

# Appetizers

<b>Frito Misto</b> Shrimp, Fresh Island Fish, Calamari, Tomato-Caper Sauce, Lemon Aioli	17
<b>Baked Clams</b> Beer Braised, Parmigiano-Reggiano, Bread Crumbs	16
<b>Chef's Seasonal Crudo</b> Fresh Island Sashimi, Farm Fresh Vegetables	20
<b>Beef Carpaccio</b> Arugula Salad, Whole Grain Mustard Aioli, Pecorino-Romano~	20
<b>Kamuela Tomato Gazpacho</b> Watermelon, Fennel, Jumbo Lump Crab Meat, Basil Oil	14
<b>Octopus</b> Olive Oil, Oregano, Parsley, Celery, Niçoise Olives, White Beans	18
<b>Grilled Asparagus</b> Caputo Pizza, Baby Arugula, Fried Egg, Parmesan-Yuzu Dressing	16

# Salads

<b>Caesar</b> Romaine, Homemade Brioche Croutons, Crispy White Anchovies, Parmesiano-Reggiano~	15
<b>Chopped Salad "Gabriella"</b> Maui Onions, Cherry Tomatoes, Romaine, Feta, Baby Artichokes, Bay Shrimp, Avocado	16
<b>Kula Spring Greens</b> Toasted Pine Nuts, Shaved Seasonal Vegetables, Blood Orange-Local Honey Vinaigrette	13
<b>Caprese</b> Burrata, Roasted Kula Heirloom Tomatoes, Basil, Aged Balsamic	18

# Entrees

<b>Grilled Spiny Lobster</b> Couscous, Lobster Butter, Preserved Meyer Lemon, Pohole Fern Shoots	52
<b>Salciccia Ragu</b> Homemade Italian Sausage, Ricotta Gnocchi, Fennel Tops, Pecorino-Romano, San Marzano Tomato	33
<b>Spaghetti &amp; Kobe Meatballs</b> Pomodoro, Parmesiano-Reggiano, Garlic Bread	37
<b>Kiawe Smoked Chicken</b> Penne, Lacinato Kale, Calabrian Chili, Currant	35
<b>Grilled Hawaiian Ahi</b> Roasted Fingerling Potatoes, Ortallana, Tonatto Sauce~	43
<b>Pesche en Cocotte</b> Manila Clams, Roasted Potatoes, Braised Fennel, Saffron-Tomato Broth	44
<b>Maui's Fresh Catch</b> Tagalini, Fresh Kula Tomato Marinara	41
<b>Seafood Mixed Grill</b> Shrimp, Diver Scallops & Fresh Island Fish, Local Mushroom Risotto, Tomato Confit	46
<b>Rack of Lamb Placourakis</b> Goat Cheese Tzatziki Sauce, Roasted Olives, Tomato-Baby Artichoke Salad	45
<b>Veal Milanese</b> Pomme Puree, Beurre Blanc, Crispy Capers	38
<b>Ossobuco</b> Braised Veal Shank, Creamy Polenta, Gremolata, Kabocha Squash	56
<b>Grilled Beef Filet</b> Pomme Puree, Asparagus, Caramelized Maui Onion Demi-Glace~	45

*~Consuming raw or undercooked foods may increase your risk of food-borne illness*

Proprietor  
*Aaron Placourakis*

Executive Chef  
*Nathan Hood*

