



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>ARTICHOKE CAPONATA</b>	9
grilled artichoke and eggplant, roasted tomatoes, and capers served with garlic toast	
<b>MEATBALLS</b>	9
savory bite-sized meatballs in 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>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>GRILLED CORN, RICOTTA PECORINO AND HEIRLOOM TOMATOES</b>	13
tossed in our lemon mint vinaigrette served on a bed of mixed local greens	
<b>SMOKED SALMON NIÇOISE</b>	15
smoked salmon, fingerling potatoes, green beans, and tomatoes served on a bed of mixed local greens with our lemon mint vinaigrette	
<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





## SANDWICHES

all sandwiches come with a mixed green salad or substitute fries for \$1.50

<b>CHICKEN PARMESAN</b>	15
chicken breast, marinara, provolone, sliced, grilled tomato, parmesan, and fresh basil on a telera roll	
<b>ITALIAN CLUB</b>	16
prosciutto, salami, capocollo, avocado, lettuce, tomatoes, and bacon with a basil aioli on sourdough	
<b>AHI SALAD SANDWICH</b>	15
smoked ahi, avocado, tomatoes, and sprouts served on a telera roll	
<b>MEATBALL SANDWICH</b>	15
savory meatballs, parmesan, provolone and local sweet basil served on a hoagie roll	
<b>TOMATO, BASIL &amp; MOZZARELLA PANINI</b>	15
<b>HALF SANDWICH &amp; CUP OF SOUP OR MIXED GREEN SALAD</b>	13
1/2 sandwich options are limited to tomato, basil & mozzarella, and ahi salad sandwiches	
<b>BETHEL BURGER</b>	15
8 oz. wagyu beef, cooked to order, provolone, fried leeks, lettuce, tomato, and onions with a sun dried tomato aioli, on a kaiser roll	
<b>ADD PROVOLONE</b>	1.5
<b>ADD BACON</b>	2
<b>ADD AVOCADO</b>	1.5
<b>ADD FRIED EGG</b>	1.5

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.

## ENTREES

<b>WILD MUSHROOM BUCATINI</b>	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	
<b>SPAGHETTI &amp; MEATBALLS</b>	20
house made meatballs, marinara sauce and parmesan cheese served with garlic toast	
<b>PAPARDELLE</b>	18
locally made papardelle, short ribs, and cremini mushrooms, served in a sherry cream sauce	
<b>WHEAT BERRY RATATOUILLE</b>	19
eggplant, mixed color peppers, zucchini, and tomatoes served over wheat berry	
<b>HOUSE MADE RAVIOLI</b>	MP
ask about today's featured ravioli	

## SIDES

## DESSERT

<b>PASTA</b>	7	<b>LOCALLY MADE GELATO</b>	5
choice of fresh pasta of the day with marinara or garlic butter sauce		<b>LOCALLY MADE SORBETTO</b>	5
<b>GREENS</b>	7	<b>SEASONAL FRESH FRUIT CAKE</b>	7.5
sauteed chef's daily pick of greens or veggies		with tahitian vanilla gelato	
<b>FINGERLING POTATOES</b>	5	<b>FLOURLESS CHOCOLATE CAKE</b>	7.5
<b>PARMESAN ROASTED CAULIFLOWER</b>	5	served with a plum compote	
<b>FOCACCIA</b>	4	<b>TIRAMISU</b>	7.5
<b>GARLIC TOAST</b>	4	ladyfingers, hazelnut mascarpone and kona coffee liquor	
five pieces			