

# SCORPACCIATA

Restaurant & bar  
3501 Rice St. Lihue

## START IT OFF

<b>Marinated Olives</b>	9
Arbequina, Castelvetrano, Taggiasca, Moroccan black, chili flake, garden herbs	
<b>Smashed Potatoes</b>	10
Smashed then fried, parsley, Calabrian chili aioli	
<b>Roasted Artichoke</b>	15
Garlic Butter, Parmigiano, chili flake	
<b>Catch of the Day Crudo</b>	17
Line caught, shaved onion, red radish, Kauai tomato, cucumber, Hawaiian chili pepper, Meyer lemon, EVOO, fried garlic	
<b>Tomato &amp; Cucumber Salad</b>	16
Hawaii grown beefsteaks, cucumber, capers, red onion, OK farm finger limes, Kunana wasabi chev, fried garlic, white sesame, basil oil	
<b>Garden Salad</b>	13
Farm greens, cucumber, radish, tomato, shallot, honey lemon vinaigrette	
<b>Wedge</b>	15
Bibb lettuce, buttermilk dressing, kiawe smoked cherry tomatoes, pickled shallots, shaved radish, toasted bread crumb gremolata, basil oil	
<b>Cheese Board &amp; Seasonal Accompaniments</b>	19
Kunana dairy chev, Manchego, Humboldt Fog, house pickles, fresh seasonal fruit, focaccia crostini	
<b>Head on Kauai Shrimp</b>	20
Butter poached, putanesca sauce, toasted focaccia	

## MAIN COURSE *(Available after 4pm)*

<b>Braised Boneless Short Rib</b>	30
Creamy polenta with parmesan, seasonal vegetables, beef jus	
<b>Pan Seared Catch Of The Day</b>	35
Cauliflower puree, roasted carrots, basil pesto, Meyer lemon butter, giardiniera	

## WOOD FIRED PIZZA 12"

<b>Margherita</b>	22
Tomato sauce, fresh mozzarella, basil, EVOO	
<b>Cheesy Garlic</b>	23
Fresh mozzarella, basil, roasted garlic butter, garlic chives, parmesan, parsley	
<b>Pepperoni</b>	25
Tomato sauce, Ezzo pepperoni, mozzarella, basil, parmesan, parsley	
<b>Sausage</b>	25
Tomato Sauce, mozzarella, house made fennel sausage, roasted sweet peppers, red onion, basil, parmesan, parsley	
<b>Hawaiian</b>	25
Tomato Sauce, mozzarella, kalua pork, Kauai sugarloaf pineapple, basil, balsamic reduction	
<b>Mediterranean</b>	26
Macadamia nut pesto, mozzarella, Kunana goat feta, roasted garlic, Castelvetrano olives, red onion, cherry tomatoes, oregano	
<b>Mushroom</b>	26
EVOO, Eatable Mushroom Co. oyster mushrooms, red onion, Malama kale, Kunana chev, balsamic reduction, truffle oil	
<b>Vegan</b>	24
Tomato sauce, Malama kale, Eatable Mushroom Co. oyster mushrooms, red onion, roasted peppers, seasonal vegetables, balsamic reduction, truffle oil	

## Specialty Cocktails 15

### Angelica Fiorente Spritz

*Prosecco, Soda, Fresh Orange*

### Fernet Branca Manhattan

*Templeton Rye, Antica Ricetta*

### Negroni

*Ford's Gin, Antica Vermouth, Campari*

### Mezcal Margarita

*Xicaru, Corralejo Silver, naranja liqueur*

*Tahitian Lime, Agave*

### Old Fashioned

*Woodford, Vanilla, Australian Bitter*

### Mai Tai

*Koloa Gold Rum, Curacao, Macnut Orgeat,*

*Koloa Dark Rum, Tahitian Lime*

### Whiskey Sour

*Ezra Brooks, Lilikoi, Meyer Lemon, Honey*

*Orange Bitters*

### Hibiscus Mule

*Tito's Vodka, Ginger Beer, Tahitian Lime,*

*Hibiscus Syrup*

### Lilikoi Daiquiri

*Koloa Gold Rum, Fresh Lemon,*

*Lilikoi Honey*

### Watermelon Rose Gin Fizz

*Ford's, Watermelon, Tahitian Lime,*

*Rose Syrup, Soda*

## Sazerac 18

*6 Year Templeton Rye, St. George Absinthe,*

*Vanilla, Peychaud's Bitters*

## Whiskey

Woodford Reserve 11

Templeton Rye 6 Year 10

Calumet Farm 8 Year 11

Whistle Pig 10 Year Rye 23

Uncle Nearest 1856 15

Bushmill Single Malt 10 Year 11

Bushmill Single Malt 12 Year 15

## Beers on Tap

Pabst Blue Ribbon 7

Scorpacciata Lager 7

Honolulu PGB Pale Ale 9

21<sup>st</sup> Amendment Hazy IPA 9

Kauai Island Brewing Stout 9

Asahi in a Bottle 10

## Wine

Wildsong Sauvignon Blanc 11 40

Sean Minor Chardonnay 11 45

Alta Vista Malbec 10 34

Earthquake Cab 13 48

Avissi Proseco 11 36

## Non-Alcoholic

Coca Cola Soda Co. 4

Mexican Coke - Sprite Fresco - Fanta Naranja - Diet Coke

Henry's Weinhard's Soda 4

Root Beer - Vanilla Cream - Orange Cream

House made Italian Soda 5

Watermelon Rose Refresher 6

\*There is an added 3% Kitchen appreciation fee

\*There is a 3% surcharge fee for credit card