

LUNCH & DINNER

PANE E SALUMI E FORMAGGI

Salumi Selection

Pick One	7	Pick Two	13	Pick Four	26
Prosciutto パルマ生ハム・ Culatello クラテッロ Speck スペック・ Bresaola ブレザオラ					
・ Parmesano Reggiano パルミジャーノ・ Boschetto ボシエツト					
・ Gorgonzola Dolce ゴルゴンゾーラ・ Double Cream Gouda ダブルクリームゴータ					
・ Pecorino Dolce ペコリーノドルチェ・ Pecorino Sardo ペコリーノサルド					

GARLIC BREAD

ガーリックブレッド・ Freshly Baked, Garlic and Herb Butter, Pomodoro Topped, Parmesan

Four Piece	9	Eight Piece	15	Twelve Piece	22
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APERITIVO

GRILLED OCTOPUS* 🐙

グリルしたタコ Cherry Tomato & Roasted Potato, Mixed Greens, Basil Pesto, Roasted Red Pepper Aioli 22

Recommended Wine Pairing: Villa Sparina Gavi

AHI TUNA CARPACCIO* 🐟 GF

マグロサラダ Thinly Sliced Seared Ahi Tuna, Arugula, Roasted Cherry Tomato, Lemon Vinaigrette, Nicoise Olives, Capers 28

Recommended Wine Pairing: Scarbolo Pinot Grigio

FRITTO MISTO* 🐙

揚げイカ Fried Calamari Rings and Tentacles, Zucchini, Mint, Lemon, Herbs, Shrimp 15

Recommended Wine Paring: Wairau River Sauvignon Blanc

MEATBALL*

ミートボール Prime Veal, Pork and Beef Meatball, Pomodoro Sauce, Parmigiano Reggiano Shavings 15

Recommended Wine Pairing: Fattoria le Pupille Sangiovese

SPIEDINO D'AGNELLO* GF

子羊焼き鳥 Skewered Lamb, Herbs, Grilled Vegetables, Yogurt Sauce 18

Recommended Wine Pairing: Bodegas Brega Grenache

ZUPPA E INSALATA

TOMATO BASIL

トマトスープ Tomato, Basil, Garlic, Cream, Extra Virgin Olive Oil 10

CAESAR SALAD

シーザー Lightly Seared Romaine Wedges, Caesar dressing, Shaved parmigiano Reggiano 17

Recommended Wine Pairing: La Melle, Chardonnay

GRILLED SHRIMP SALAD* 🐟 GF

焼きエビ Grilled Shrimp, local mixed greens, cherry tomato, Shaved red onion, lemon vinaigrette 34

Recommended Wine Pairing: Calvet Cremant Brut Rose

CAPRESE SALAD VG GF

カプレーゼサラダ Creamy Fresh Mozzarella, Native Tomatoes, Basil Pesto Sauce 25

Recommended Wine Pairing: Minuty Rose

RUCOLA SALAD VG 🥜 GF

ルッコラ Arugula, Cherry Tomato, Marcona Almonds, Poached Pears, Lemon Vinaigrette, Shaved Parmigiano Reggiano 18

Recommended Wine Pairing: Pieropan Calvarino, Soave

Executive Chef Marino Rosato

🐟 - Seafood 🥜 - Contains Nuts GF - Gluten Free

Please let us know of your dietary restrictions before so we can make necessary adjustments.

LUNCH & DINNER

PASTA "AL MINUT"

Family Style to be shared between 3-5 people/Family Style Or Regular

Gluten Free Rigatoni available with any of sauces.

CAPELLINI E GAMBERI 🐟

エビのカッペリーニ Angel Hair Pasta, Tiger Shrimp In A Tomato Bisque Sauce F 115/ R 33

Recommended Wine Pairing: Ruggeri Giall'Oro Prosecco

FUSILLI AL PESTO ROMANO VG 🥜

フジッリペスト House Made Fusilli Pasta, Arugula Pesto, Cherry tomato,
Roasted Marcona Almonds F 115/ R 33

Recommended Wine Pairing: Siduri Pinot Noir

PESCATORE* 🔥

ペスカトーレLinguine, Manilla Clams, Mussels, Fresh Fish, Calamari, Jumbo Shrimp F 157/ R 45

Recommended Wine Pairing: Jim Barry, Riesling

BOLOGNESE

ボーローグネーゼTagliatelle, Veal, Pork, and Beef, Slowly Cooked, Pomodoro F 96/ R 32

Recommended Wine Pairing: Bruno Giacosa Nebbiolo

CARBONARA*

カルボナラCampanelle, Pancetta, Parmesan Reggiano, Cream, Free Range Egg F 90/ R 30

Recommended Wine Pairing: Bodegas Brega Grenache

GNOCCHI SORRENTINA

ニョッキパスタTomato & Mozzarella melted over home made Potato Ricotta Gnocchi
with Basil, Parmigiano Reggiano F 120/ R 30

Recommended Wine Pairing: Lyric by Etude Pinot Noir

ENTREE

TAGLIATA DI MANZO* GF

ニューヨークステーキ 14 oz Grilled Prime NY Striploin, Arugula,
Shaved Parmigiano, Balsamic Glaze 93

Wine Pairing: Produtorri del Barbaresco, Nebbiolo

OPAKAPAKA AQUAPAZZA* 🐟 GF

オパカパカFresh caught Hawaiian Opakapaka MP

Wine Pairing: Mer Solei Sliver Unoaked Chardonnay

FILET MIGNON*

フィレミニオン10 oz Black pepper Crust Prime Filet Mignon, Home Fries,
Extra Virgin Olive Oil, Mediterranean Herbs 48

Recommended Wine Pairing: Il Borro Pian di Nova, Syrah, Sangiovese

HALF RACK OF LAMB*

ラムハーフラックGrilled Domestic Half rack of Lamb marinated in Extra Virgin Olive Oil and
Mediterranean Herbs 50

Recommended Wine Pairing: BV Tapestry Red Blend

VEAL CHOP*

子牛、デミグレース10oz Grilled Bone-in Veal Chop, Demi Glaze 55

Recommended Wine Pairing: Mauro Molino Barolo

SIDES DISHES

MIXED VEGETABLES ミックス野菜 Mixed vegetables with local grilled oyster mushrooms 16

ASPARAGUS アスパラガス・ BROCCOLI ・ ブロッコリ 15

ROSEMARY ROASTED POTATOES ・ ローストポテト 13

PASTA AGLIO E ・ ガーリックとパスタ 13

Executive Chef Marino Rosato

All menu items will be served as described on the menu. Any additional ingredients will be served A la Carte

🐟 - Seafood 🔥 - Spicy 🥜 - Contains Nuts GF - Gluten Free

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Not all ingredients are listed on the menu. *Please note that we do not separate checks for party's more than 6 people