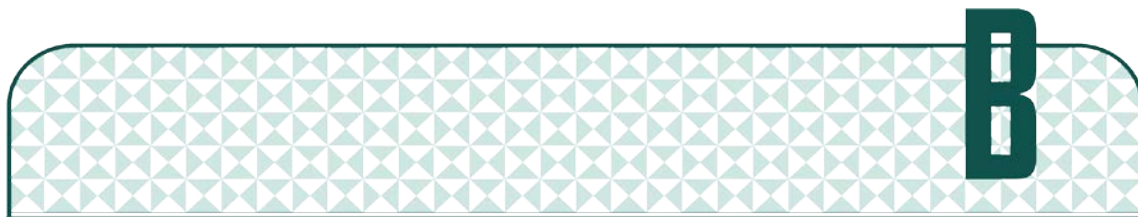


808-524-0447 · 1115 BETHEL STREET, HONOLULU, HAWAII ·

SMALL PLATES

CUP OF SOUP	6
Chef's daily preparation	
UNION FRIES	8
Golden steak fries, garlic oil, parsley, and feta, served with a garlic aioli	
SEASONAL VEGETABLES	8
Prepared with extra virgin olive oil, and lemon zest	
CITRUS GARLIC SHRIMP SKEWERS	9
Herb, lemon and garlic marinated shrimp with savory citrus glaze	
FRIED MOZZERELLA	12
Breaded mozzarella, fried and served with our oven-roasted tomato sauce	
MEATBALL MARINARA	13
Hand-made meatballs in our oven-roasted tomato sauce, with garlic toast	
BURRATA CAPRESE	14
Fresh mozzarella, marinated tomatoes, basil, balsamic reduction, with garlic toast	
MUSSELS FRA DIAVOLO	15
White wine steamed black mussels, oven-roasted tomato sauce and red chili pepper, with garlic toast	
CLAMS ITALIANO	M.P.
Steamed in white wine, garlic and herbs, with garlic toast	
DAILY CHEESE & CHARCUTERIE BOARD**	M.P.
Selection of today's cheese and cured meats with accoutrements and crackers	
MARKET OYSTERS**	M.P.
Daily selection of oysters (dozen or ½ dozen), served with house cocktail sauce and mignonette	

Consuming raw or undercooked food may increase your risk of foodborne illness



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PASTA

Gluten Free pasta available upon request.

CAPELLINI PESTO	15
Creamy pesto, sun-dried tomatoes, spinach, topped with fresh tomato and red onions.	
SPAGHETTI & MEATBALLS	16
House-made meatballs, spaghetti, oven-roasted tomato sauce, fresh basil	
CHICKEN or SHRIMP ALFREDO	17
Fettuccine, roasted wild mushrooms, with creamy garlic alfredo sauce	
SHRIMP SCAMPI	17
Sautéed shrimp, capellini, white wine butter sauce, grape tomatoes, onions, lemon and garlic	
SHORT RIB PAPPARDELLE	21
House made, hand-cut pappardelle, braised short ribs, mushrooms & roasted vegetables	

HOT SANDWICHES

(LUNCH 11 AM – 3 PM)

**Choice of Side Salad, Fries or Cup of Soup.*

DELI MEAT PANINI	13
Italian cured meats, pesto, provolone, tomato and arugula, on focaccia bread	
ITALIAN CHICKEN CLUB	14
Grilled chicken, prosciutto, provolone, lettuce, tomato, pesto and garlic aioli on focaccia bread	
MEATBALL SUB	14
House-made meatballs, oven-roasted tomato sauce, arugula, melted mozzarella on baguette	
FRIED EGGPLANT SANDWICH	13
Italian breaded & fried eggplant, grilled veggies, muenster, sun-dried tomato aioli, on focaccia	

SALAD

Add grilled chicken breast or shrimp for +6

HOUSE SALAD	7
Waipoli mixed greens, tomatoes, red onion, feta cheese and red wine vinaigrette	
CAESAR SALAD	11
Chopped romaine, tomatoes, crumbled croutons, and shaved parmesan	
FALL FRUIT SALAD	13
Waipoli mixed greens, prosciutto, melon, marinated Asian pears, prosciutto, blue cheese, Tossed in a mint-citrus vinaigrette and drizzled with a balsamic reduction	

LARGE PLATES

(DINNER 5PM-CLOSE)

BRICK GAME HEN	19
Italian herb & lemon buttered ½ Cornish hen, grilled & roasted seasonal vegetables, with a stoned & Dijon mustard gravy (Allow 25 minutes)	
PORCHETTA	21
Italian herb stuffed pork, mashed cauliflower, rustic apple slaw, pomegranate, savory fig chutney	
GRILLED RIBEYE STEAK**	27
Caper smashed potatoes, wild mushroom demi-glace, and grilled seasonal vegetables	
OSSO BUCCO	28
Big Island 20 Oz. grass-fed beef shank, roasted plum & garlic jus, choice of sun-dried tomato risotto, or caper smashed potatoes	
FRESH CATCH**	M.P
Chef's preparation served with our daily risotto and seasonal vegetable	