

QUIORA

STARTERS

Housemade Spreads 19
cannellini bean spread. citrus ricotta. smoked ahi dip. focaccia.

Pier 38 Ahi Crudo 24
salsa verde. heart of palm puree. lemon aioli. mari's garden greens.

Arugula & Kale Salad 16
black peppered marcona almonds. ricotta salata. dried fruit.

Roasted Hirabara Beets & Avocado 19
macadamia nut purée. citrus. aged balsamic.

Kaua'i Prawns Calabrese 25
calabrian chili oil. white wine. garlic. focaccia.

Crispy 'Hen of the Woods' Mushroom 23
truffle crema. cherry tomato. cucumber. farro. salsa verde.

CONTORNI

Charred Broccolini 14
roasted tomato & pepper coulis. parmesan cheese.

Mushroom Medley 14
sweetland farms goat cheese. sherry vinegar. gremolata.

Herb Roasted Potatoes 14
parsley yogurt. calabrian chili. marcona almonds.

FRESH PASTA

Lobster & Kaua'i Prawn Ravioli 39
okolehao beurre blanc. local vegetables. mosto cotto.

Porcini Pappardelle 34
roasted local mushrooms. crispy kale. parmesan.

Spaghetti Pesto Rosso 34
sundried tomato cream. pancetta. pecorino cheese. basil.

Mountain View Pork Rigatoni 34
fennel. castelvetro olives. cherry tomato. ricotta salata.

MAINS

Ludovico Farms Chicken 42
stewed pepperonata. rosemary. shaved fennel.

Wood Grilled Fish* 49
kalaeloa beans. marinated zucchini. baby arugula. salsa giallo.

Lamb Chops Scottadito* 72
roman gnocchi. cherry tomato. eggplant. balsamic reduction

Mishima American Wagyu Ribeye* 69
charred broccolini. tomato pesto. salsa verde.

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. please notify your server of any food allergies.

