



piatti principale

antipasti

- Bruschetta** **V** **VE** **13**
kamuela and heirloom tomatoes, kalamata olives, micro basil, fresh garlic, EVO, parmesan reggiano, focaccia bread
- Ahi Tuna & Kona Kampachi Pesce Crudo*** **GF** **22**
mango clamansi emulsion, pickled jalapeno, yuzu caviar, chive oil, watermelon radish

insalate

add chicken* 8 prosciutto ham* 9 shrimp* 11

- Kamuela Tomato & Burrata Cheese** **GF** **19**
heirloom tomatoes, balsamic vinaigrette jelly, compressed tomato vinaigrette, micro basil, herb focaccia
- Local Mixed Greens** **V** **VE** **13**
cucumber, cherry tomatoes, local farmer radish, kalamata olives, fennel, creamy white balsamic vinaigrette
- Caesar Salad** **GF** **15**
hearts of romaine, shaved parmesan reggiano, classic caesar dressing, focaccia croutons

pasta

add chicken* 8 prosciutto ham* 9 shrimp* 11

- Fettuccine Alfredo** **GF** **V** **25**
white wine cream sauce, reggiano cheese, cracked black pepper
- Frutti di Mare Pasta*** **52**
lobster tail, kauai prawn, u10 scallops, broccolini, mushrooms, spinach, san marzano tomato sauce, white wine, fresh basil
- Cavatappi alla Vodka** **GF** **28**
san marzano vodka creamy tomato sauce, kamuela cherry tomato confit, marscarpone cheese, micro parmigiano reggiano, basil
- Penne alla Puttanesca** **GF** **26**
spinach, mushrooms, san marzano tomato sauce, broccolini bell pepper, onion, eggplant, zucchini, garlic, capers, EVO
- Spaghetti & Meat Balls** **29**
beef & pork meat balls, spaghetti pasta, san marzano tomato sauce, parmesan reggiano

dolce

- Tiramisu** **14**
mascarpone cheese, caffè, ladyfinger cookies, chocolate tuile
- Lava Flow Panna Cotta** **GF** **V** **12**
coconut rum, fresh strawberry, micro basil, strawberry coulis housemade orange-cranberry biscotti
- Sorbeto Sampler** **12**
lychee, passion fruit, mango
- Ice Cream** **9** **Affogato** **11**
vanilla, kona coffee, chocolate ice cream and coffee espresso
- Sorbet** **9** **Espresso**
lychee, passion fruit, mango Caffé 3
Caffé Lungo 4

- Chicken Parmigiana** **36**
breaded chicken breast, san marzano tomato sauce, parmesan reggiano, buffalo mozzarella, capellini pasta, fresh basil
- Eggplant Parmigiana** **V** **28**
eggplant, fresh tomato sauce, ricotta cheese, parmesan reggiano cheese, garlic, parsley, EVO
- Kiawe Smoked Pork Chop Scarparillo** **GF** **48**
roasted garlic mash, lemon scented grilled asparagus, red bell peppers & cherry peppers scarparillo sauce
- Hawaiian Fish Special of the Day*** **market price**
custom prepared each night and served with local vegetables and the sauce of the day

8 oz. Center Cut Filet Mignon* **58**
served with local vegetables and sauce of the day
add lobster tail*, red kawaihae shrimp* or scallops **+35**

pizza



Roman Style

Roman Pizza is based on the use of a specific style of dough that undergoes a 3 day proofing process. We utilize special flour and extra virgin olive oil which combine with the aging process to create a crust with more weight, flavor and crispy crunch.

Heirloom Margherita **V** • half 24 / full 46
bruschetta heirloom tomatoes, kalamata olives, fresh mozzarella, basil

Mediterranean • half 30 / full 52
italian sausage, artichokes, mushrooms, marzano tomato sauce, kalamata olives, onions, mozzarella, feta, fresh basil

Everything Pizza • half 34 / full 60
mushrooms, tomatoes, pepperoni, roasted chicken, prosciutto, san marzano tomato sauce, fresh mozzarella, basil, kalamata olives

Local Vegetables **V** • half 30 / full 52
pesto oil, mozzarella, bell peppers, carrots tomato sauce, onions, mushrooms

Roman Pizza "Local Style" • market price
chef special of the day

Neopolitan Style

Made with San Marzano tomato, mozzarella cheese and the use of special aged pizza dough to produce a thin, crispy layer of crust surrounding a moist, poofy and cloudlike center.

Margherita **GF** **V** • 24
san marzano tomato sauce, fresh mozzarella, basil

Four Cheese **GF** **V** • 28
gorgonzola, mozzarella, reggiano, goat cheese

Pepperoni **GF** • 26
san marzano tomato sauce, pepperoni, fresh mozzarella, basil

Meat Lover **GF** • 32
san marzano tomato sauce, italian sausage, prosciutto, pepperoni, fresh mozzarella, basil

Additional Toppings

5 each three oz. portion
mushrooms • kalamata olives • tomato • pepperoni
roasted chicken • prosciutto • buffalo mozzarella

Dietary restrictions? We are happy to help. Please let your server know.

GF Gluten Free option available

V Vegetarian option available

VE Vegan option available

Hawaii State Tax will be applied. 18% gratuity will be added for parties of 6 or more, which is fully distributed to your service staff.
*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

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featured wines by the glass

	gls / btl
Prosecco • Riondo aromas of golden aple, pear and acacia blossom	13 / 55
Chardonnay • Decoy by Duckhorn layers of apricot, citrus, honeysuckle & cinnamon	13 / 52
Chardonnay • Sonoma-Cutrer balanced flavors of zesty citrus, apple and barrel spice	15 / 69
Chardonnay • La Crema bright, crisp, exotic; brioche, zesty, light minerality	14 / 58
Pinot Grigio • Terlato crisp floral notes, minerality, peach, apricot	16 / 73
Sauvignon Blanc • Wairau River passionfruit, mineral, citrus, gooseberry	14 / 58
Riesling • Cht Ste Michelle dry & refreshing, fruit flavors, crisp acidity	11 / 43
Rose • Fleur de Mer notes of cherry, watermelon & citrus	13 / 63
Pinot Noir • Meiomi characters of cranberry, cherry, pomegranate, spices	15 / 68
Chianti Toscana • Remole balanced, aromas of ripe berries, baking spice & anise	14 / 55
Merlot • Wente Sandstone ripe figs, pomegranate and hints of sandalwood & berries	12 / 52
Cabernet Sauvignon • H3 Columbia Crest bold, black fruits, currants, vanilla and soft mineral	13 / 50

wine bottle selections

Sparkling • Chandon Brut	64
Sparkling Rose • Chandon Etoile	107
Champagne • Tattinger La Francaise Brut	125
Chardonnay • Tenuta di Nozzole	60
Chardonnay • Starmont	62
Pinot Grigio • Danzante	55
Rose • Whispering Angel	73
Rose • Antinori Santa Cristina	60
Pinot Noir • Ponzi	80
Chianti • Ruffino Superiore	49
Cabernet Sauvignon • BR Cohn	62
Cabernet Sauvignon • Conn Creek	89
Cabernet Sauvignon • Jordan	120
Cabernet Sauvignon • Silver Oak Alexander	154
Red Blend • Prisoner	101
Super Tuscan • Antinori Tignanello	130

beverage feature

"Whiskey Business"

The New Old Fashioned showcasing the "traditional" and "new"

Traditional Old Fashioned • 18
knob creek, bitters, sugar, orange twist

Tropical Agave • 17
don julio anego, lilikoi, li hing mui, bitters, lemon twist

Sugarcane & Pineapple • 15
trader vicks dark rum, bitters, pineapple splash

italian inspired cocktails

Limoncello Lemon Drop martini, limoncello liqueur, vodka, lemon juice	20
Aperol Spritz aperol, riondo prosecco, club soda	16
Lilikoi Negroni malfy gin, campari, vermouth, passion fruit	16
Tuscan Bourbon Sour jim beam, chianti float, lemon sour, orange	16

beer on tap

Kona Brewing Company Longboard Lager Big Wave Golden Ale Firerock Pale Ale Castaway IPA Kona Light	9
Peroni	8

beer by the bottle

Budweiser	8
Bud Light	8
Coors Light	8
Michelob Ultra	8
Heineken	9
Corona Extra	9
Heineken 0.0	7

sodas & smoothies

Italian Sodas	6	Soft Drinks	4
pineapple		coke	
guava		diet coke	
lilikoi		sprite	
kiwi		ginger ale	
Smoothies	10	club soda	
vanilla		dr. pepper	
chocolate		root beer	
strawberry		lemonade	
coconut		iced tea	
mango			