

Нарру Ноиг

High Noon Seltzers \$5

Peach, Black Cherry, Grapefruit, Passionfruit

DRAFT BEER \$6

Peroni, Italy Kirin, Japan Kona Long Board Kona Big Wave Kona Light Kona Kua bay IPA

WINES ₹\$7/ 6 \$30

Prosecco
Sparkling Rose
Rose
Pinot Grigio
Chardonnay
Merlot
Cabernet
Shiraz

Appetito Cocktails \$9

White Sangria or Red Sangria
Limoncello Lemon Drop
Strawberry Daiquiri
Mai Tai
Manhattan Rocks





Eggplant Caponata

\$14

Served chilled. Eggplant stewed in tomatoes with garlic, onions, capers.
Served with toasted bread

Grilled Shishito Peppers \$8 with parmesan cheese and lemon

Portobello fries

\$12

Flash fried portobello mushrooms, with a pesto aioli

Spicy Meatball

\$12

homestyle meatballs served in a hot skillet with green curry sauce

Tuscan hummus

\$8

\$12

white bean puree with rosemary and garlic, toasted pita bread

Gnocchi alla Gorgonzola

Moloka`i sweet potato gnocchi in a



Margherita \$15

San Marzano tomato sauce, mozzarella and Grana Padano cheese, fresh basil

Italian Salami \$16

Calabrese salami, mozzarella cheese, cremini mushrooms, fresh basil

Boquerones \$17

White anchovy, mozzarella, roasted red bell pepper, Italian parsley