

SCORPACCIATA

Restaurant & bar

START IT OFF

Marinated Olives	6
Castelvetrano, chili flake, garlic, garden herbs	
Smashed Potatoes	10
Smashed then fried, green onion, fried garlic, Calabrian chili aioli	
Roasted Artichoke	15
Garlic Butter, parmigiano reggiano, chili flake, parsley	
Garden Salad	13
Farm greens, cucumber, radish, tomato, house vinaigrette	
Wedge	15
Bibb lettuce, buttermilk dressing, goat cheese, cherry tomatoes pickled onion, radish, bacon	
Caprese Salad	13
Fresh mozzarella, kaumuela tomato, fresh basil, Laudemio EVOO, balsamic reduction	

WOOD FIRED PIZZA 12"

Margherita	22	Mediterranean	26
Tomato sauce, fresh mozzarella, basil Laudemio raccolto 2021 EVOO		Macadamia nut pesto, mozzarella Kunana goat feta, roasted garlic Castelvetrano olives, red onion cherry tomatoes, oregano balsamic reduction	
Cheesy Garlic	23	Mushroom	26
EVOO, fresh mozzarella, basil roasted garlic butter parmigiano reggiano, parsley		EVOO, mozzarella Eatable Mushroom Co. mushrooms red onion, farmers market kale Kunana chev, balsamic reduction truffle oil	
Pepperoni	26	Vegan	25
Tomato sauce, Ezzo pepperoni mozzarella, basil, parmigiano reggiano parsley		Tomato sauce, farmers market kale mushrooms, red onion, sweet peppers sun dried tomato, kalamata olives balsamic reduction, truffle oil	
Sausage	26	Hot Salami	25
Tomato Sauce, mozzarella house made fennel sausage sweet peppers, red onion, basil parmigiano reggiano, parsley		Tomato sauce, Fresh mozzarella salami, basil, jalapeno, local honey	
Hawaiian	25	Apple Critter	25
Tomato sauce, mozzarella kalua pork, Kauai sugarloaf pineapple basil, balsamic reduction		EVOO, mozzarella, prosciutto apples blue cheese, saba drizzle candied macadamia nuts, parsley	

**Sorry we do not do ½ and ¼ pizzas. You can take off or add items. NO substitutions/exchanging*

**Consuming raw or undercooked foods may increase your chance for foodborne illness*

Specialty Cocktails 15

Angelica Fiorente Spritz

Prosecco, Soda, Fresh Orange

Fernet Branca Manhattan

Templeton Rye, Antica Ricetta

Oak Barrel Aged 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

Blue Butterfly Flower Mule

Tito's Vodka, Ginger Beer, Tahitian Lime
Blue Butterfly Syrup

Lilikoi Daiquiri

Koloa Gold Rum, Fresh Lemon
Lilikoi Honey

Watermelon Rose Gin Fizz

Ford's, Watermelon, Tahitian Lime
Rose water, Soda

Sazerac

6 Year Templeton Rye, vanilla
Saint George Absinthe
Peychaud's Bitters

18

Beers on Tap

Scorpacciata Lager 7

Honolulu PGB Pale Ale 9

21st Amendment Hazy IPA 9

Kewalos Cream Ale 9

Juneshine Hard Kumbucha 9

Wine

Pettegola Vermentino 11 40

Wildsong Sauvgnon Blanc 11 40

Elizabeth Spencer Chard 15 54

Alta Vista Malbec 10 36

Earthquake Cab 13 48

Banfi Chianti Riserva DOCG 15 54

Bisol "Jeio" Prosecco DOC 13 48

Non-Alcoholic

Coca Cola Soda Co. 4

Mexican Coke - Sprite Fresco

Fanta Naranja - Diet Coke

House made Italian Soda 5

Watermelon Rose Refresher 6

Blue Butterfly Sweet Tea 5

Desserts

Minted Pineapple Panna Cotta 9

***There is an added 3% Kitchen appreciation fee**

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3% surcharge fee for credit cards

*** 20% added gratuity for tables of 6 or more**