Broth of Tomato and Local Fennel simmered with Scallops, Prawns and Blue Crab; served with Grilled Garlic Bread and Pesto Aioli

\$26

Grilled Big Island Beef Tenderloin

with Garlic Mashed Potato, sauteed Greens, Mushrooms and a Chianti Demi Glace

\$28

Local Red Veal Parmesan Picatta

Roasted Garlic Mashed Potato, Green Beans and a Sauce of Meyer Lemon, Capers, Onions, White Wine and Butter

\$32

Baked Polenta

Infused with Herbs, Sundried Tomato and Mushrooms; served with Marinara and Melted Mozzarella; sauteed Shimeji Mushrooms and Local Bok Choy

\$18

add Prawns with a Garlic Butter Sauce \$25

Crab Manicotti

with three Cheeses, Green Beans, baked in Marinara and Italian Bread crumbs

\$24

Chicken & Mushroom Fettuccini

with Sweet Bell Peppers and a garlic cream sauce

\$19.50

Substitute Seafood - Prawns, Blue Crab and Scallops \$25

Italian Sausage Rigate

Mushrooms, Sweet Onions, Black Olives and Feta in a Rich Tomato Sauce over Fresh Rigatoni Pasta

\$18.50

Herb & Cheese Ravioli

with Broccoli Florettes, Toasted Pine Nuts and a Blue Cheese Cream Sauce

\$17.50

Mi's Fresh Lasagna

Seasoned Local Beef, Onions, Mushrooms, Bell Peppers and Black Olives in a Rosemary Scented Tomato Sauce

\$16

Traditional Spaghetti with Marinara Sauce and Meatballs

\$15

Desserts

Banana Rum Flambe

*with Mi's Special Vanilla Macadamia Nut Caramel
over Tropical Dreams Vanilla Ice Cream and Banana Bread*

\$8

Tiramisu

1st Prize Award Winning Recipe - 2010 Kona Coffee Festival

\$9

*Rich Flourless Chocolate Torte
with a Wailua Chocolate Genache*

\$7

Big Island Meyer Lemon Crème Brulee

\$6

White Pineapple Sorbet

\$3

Our mission at Mi's Italian Bistro is to create good jobs for good people by making one beautiful dining experience for our guests at a time. In order to achieve this we are committed to the following; Serving only Big Island grass fed beef. Local produce; both what we grow in our green house and through Adaptaions, our local produce company that works with over 100 farms, sourcing the freshest that our island has to offer. Our coffee is always 100% Kona. We make everything in house from scratch; fresh pasta, bread each day, soup, salad dressing, our desserts, you name it.... So sit back, relax and enjoy watching us, do what we do best. If you have any special needs or requests, or even just a comment please don't hesitate, it is why we are here.

Warmest regards and welcome to our space!