

Antipasti

Caprese Salad	13.00
Marinated fresh mozzarella local tomatoes Tuscan extra virgin olive oil 10 year balsamic micro basil	
Insalata Spats	8.50
Kula baby greens maui onions bleu cheese pine nuts balsamic vinaigrette	
Caesar Salad	10.00
Hearts of romaine classic dressing Vache Rosse parmigiano Spanish white anchovy garlic crostini	
Frisee	12.00
Olive oil poached egg crispy pancetta 10 year balsamic shaved fennel roasted garlic	
Salumi	16.00
Artisinal salumi prosciutto marinated olives mustards crostini pickled vegetables farmstead cheese	
Clams	17.00
Manila clams fresh herbs garlic white wine olive oil	
Calamari fritti	13.00
Sweet spicy peppers lemon-black pepper aioli sweet tomato rouille	
Minestrone	7.00
Classic Italian vegetable soup with a pesto crouton	
Fresh tomato and sheep milk ricotta bruschetta duo	12.00
Grilled crostini fresh tomatoes basil red onion garlic olive oil fresh sheep milk ricotta Umbrian olive oil arugula pesto	
Hand stretched pizza	
Margharita pizza	13.00
Fresh mozzarella tomato fresh basil	
Pizza Bianco	15.00
La Quercia prosciutto roasted garlic 'Dante' sheep milk cheese	
Pizza of the day	Market Price
Cicchetti Selections	
Venetian small plates for sharing.	
House marinated olives pickled vegetables	5.00
Jasper Hill Constant Bliss cheese quince paste Marcona almonds	9.00
Salumi or prosciutto by the ounce	Market price
crostini mustards	

Prix Fixe Menu

75.00

Choice of one antipasti, primi, secondi, and dolce

Chef de Cuisine Richard Falbo

Smaller portions are available for children 12 and under. A service charge of 18% will be added to groups of 8 or more. Consuming raw or uncooked foods may be hazardous to your health.

Primi

Traditional Italian style...Available as a course or entree

	Course Entree
Spaghetti-choice of sauce	
Alfredo or Marinara	11.00 22.00
Bolognese	13.00 26.00
Chitarra Al'Amatriciana	13.00 26.00
Pancetta red onion red chili tomato shaved parmigiano	
Cappelini Mozzarella	12.50 25.00
Local tomatoes marinara fresh mozzarella	
Penne al Funghi	13.00 26.00
Roasted chicken grilled portobello hamakua and porcini mushrooms marsala cream fresh sage	
Fettuccine Carbonara	12.00 24.00
Pancetta peas cream parmigiano	
Linguine Frutti di Mare	15.00 30.00
Manila clams tiger prawns green lip mussels calamari basil garlic white wine	
Penne Puttanesca	15.00 30.00
Rock shrimp white anchovy kalamata olives capers garlic spicy tomato sauce	
Open Face Ravioli	34.00
Fresh pasta sheets tiger prawns jumbo lump crab lobster ricotta sun dry tomato hamakua mushrooms sherry cream sauce	- available entrée size only
Rigatoni	13.00 26.00
Spicy fennel sausage white beans escarole fennel roasted garlic	
Market risotto	Market Price
Carnaroli rice home made chicken stock seasonal fresh ingredients	
Gnocchi	12.00 24.00
Sweet anise sausage spinach arugula dijon fresh herbs parmesan brodo	

Secondi

Pan seared snapper	30.00
Preserved lemons fresh lemon papardelle pasta sea urchin roe grilled asparagus lemon butter sauce	
Kurobuta pork chop	36.00
Grilled bone-in pork chop marsala mustard shaved fennel pan roasted mushrooms creamy polenta	
Fennel pollen dusted ahi tuna	34.00
Eggplant-fennel caponata sweet peppers grilled artichoke asparagus sherry vinegar reduction	
Lamb	36.00
Pistachio crust mustard greens grilled polenta oven roasted tomatoes mint pesto	
Grilled Angus Hanger Steak	30.00
Borlotti beans shaved parmigiano vegetable ragu grilled asparagus dry cherry shallot sauce	
Scallopine-choice of chicken or veal and choice of sauce	Chicken Veal
Marsala--local mushrooms dry marsala wine	32.00 36.00
Piccata--lemon caper white wine	
Parmigiana--breaded marinara parmigiano fresh mozzarella	



We proudly serve CERTIFIED ANGUS BEEF® entrées. This beef brand is world renowned for being consistently tender and juicy, and the best-tasting beef available.