



TO START

GREENS

<b>PHOENICIAN FRIES</b>	6.5
sumac, parsley, and parmigiano reggiano	
<b>FOCACCIA</b>	8
prosciutto, arugula, crisp onions, and shaved parmesan	
<b>COD CROQUETTES</b>	8
potatoes, cod, green onions and pickled red onions with an herb aioli	
<b>STEAMED MUSSELS</b>	9
mussels steamed in white wine, butter, garlic, and red pepper flakes served in marinara sauce with garlic toast	
<b>MEATBALLS</b>	9
savory, bite sized meatballs in a marinara sauce	
<b>GRILLED OCTOPUS</b>	12
marinated grilled octopus with fingerling potatoes and chimichurri sauce	
<b>GRILLED ASPARAGUS</b>	13
grilled asparagus, poached egg, parmigiano reggiano, crispy pancetta, and baby arugula with a lemon vinaigrette	
<b>SMOKED AHI DIP</b>	13
house made smoked ahi, hard boiled eggs, tarragon, and shallots with a lemon aioli	
<b>BLACK IRON SHRIMP</b>	13
grilled and blackened fresh kauai shrimp with roasted garlic butter and a firecracker aioli	
<b>MEDITERRANEAN CLAMS</b>	13
fresh clams, fennel, tomatoes, and paprika in a wine butter sauce	
<b>FRIED CALAMARI &amp; KAUAI SHRIMP</b>	15
served with tempura zucchini and carrots and a sriracha aioli	

<b>CAESAR SALAD</b>	9
local baby romaine, croutons, and shaved parmesan with caesar dressing	
<b>BEET &amp; ORANGE SALAD</b>	12
roasted golden and red beets, orange segments, crispy spiced walnuts, and blue cheese with an orange vinaigrette	
<b>SPRING SALAD</b>	13
spinach, seasonal fresh berries, goat cheese, heirloom tomatoes and candied pecans with a balsamic vinaigrette	
<b>CAPRESE SALAD</b>	15
heirloom tomatoes, fresh mozzarella, and local sweet basil with a balsamic reduction and basil oil drizzle; served with grilled focaccia	
<b>BLACKENED AHI PANZANELLA SALAD</b>	15
sushi grade ahi, tomatoes, hard boiled egg, sweet onions, pickled cucumber, and baguette squares with a lemon oregano vinaigrette	
<b>SEAFOOD LOUIE</b>	18
shrimp, crab, smoked fish, iceberg lettuce, heirloom tomatoes, hard boiled egg, and celery with russian dressing and crumbled feta	
<b>ADD GRILLED CHICKEN</b>	4.5
<b>ADD SHRIMP</b>	5

**DAILY SOUP**  
ask your server for today's selection  
5





PASTA & GRAINS

MAINS

<b>WILD MUSHROOM BUCATINI</b>	16
mixed wild mushrooms, spring squash, and carrot ribbons, sautéed in butter and olive oil, tossed in locally made bucatini and topped with parmigiano reggiano	
<b>PAPPARDELLE</b>	17
locally made pappardelle, braised short ribs, and cremini mushrooms; served in a sherry cream sauce	
<b>FARRO RISOTTO</b>	19
kabocha squash, shiitake mushrooms, caramelized leeks and parmesan cheese	
<b>SPAGHETTI &amp; MEATBALLS</b>	20
house made meatballs, marinara sauce, and parmigiano reggiano served with locally made spaghetti	
<b>CLAMS &amp; LINGUINE</b>	22
fennel simmered fresh clams, portuguese sausage, smoked paprika, saffron, and garlic in a wine butter broth	
<b>STUFFED CANNELLONI</b>	19.5
veal, italian sausage, ricotta cheese, red pepper flakes and fine herbs; served in marinara sauce	
<b>SHRIMP FETTUCCINI</b>	22
locally made fettuccini with kauai shrimp, spinach, garlic, parmigiano reggiano and fine herbs tossed in scampi sauce	
<b>HOUSE MADE RAVIOLI</b>	MP
ask about today's featured ravioli	

<b>CHICKEN MARSALA</b>	25
pan seared jidori chicken thigh with a marsala wine and mushroom sauce served with spaghetti	
<b>MEDITERRANEAN KUROBUTA PORK CHOP</b>	27
pan seared kurobuta pork chop with a maderia and mushroom cream sauce; served with okinawan sweet potato hash and sautéed greens	
<b>VEAL SCALLOPINI</b>	27
pan seared veal with sauce gribiche served with spaghetti tossed in butter, olive oil, and garlic with sautéed greens	
<b>FRESH CATCH</b>	MP
ask your server for our fresh catch of the day	

SIDES

DESSERT

<b>PASTA</b>	7
choice of fresh pasta of the day with marinara or garlic butter sauce	
<b>GREENS</b>	7
sauteed chef's daily pick of greens or veggies	
<b>FINGERLING POTATOES</b>	5
<b>PARMESAN ROASTED BRUSSELS SPROUTS</b>	6
<b>FOCACCIA</b>	5

<b>LOCALLY MADE GELATO</b>	5
<b>LOCALLY MADE SORBETTO</b>	5
<b>NECTARINE CAKE</b>	5.5
with tahitian vanilla gelato	7.5
<b>FLOURLESS CHOCOLATE CAKE</b>	7.5
<b>TIRAMISU</b>	7.5
ladyfingers, hazelnut mascarpone and kona coffee liquor	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness, especially if you have certain medical conditions.