











antipasti

Fritto Misto	22
lightly breaded shrimp and calamari, broccolini, fennel, calabrian lemon chili aioli and marinara sauce	
Island Avocado & Tomato Bruschetta  	18
fresh focaccia, locally grown avocado, toasted pistachios, tomato, basil, pickled red onion	
Pesce Crudo* 	24
kampachi, crispy prosciutto, castelvetrano olives, parsley, chive, shallots, lemon chili oil	
Charcuterie Board (serves two)	28
chef's selection of charcuterie including hard cheeses accompanied by mostarda di frutta, marinated olives and pickles	




insalate

Kamuela Tomato & Burrata Cheese 	19
heirloom tomatoes, balsamic vinaigrette, micro basil, herb focaccia	
Beets, Citrus & Goat Cheese Salad 	22
roasted beets, orange, grapefruit, frisée, arugula, toasted pistachios, shaved fennel, oregano vinaigrette	
Caesar Salad 	21
hearts of romaine, shaved parmigiano reggiano, caesar dressing, focaccia croutons	
Local Greens  	18
local farmed greens, shaved hearts of palm, cucumber, grape tomato, red onion, fresh herbs, basil vinaigrette	
add to your salad: chicken* (\$8), shrimp* (\$11), fish* (\$12)	

pasta

Fettucine Alfredo 	32
white wine cream sauce, bacon, spinach, parmesan, cracked black pepper	
Penne Primavera   	31
spinach, mushrooms, san marzano sauce, broccolini, bell pepper, onion, eggplant, zucchini, garlic, capers, EVOO	
Spaghetti & Meatballs	30
beef & pork meatballs, spaghetti pasta, san marzano tomato sauce, parmigiano reggiano	
Seafood Pasta*	48
squid ink pasta, local manilla clams, scallops, kona shrimp, calamari, zesty tomato, garlic, white wine sauce	
add to your pasta: grilled lobster tail 4oz. (\$24)	
add to your pasta: chicken* (\$8), shrimp* (\$11), fish* (\$12)	

secondi

Chicken Parmigiana	36
breaded chicken breast, san marzano sauce, parmigiano reggiano, mozzarella, spaghetti, fresh basil	
Eggplant Lasagna 	34
eggplant, san marzano sauce, cheese, parmigiano reggiano, garlic, parsley, EVO	
Hawaii Fish Special of the Day*	52
custom prepared each night and served with local vegetables and the chef's sauce of the day	
Veal Osso Buco** 	85
braised in red wine, roasted root vegetables, heirloom potatoes, lemon gremolata	
Pork Tenderloin* 	48
braised local greens, white bean confit pork belly, oven roasted tomatoes, pickled mustard seeds, chicharrón	
Pesce al Pomodoro*	46
pan roasted opakapaka, tomato gastrique, fennel, thyme, blistered heirloom grape tomato, EVOO, crostini, basil	







Roman Pizza

Roman Pizza, shaped rectangular, is based on a specific style of dough that undergoes a 3-day proofing process. We utilize Italian 00 flour and extra virgin olive oil which combine with the aging process to create the ultimate thick, flavorful and fluffy crust.

Heirloom Margherita 	half 28	full 47
heirloom tomatoes, kalamata olives, fresh mozzarella, basil		
Mediterranean	half 33	full 52
italian sausage, artichokes, san marzano tomato sauce, kalamata olives, onion, mozzarella, feta, basil		
Ortolana	half 33	full 52
pesto oil, mozzarella, bell peppers, tomato sauce, onions, mushrooms		
Rustica	half 33	full 54
mushroom, tomato, pepperoni, roasted chicken, prosciutto, san marzano tomato sauce, mozzarella, basil, kalamata olives		

Neopolitan Pizza

Neapolitan Pizza, shaped round, is made from special dough aged for 2 days and handcrafted in our kitchen using Italian 00 flour. Your pizza is then prepared and baked in our imported stone oven, resulting in an authentic thin and delightfully crispy crust.

Grilled Chicken & Asiago Cheese	32
roasted garlic sauce, artichoke, spinach, sundried tomato, pesto drizzle	
Margherita  	26
san marzano tomato sauce, fresh mozzarella, basil	
Bianca al Funghi  	32
roasted mushroom, artichoke, caramelized onion, fontina, garlic cream, arugula, truffle oil, balsamic reduction	
Pepperoni	29
san marzano tomato sauce, mozzarella, pepperoni, basil	
Sausage & Pepper 	33
mild fennel sausage, fire roasted peppers, san marzano tomato sauce, caramelized onion, zesty calabrian chili oil, mozzarella cheese	

Add Toppings	each 5
mushrooms • kalamata olives • tomato • pepperoni roasted chicken • prosciutto • mozzarella	

Dietary restrictions? Please let your server know. Options are available for

 **Gluten Free**  **Vegetarian**  **Vegan**

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

**Inclusive Package customers may upgrade to this item for \$30.



dessert & drinks

Dessert

Nui Tiramisu	15
mascarpone cheese, café, ladyfinger cookies, chocolate tuile	
After Dinner Espresso	14
chocolate espresso mousse, chocolate praline, burnt meringue amaretti cookie	
Calamansi Tart	14
coconut light marshmallow, strawberry preserve, local citrus crack seed	
Pistachio Crème Brûlée	14
with pistachio cherry lemon white chocolate biscotti	
Gelato	11
choice of chocolate fudge, kona coffee GF , or pistachio GF	
Sorbeto GF	11
choice of lemon, passion fruit orange guava, or dragonfruit	
Espresso	6

Drinks

beer on tap

Longboard Lager • Kona Brewing Company	10
Big Wave Golden Ale • Kona Brewing Company	10
Firerock Pale Ale • Kona Brewing Company	10
Castaway IPA • Kona Brewing Company	10
Seasonal Brew • Kona Brewing Company	10
Peroni	10

beer by the bottle

Budweiser	9
Bud Light	9
Coors Light	9
Michelob Ultra	9
Heineken	10
Corona Extra	10
Heineken 0.0	10

soda & smoothies

Italian Soda	8
choice of pineapple, guava, lilikoi, kiwi	
Smoothies	12
choice of pele's keiki, strawberry, chocolate, mango	
Soft Drinks	6
choice of coke, diet coke, sprite, ginger ale, club soda, dr. pepper, root beer, lemonade, iced tea	

Italian Inspired Cocktails

Che Sará	21
egg whites, simple syrup, lemon juice, disaronno, knob creek rye	
Beach Side Negroni	21
sea salt, ruby red grapefruit juice, campari, cocchi americano, plymouth gin	
Al Fresco	21
basil, cucumber, simple syrup, lime juice, cocchi americano, casa nobles crystal tequila	
Hemingway Daiquiri	21
ruby red grapefruit juice, simple syrup, lime juice, maraschino liqueur, kohana kea agricole rum	

featured wines by glass

	glass	bottle
Sparkling • Chandon Brut	17	69
complex pear and apple with citrus spices, clean and dry		
Chardonnay • Decoy by Duckhorn	16	55
layers of apricot, citrus, honeysuckle & cinnamon		
Chardonnay • Sonoma-Cutrer	15	69
balanced flavors of zesty citrus, apple and barrel spice		
Pinot Grigio • Terlato	18	75
crisp floral notes, minerality, peach, apricot		
Sauvignon Blanc • Wairau River	16	60
passionfruit, mineral, citrus, gooseberry		
Riesling • Chateau Ste Michelle	14	46
dry & refreshing, fruit flavors, crisp acidity		
Rosé • Fleur de Mer	13	63
notes of cherry, watermelon & citrus		
Pinot Noir • Meiomi	15	68
characters of cranberry, cherry, pomegranate, spices		
Chianti Toscana • Remole	14	55
balanced, aromas of ripe berries, baking spice & anise		
Merlot • Wente Sandstone	14	52
ripe figs, pomegranate and hints of sandalwood & berries		
Cabernet Sauvignon • H3 Columbia Crest	15	53
bold, black fruits, currants, vanilla and soft mineral		

wine bottle selections

Sparkling Rosé • Chandon Etoile	107
Champagne • Taittinger Brut "La Française"	125
Champagne • Nicolas Feuillatte Brut	99
Pinot Grigio • Alta Luna	53
Chardonnay • Starmont	62
Chardonnay • William Fevre Champs Royaux Chablis	66
Chardonnay • Cakebread Cellars	107
Sauvignon Blanc • Matanzas Creek	45
Rosé • Whispering Angel	73
Rosé • Antinori Santa Cristina	60
Pinot Noir • Cambria "Julia's Vineyard"	68
Pinot Noir • Ponzi	80
Pinot Noir • Robert Sinskey	100
Cabernet Sauvignon • BR Cohn	62
Cabernet Sauvignon • Conn Creek	89
Cabernet Sauvignon • Silver Oak Alexander	154
Old World Reds • Isole e Olena Chianti	78
Red Blend • Prisoner	101