



TO START

GREENS

- PHOENICIAN FRIES** 6.5
sumac, parsley, and parmigiano reggiano
- FOCACCIA** 8
prosciutto, arugula, crisp onions, and shaved parmesan
- ARTICHOKE CAPONATA** 9
grilled artichoke and eggplant, tomatoes, and capers served with garlic toast
- MEATBALLS** 9
savory, bite sized meatballs in a marinara sauce
- GRILLED OCTOPUS** 12
marinated grilled octopus with fingerling potatoes and chimichurri sauce
- STEAMED MUSSELS** 13
mussels steamed in white wine, butter, garlic, and red pepper flakes served in marinara sauce with garlic toast
- GRILLED ASPARAGUS** 13
grilled asparagus, poached egg, parmigiano reggiano, crispy pancetta, and baby arugula with a lemon vinaigrette
- SMOKED AHI DIP** 13
house made smoked ahi, hard boiled eggs, tarragon, and shallots with a lemon aioli
- MEDITERRANEAN CLAMS** 13
fresh clams, fennel, tomatoes, and paprika in a wine butter sauce
- FRIED CALAMARI & KAUAI SHRIMP** 15
served with tempura zucchini and carrots and a sriracha aioli

- CAESAR SALAD** 9
local baby romaine, croutons, and shaved parmesan with caesar dressing
- GRILLED CORN, RICOTTA PECORINO AND HEIRLOOM TOMATOES** 13
tossed in our lemon mint vinaigrette served on a bed of mixed local greens
- SMOKED SALMON NIÇOISE** 15
smoked salmon, fingerling potatoes, green beans, and tomatoes served on a bed of mixed local greens with our lemon mint vinaigrette
- CAPRESE SALAD** 15
heirloom tomatoes, fresh mozzarella, and local sweet basil with a balsamic reduction and basil oil drizzle; served with grilled focaccia
- BLACKENED AHI PANZANELLA SALAD** 15
sushi grade ahi, tomatoes, hard boiled egg, sweet onions, pickled cucumber, and baguette squares with a lemon oregano vinaigrette
- SEAFOOD LOUIE** 18
shrimp, crab, smoked fish, iceberg lettuce, heirloom tomatoes, hard boiled egg, and celery with russian dressing and crumbled feta
- ADD GRILLED CHICKEN** 4.5
- ADD SHRIMP** 5

DAILY SOUP
ask your server for today's selection
5





PASTA & GRAINS

MAINS

WILD MUSHROOM BUCATINI	17
mixed wild mushrooms, spring squash, and carrot ribbons, sautéed in butter and olive oil, tossed in locally made bucatini and topped with parmigiano reggiano	
SPAGHETTI & MEATBALLS	20
house made meatballs, marinara sauce, and parmigiano reggiano served with locally made spaghetti	
PAPPARDELLE	18
locally made pappardelle, braised short ribs, and cremini mushrooms; served in a sherry cream sauce	
WHEAT BERRY RATATOUILLE	19
eggplant, mixed color peppers, zucchini, and tomatoes served over wheat berry	
CLAMS & LINGUINE	19
fennel simmered fresh clams, portuguese sausage, smoked paprika, saffron, and garlic in a wine butter broth	
STUFFED SHELLS	19.5
veal, italian sausage, ricotta cheese, red pepper flakes and fine herbs; served in marinara sauce	
KAUAI SHRIMP LASAGNETTE	22
kauai shrimp, tomatoes, avocado and locally made lasagnette pasta tossed in an herb butter sauce	
HOUSE MADE RAVIOLI	MP
ask about today's featured ravioli	

CHICKEN MILANESE	25
pan-seared jidori chicken cutlet, arugula and capers served with pasta du jour	
MEDITERRANEAN STEAK	27
mediterranean style marinated steak with chimichurri sauce, topped with a tomato salsa and served with fingerling potatoes and vegetables	
VEAL PICATTA	27
pan-seared veal cutlet with a butter, caper, wine sauce, served with pasta du jour	
FRESH CATCH	MP
ask your server for our fresh catch of the day	

SIDES

DESSERT

PASTA	7
choice of fresh pasta of the day with marinara or garlic butter sauce	
GREENS	7
sauteed chef's daily pick of greens or veggies	
FINGERLING POTATOES	5
PARMESAN ROASTED CAULIFLOWER	5
FOCACCIA	4
GARLIC TOAST	4
five pieces	

LOCALLY MADE GELATO	5
LOCALLY MADE SORBETTO	5
SEASONAL FRESH FRUIT CAKE	7.5
with tahitian vanilla gelato	
FLOURLESS CHOCOLATE CAKE	7.5
served with a plum compote	
TIRAMISU	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.