



SIDATS



HYATT REGENCY WAIKIKI
AT HEMMETER CENTER

Colazione



Aperitivos

A Bloody Mary, Chicago Style 1.50
Dry Martini, the way the Boss likes it, made with Bootleg Gin 3.00
... without the Gin 1.50
Highballs 1.50

The Salad and Antipasti Bar

As an Appetizer 1.75
As a Main Course 3.95

Sandwiches

Grilled Pastrami and Slices
of Provolone Formaggio
Corny Beef with melted Bel Paese
Proscuitto (Ham) from Parma
and Virginia with or without hot
Gorgonzola Cheese
Genova Salami and Sliced Brie Cheese
All come with Cabbage Salad
and Pickles and all cost 3.75 apiece

Insalata

Insalata Nizza 3.50
Frutti di Mare (Seafood Salad) 4.75
Salad of Chicken (Pollo)
with other things 3.95

Zuppa Del Giorno

Mama's Soup of the Day

1.50

Pasta

Made by Gino Cafferata in San Francisco
Flown in with The Boss' Aeroplano

Lasagna al Forno 3.75
Spaghetti Bolognese 3.50
Canneloni (3): 3.95

one with Spinach one with Ricotta and one more with Chicken and Liver

All of 'em baked in Mozzarella Cheese Sauce

Dolci

Spumoni 1.25

Gelato di Limone (Lemon Ice) with a bit
o'Galliano 1.50

Budino Di Caramello (Caramel Custard) 1.50

Macaroon Torta 1.50

Luncheon Plates

Beef Stew with Vegetables (Stuffed di Manzo)
with Sourdough Bread 4.95

Chicken with Vino Bianco and Estragon;
comes on Rissotto (Rice) 4.75

Red Snapper Florentino
baked with Shrimp and Spinaci 4.50

Colde Cracked Crab on Ice
with Mustarta e Maionese 6.00

Caffe .75

Vino

Private Selection

A carafe of red or white wine

7.00

half litre 3.75

(You Gotta pay 4% tax and tip the Staff)