

## Q U I O R A

### Starters

Housemade Spreads	19
cannellini bean spread. citrus ricotta. olive tapenade. focaccia.	
Tuna Crudo	24
albacore. lilikoi. aji amarillo. lemon. caper. tomato water.	
Arugula & Kale Salad	16
black peppered marcona almonds. ricotta salata. dried fruit.	
Roasted Kahumana 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.	

### Featured Beverages

#### Nox Hime | 22

yame 10 year japanese whisky. cocchi americano.  
amaro nonino. salers gentian liqueur.

#### Tenuta San Guido 'Guidalberto' | 3 ounces – 20

cabernet sauvignon blend. tuscany. italy. 2018

### 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. castelvetrano olives. cherry tomato. ricotta salata.	
Main	
Ludovico Farms Chicken	42
stewed pepperonata. rosemary. shaved fennel.	
Lamb Chops Scottadito'	61
roman gnocchi. cherry tomato. eggplant. balsamic reduction.	
Wood Grilled Fish'	49
kalaeloa beans. marinated zucchini. baby arugula. salsa giallo.	
Mishima American Wagyu Ribeye'	69
charred broccolini. tomato jam. 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.	