



**FERRARO'S**  
BAR e RISTORANTE

3900 Wailea Alanui • Wailea, Maui, HI 96753

At Four Seasons Resort Maui

Phone: (808) 874-8000 • Fax: (808) 874-2244

DIAL (800) 774-3663, PRESS 2 THEN ENTER EXT. 255

Email This Menu At: [www.YourRestaurantConnection.com](http://www.YourRestaurantConnection.com)

Menu Items and Prices Subject To Change Without Notice



## Lunch Taste of Italy

- ◆ VINE RIPENED TOMATOES AND BUFFALO MOZZARELLA 17  
*Haiku Greens, Campo Corto Extra Virgin Olive Oil with Catch of the Day* 22
- CHILLED GREEN PEA SOUP 8/14  
*Truffle Oil, Dungeness Crab Meat*
- VEGETABLE GAZPACHO 7 / 13  
*Chunky Chilled Vegetable Soup*
- CRISPY CALAMARI, CREAMY "SALSA VERDE" 11 / 17



- EGGPLANT PARMIGIANA 21  
*Fresh Buffalo Mozzarella, Marinara Sauce*
- REUBEN PANINI 22  
*Shaved Pastrami, Provolone, Sauerkraut, Thousand Island Dressing, White Rye Bread*



- PIZZA FERRARO'S 21  
*Sausage, Onion, Swiss Cheese*
- PIZZA MARGHERITA 19  
*Fresh Tomato, Basil, Mozzarella Cheese*
- QUATTRO STAGIONI PIZZA 20  
*Artichoke Hearts, Portobello Mushrooms, Prosciutto di Parma and Kalamata Olives*

## All-Time Favorites

- HAWAIIAN TUNA SASHIMI AND CALIFORNIA ROLL 25  
*Pickled Ginger, Shoyu and Wasabi*
- COBB SALAD 20  
*Romaine Hearts Tossed with Blue Cheese Dressing, Grilled Chicken Breast, Avocado, Tomato, Bacon, Hard Boiled Egg, Maui Onions and Blue Cheese Crumbles*
- CLASSIC CAESAR SALAD 18  
*Toasted Focaccia Croutons, Grana Padano Caesar Dressing*  
or  
*Crispy Capers, Grana Padano Caesar Dressing (a low carb choice)* 18  
*with Herb Roasted Chicken Breast* 20  
*with Garlic Marinated Jumbo Prawns* 23

- ◆ TERIYAKI GLAZED TOFU 19  
*Quinoa, Tomato, Avocado Salad, Roasted Garlic and Mint Dressing*
- SEARED HAWAIIAN TUNA AND NIÇOISE SALAD 23  
*Vine Ripened Tomato, Niçoise Olives, Pesto Dressing*

- SUPPLY DI RISO 16  
*Crispy Risotto Dumpling, Italian Sausage Meat, Gruyere, Mildly Spicy Tomato Marmalade*
- VEGETARIAN QUESADILLAS 16  
*Roasted Cremini Mushrooms, Green Chili Peppers, Grilled Corn, Jack and Cheddar Cheese, Guacamole, Sour Cream and Salsa with Grilled Chicken* 18



To ensure the enjoyment of all our restaurant patrons, we suggest that cellular phones be set to low or vibrate and that conversations be conducted discreetly.



While the sparrows are cute and friendly, feeding them causes over-population which forces out native Hawaiian bird species. Please help Hawaii—please don't feed them. Mahalo nui loa!

## Sandwiches

- GRILLED HAWAIIAN AHI PITA 24  
*Vine Ripened Tomatoes, Romaine Lettuce, Kalamata Olive Tapenade, Garlic Aioli*
- CHICKEN PAILLARD FOCACCIA 20  
*Provolone, Garlic Aioli, Sun Dried Tomato Butter Lettuce, Upcountry Tomatoes*
- MAINE LOBSTER SANDWICH 24  
*Avocado and Citrus on Sourdough Bread (also available as a salad – a low carb choice)*
- TURKEY CLUB SANDWICH 19  
*Shaved Turkey Breast, Lettuce, Tomato, Avocado and Turkey Bacon on Toasted White Bread, Maui Potato Chips*
- GRILLED AMERICAN KOBE BURGER 20  
*with your Choice of Toppings on a Homemade Bun, French Fries and Onion Rings*



- ALII BURGER 20  
*8 ounce Seared American Kobe Burger with Cheese, Lettuce, Tomato and Avocado in a Tortilla Wrap, Mixed Greens (a low carb choice)*
- SALMON AND SCALLION BURGER 20  
*Shaved Maui Onions, Remoulade Sauce on Sesame Seed Roll, Spicy Fries (also available as a low carb choice – prepared with marinated Mediterranean vegetables and shaved onions with rémoulade sauce)*

## Hawaiian Classics

- KALUA PORK QUESADILLAS 10 / 18  
*Mango Poi, Chili Sour Cream Dip, Tomato Salsa*
- AHI TUNA CARPACCIO 20  
*Toasted Kukui Nut, Oven Roasted Cherry Tomatoes, Truffle Essence, Baby Spinach*
- LOW CARB SEARED AHI WRAP 22  
*Lettuce, Tomato, Avocado, Onion and Ginger, Mint and Green Tea Chilled Fruit and Berries*

## Tropical Lemonades 5.00

PINEAPPLE, GUAVA OR CRANBERRY FLAVORED

## Power Smoothies 10.00

With the Following Booster of your Choice:  
GNC BEE POLLEN, PRO COMPLEX PROTEIN, "T" GINSENG

## JET LAG

Low-Fat Yogurt, Orange Juice, Strawberries, Banana

### THE HEALTHY "BELLINI"

Low-Fat Yogurt, White Peach Puree, Raspberries

### MANGO MADNESS

Mango, Strawberries and Pineapple Juice

### TROPICAL ENERGY TREAT

Low-Fat Yogurt, Pineapple and Mango Juice

### NO KA OI

Low-Fat Yogurt, Passion, Cranberry, Orange

### Iced Coffee Drinks 6.75

JAM MOCHA ESPRESSO, ICE CREAM, CHOCOLATE

COFFEE CRUSH ESPRESSO, ICE CREAM

ICED LATTE, ICED CAPPUCCINO

### Bevande Calde

FRESHLY BREWED ITALIAN COFFEE 4.50

ESPRESSO 4.75

CAPPUCCINO, CAFÉ LATTE' AND CAFÉ

MOCHA 5.00

### Blended Drinks 12.00

PINA COLADA - CASTILLO RUM, PINEAPPLE JUICE, COCONUT SYRUP, CREAM

LAVAFLOW - CASTILLO RUM, BANANA PINA COLADA AND STRAWBERRIES

ORCHID DREAM - FRIS VODKA, CRANBERRY, PASSION-ORANGE, CREAM

MANGO MARGARITA - SAUZA HACIENDA

TEQUILA, MANGO PURÉE, TRIPLE SEC, SWEET AND SOUR

RASPBERRY BLUSH - HANGAR ONE KAFFIR LIME, FRESH RASPBERRY PUREE,

LUSH LIME JUICE AND COCONUT

ANANAS DELLA PASSIONE 17.00

OUR WORLD FAMOUS MAI TAI, BLENDED AND SERVED IN A FRESH PINEAPPLE

### With Ice 12.00

### Mojito 3 Ways...

CLASSIC MINT - BACARDI LIMON, MUDDLED MINT,

FRESH LIME JUICE

RASPBERRY - HANGAR RASPBERRY VODKA,

MUDDLED RASPBERRIES

POMEGRANATE - PAMA LIQUEUR, BACARDI

LIMON, FRESH POMEGRANATE JUICE

MAI TAI - CASTILLO RUM, PINEAPPLE JUICE AND

ORANGE CURACAO



ISLAND SANGRIA - RIOJA WINE, BRANDY, LIMES AND LEMONS, MIXED BERRIES

LAHAINA LEMONADE - FRIS VODKA, CHAMBORD, FRESH LEMONADE

### Martinis 16.00

CHOCOLATINI -VAN GOGH DUTCH CHOCOLATE VODKA, CRÈME DE CACAO

MOJITINI - BACARDI LIMÓN RUM, FRESH MINT, DASH LIME JUICE AND SIMPLE SYRUP

FERRAROTINI - ABSOLUT LEVEL, CHAMPAGNE

WHITE PEACH PUREE, CRANBERRY, PASSION-ORANGE

### Domestic Beer 6.00

Budweiser, Bud Light, Coors Light, Miller Lite

### Draft Beer 7.00

Stella Artois, Michelob Ultra, Wailea Golden Ale

### Imported & Premium

### Beer 7.00

Corona, Amstel Light, Heineken, Beck's Dark, Bitburger, Sam Adams, Asahi, Guinness, Kirin, Michelob Ultra, Big Wave Golden Ale, Kona Longboard Lager, Moretti, Peroni

### Decadent

FRESH FRUIT AND MARSALA ZABAIONE

TART 12

Vanilla Bean Ice Cream

LEMON FOAM, STRAWBERRY BASIL

GRANITE 12

Coconut Meringue Cookies

PANINO CON GELATO 8

Vanilla Ice Cream Sandwich

FROZEN YOGURT 6

Vanilla or Flavor of the Day

### Gelato

COPPA AFFOGATO 12

Coffee and Kahlua Ice Cream topped with Chilled Espresso and Amaretto Liqueur

FERRARO'S GELATO SELECTION - FIVE FLAVORS

Stracciatella, Marsala, Chocolate Rum, Pistachio, Hazelnut Chocolate Swirl

Choose 3 flavors \$12

Choose 2 flavors \$9

Choose 1 flavor \$6

### Ferraro's Vini

### Bicchiere

### Vini Spumanti

BELE CASEL, PROSECCO (VENETO) 11

Medium-bodied with lemon, blanched almonds and honeydew

- BRUNO GIACOSA, BRUT (PIEMONTE)** 22  
*Subtle and elegant with fine perlage*
- LOUIS ROEDERER, BRUT PREMIER (FRANCE)** 24  
*Medium-full bodied with citrus, dough, and a touch of honey*

### Vini Bianchi

- MASI, "MASIANCO" PINOT GRIGIO (FRIULI)** 13  
*Light-bodied with lemon-lime flavors*
- GRECO DI TUFO, FEUDI DI SAN GREGORIO (CAMPANIA)** 17  
*Multilayered with lemon rind, apple and pineapple flavors*
- AGRIGOLAS, "COSTAMOLINO", VERMINTINO (SARDINIA)** 13  
*Medium-bodied with ripe apple, citrus, peach, mineral notes*
- NOZZOLE "LE BRUNICHE," CHARDONNAY (TOSCANA)** 15  
*Medium-bodied with ripe tropical fruit flavors and aromas, bright with a clean finish*
- ANTINORI, CHARDONNAY, CERVARO DELLA SALA (UMBRIA)** 28  
*Complex and structured fruit with hints of vanilla and oak*
- REGALEALI, ROSATO (SICILIA)** 12  
*Refreshing rosé with plummy strawberry character, light body and a crisp finish*

### Vini Rossi

- MARCHESI DI FRESCOBALDI, "POMINO ROSSO" (TOSCANA)** 17  
*Light-bodied, raspberry and cassis notes, dry finish*
- CASTELLO BANFI, CHIANTI CLASSICO RISERVA (TOSCANA)** 16  
*Medium-bodied with spicy cherries, and fresh berries*
- MASI, CAMPOFIORIN (VENETO)** 14  
*Medium-bodied with plums, cherries and dark chocolate flavors*
- FALESCO, MERLOT (UMBRIA)** 15  
*Medium-bodied with ripe wild berry, black fruit, herb and smoke*
- MONDAVI-FRESCOBALDI, "LUCENTE" (TOSCANA)** 18  
*Medium-bodied with elegant cherry, berry, jam and a hint of herb*
- AIA VECCHIA, "SOR UGO"** 25  
*Full-bodied with cherry and a light spice box character*

- GAJA, "PROMIS" (TOSCANA)** 38  
*Medium-bodied with cherry and a light spice box character.*
- VIETTI "CASTIGLIONE", BAROLO (PIEMONTE)** 24  
*Full-bodied and elegant with raspberries, licorice and spice flavors*



## Dinner

- PIATTO CASERECCIO**  
*Selection of Marinated Artichokes, Dried Tomato, Olives, Salame Soppresata, Salametti Sweet Coppa, Aged Parma Ham, Bresaola, Bundner Fleisch, Pecorino Romano, Surfing Goat Cheese, Fontina Cheese* 18 per person

*A sensational sampler to stimulate your appetite*

## Antipasti

- FRITTO MISTO** 21  
*Fried Calamari, Shrimp, Spicy Tomato Sauce*
- CARPACCIO DI MANZO** 25  
*Raw Prime Beef Tenderloin, Arugula, Parmigiano Reggiano, Truffle Oil*
- BRUSCHETTA DI PANE** 17  
*Vine Ripened Tomato, Basil, Ricotta Cheese, Extra Virgin Olive Oil on Baked Garlic Bread*

- ## Zuppa E Insalate
- ZUPPA DI POMODORO E FINOCCHIO** 15  
*Fire Roasted Roma Tomatoes, Fennel Puree, Kalamata Olive Drizzle*
- ZUPPA FREDDA DI MELONE** 17  
*Crispy Parma Ham, Chilled Cantaloupe Melon Soup, Whipped Crème Fraiche*
- INSALATA FERRARO'S** 17  
*Arugula and Endive Salad, Macadamia Nuts, Gorgonzola Cheese, Seedless Red Grapes, Lemon Dressing Emulsion*
- ◆ **INSALATA MISTA CLASSICA** 15  
*Haiku Greens, Cherry Tomatoes, Fennel, Carrots, Radish, Toasted Pine Nuts, Campo Corto Extra Virgin Olive Oil*
- INSALATA DI MARE** 27  
*Scallops, Lobster, Prawns, Green Lip Mussels, Island Fish, Marinated with Lemon-Extra Virgin Olive Oil*
- CAPRESE** 19  
*Vine Ripened Tomato, Buffalo Mozzarella, Basil, Extra Virgin Olive Oil*
- INSALATA CESARE** 18  
*Baby Romaine Lettuce, Garlic Croutons, Caesar Grana Padana Dressing*

*18% gratuity will be automatically added to all parties of 8 or more.*

◆ *All key ingredients used to prepare this dish are certified organic.*



## Primi Piatti

✧ The following pastas are made in-house

LINGUINE ALL' ARAGOSTA	49
<i>Keahole Lobster, Tomatoes, Shallots, Herbs, Mascarpone Cheese</i>	
ORECCHIETTE CON VONGOLE	36
<i>Little Neck Clams, Confit of Cherry Tomatoes, Fresh Thyme, Pinot Grigio Sauce</i>	
RIGATONI ALLA BOLOGNESE	34
<i>Traditional Italian Meat Sauce</i>	
RISOTTO CARNAROLI PAVESE DEL GIORNO	
<i>Risotto of The Day</i>	
✧ TAGLIOLINI AI FUNGHI	33
<i>Seared Mushrooms, Shallots, Lemon, White Truffle Cream</i>	
◆ PENNE ARRABBIATA	29
<i>Chunky Roma Tomato Sauce, Garlic, Spicy Red Pepper Flakes</i>	
✧ PAPPARDELLE CON SALSA ALLA GUANCIA DI VITELLO	38
<i>Braised Veal Cheek, Gremolata, Aged Pecorino Cheese</i>	
✧ RAVIOLI VERDI FARCITI CON MAIALE AFFUMICATO	38
<i>Smoked Pork-Spinach Ravioli, Mascarpone Cream Sauce</i>	

## Secondi Piatti

CASSERUOLA DI MARE	42
<i>Scallops, Prawns, Island Fish, Clams, Chorizo Sausage, Tomato-Crab Meat Broth, Semolina Cake</i>	
FILETTO DI BRANZINO ARROSTITO	45
<i>Roasted Sea bass, Petty Pans, Oven Roasted Potato, Pepper Cress Butter Sauce, Toasted Pine Nuts</i>	
TONNO ALLA GRIGLIA	47
<i>Fennel Scented Grilled Ahi Tuna, Fresh Herb Gnocchi, Baby Spinach, Tomato Essence</i>	
◆ POLLO COTTO IN FORNO A MATTONI	38
<i>Marinated Oven Roasted Chicken, Creamy Polenta with Pancetta, Broccoli Rabe, Tomato, Reduction of Chicken Jus</i>	
FILETTO DI MANZO GRIGLIATO	49
<i>Pan Seared Filet, Porcini Mushrooms, Fingerling Potato Flan, Wilted Baby Spinach, Spicy Black Truffle Reduction</i>	
OSSO BUCO DI VITELLO ALLA MILANESE	42
<i>Braised Veal Shank, Saffron Risotto</i>	

**COSTOLETTA D'AGNELLO**  
*Colorado Rack of Lamb, Mint Oil, Caponata, Potato Gratin, Port Wine Reduction*

52

◆ All key ingredients used to prepare this dish are certified organic.

## Dolci

PISTACHIO SEMI FREDDO	14
<i>Cherries in Brandy, Sesame Tuile</i>	
OVEN ROASTED STONE FRUIT 14	
<i>Ricotta Cheese Cake, Toasted Nut Bread</i>	
FERRARO'S SAMPLER	16
<i>Warm Chocolate Cake, Oven Roasted Stone Fruit, Pistachio Semi Freddo</i>	
TIRAMISU	14
<i>Chocolate Puff Twists</i>	
FLOURLESS CHOCOLATE HAZELNUT CAKE	14
<i>Hazelnut Mousse, Blood Orange Sorbet</i>	
WARM PANETTONE	14
<i>Topped with Caramelized Apples, Sour Cream Ice Cream</i>	



## Vini Spumanti

BELE CASEL, PROSECCO (VENETO)	11
<i>Medium-bodied with refreshing flavors, lemon, blanched almonds and honeydew.</i>	
BRUNO GIACOSA, BRUT (PIEMONTE)	22
<i>Subtle and elegant with fine perlage.</i>	

## Vini Bianchi

MASI, "MASIANCO" PINOT GRIGIO (FRIULI)	13
<i>Light-bodied with lemon-lime flavors</i>	
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<i>Medium-bodied with ripe apple, citrus, peach, mineral notes</i>	
NOZZOLE "LE BRUNICHE", CHARDONNAY (TOSCANA)	15
<i>Bright, ripe tropical fruit flavors and aromas, medium body with a clean finish</i>	
ANTINORI, CHARDONNAY, CERVARO DELLA SALA (UMBRIA)	28
<i>Complex and structured fruit with hints of vanilla and oak</i>	
REGALEALI, ROSATO, NERELLO MASCALESE (SICILIA)	12
<i>Refreshing rosé with plummy strawberry character, light body and a crisp finish</i>	

## Vini Rossi

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<i>Medium-bodied with spicy cherries, and fresh berries</i>	
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<i>Medium-bodied with plums, cherries and dark chocolate flavors</i>	
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<i>Medium-bodied with ripe wild berry, black fruit, herb and smoke</i>	
AIA VECCHIA, "SOR UGO" (TOSCANA)	25
<i>Full-bodied with current and berry flavors</i>	
MONDAVI-FRESCOBALDI, "LUCENTE" (TOSCANA)	18
<i>Medium-bodied with elegant cherry, berry, jam and a hint of herb</i>	
GAJA, "PROMIS" (TOSCANA)	38
<i>Medium-bodied with cherry and a light spice box character.</i>	
VIETTI "CASTIGLIONE", BAROLO (PIEMONTE)	24
<i>Full-bodied and elegant with raspberries, licorice and spice flavors</i>	

## Martinis 16.00

### MOBIL TRAVEL 50TH ANNIVERSARY FIVE-STAR COCKTAIL

*White Rum, Chambord, Pineapple & Lime  
Juice, Sparkling Wine*

### VANILLA DROP

*Stoli Vanilla, Triple Sec and Simple Syrup*

### APPLETINI

*Grey Goose Vodka, Sour Apple Pucker*

### MOJITINI

*Bacardi Limón Rum, Fresh Mint, Dash  
Lime Juice and Simple Syrup*

### GINLET

*Tanqueray Ten, Fresh Lime Juice and  
Simple Syrup*

### COSMO

*Absolut Mandarin, Triple Sec, Cranberry  
Juice, Lime Juice*

### FERRAROTINI

*Absolut Level, Champagne White Peach  
Puree, Cranberry, Passion-Orange*

### CHOCOLATINI

*Van Gogh Dutch Chocolate Vodka and  
Crème de Cacao*

### MAUI MANGOTINI

*Grey Goose Orange, Triple Sec, Mango  
Puree*

## Mojito 3 Ways . . .

12.00

### CLASSIC MINT -

*Bacardi Limon, Muddled Mint, Fresh Lime  
Juice*

### RASPBERRY -

*Hangar Raspberry Vodka, Muddled  
Raspberries*

### POMEGRANATE -

*Pama Liqueur, Bacardi Limon, Fresh  
Pomegranate Puree*

## The Bellini 16.00

*- Prosecco blended with  
Fresh Peach Puree -*

*Created by Giuseppe Cipriani in 1943 in  
Venice after having admired the pink glow  
in a sunset painted by Giovanni Bellini.*

## Tropicals 12.00

### LAVAFLOW

*Castillo Rum, Banana Pina Colada and  
Strawberries*

### CLASSIC MAI TAI

*Coruba Jamaican Rum, Mai Tai Mix, Lime  
Juice*

### MANGO MARGARITA

*Sauza Hacienda Tequila, Mango Purée,  
Triple Sec and Sweet and Sour*

### LAHAINA LEMONADE

*Fris Vodka, Chambord, Fresh Lemonade*

### MAI TAI

*Castillo Rum, Pineapple Juice and Orange  
Curacao*

### COCO CHI CHI

*Fris Vodka, Pineapple Juice and Coconut  
Juice*

### MANGO ERUPTION

*Castillo Rum, Banana Pina Colada and  
Mango*

### ORCHID DREAM

*Fris Vodka, Cranberry, Passion-Orange and  
Cream*

### ANANAS DELLA PASSIONE 17.00

*Our World Famous Mai Tai, Blended and  
Served in a Fresh Pineapple*

## Succhidi Frutta 10.00

*- Power Smoothies -*

### JET LAG

*Low-Fat Yogurt, Orange Juice,  
Strawberries, Banana*

### TROPICAL ENERGY TREAT

*Low-Fat Yogurt, Pineapple and  
Mango Juice*

### THE HEALTHY "BELLINI"

*Low-Fat Yogurt, White Peach Puree,  
Raspberries*

### NO KA OI

*Low-Fat Yogurt, Passion, Cranberry,  
Orange*

## MANGO MADNESS

*Mango, Strawberries and Pineapple Juice*

*With the Following Booster of your Choice:  
GNC BEE POLLEN, PRO COMPLEX  
PROTEIN OR "T" GINSENG*

### DOMESTIC BEER

6.00

*Budweiser, Bud Light, Coors Light, Miller  
Lite*

### IMPORTED & PREMIUM BEER

7.00

*Corona, Amstel Light, Heineken, Beck's  
Dark, Bitburger, Sam Adams, Asahi,  
Guinness, Kirin, Michelob Ultra, Big  
Wave Golden Ale, Kona Longboard Lager,  
Moretti, Peroni*

### DRAFT BEER

7.00

*Stella Artois, Michelob Ultra, Wailea Golden  
Ale*

## Italian After Dinner Drinks

### ALEXANDER GRAPPA

11.00

### ALEXANDER GRAPPOLO

14.00

### GAJA GRAPPA DI SPERSS

12.00

### GRAPPA DI SASSICAIA

17.00

### LIMONCELLO, NOCELLO, OR AMARETTO

11.00

### Ports

### GRAHAM'S LBV 2000

12.00

### GRAHAM'S 20 YEAR OLD TAWNY

18.00

### GRAHAM'S 1977

45.00

### WARRE'S 1970

50.00

### TAYLOR'S 1977

75.00

### Cognac

### HENNESSY V.S.O.P.

14.00

### HENNESSY XO

28.00

### HENNESSY PARADIS

55.00

### REMY MARTIN V.S.O.P.

14.00

### REMY MARTIN XO

28.00

### REMY MARTIN LOUIS XIII

175.00