Shareables

Hawaiian Sweet Rolls — *$12*
calabrian chili butter

Clams — *$23*
garlic, pancetta, calabrian chili

Paniolo Polpette — *$22*
marinara, parmigiano reggiano, grilled focaccia

Sfizi — *$15*
eggplant, tomato coulis, parmesan

Crudos & Salads

Ali'i Mushroom Crudo — *$18*
gorgonzola dolce, e.v. lemon olive oil, crispy garlic, capers

Miso Caesar — *$14*
hawaiiian sweet roll crumble, parmigiano reggiano

Whipped Burrata & Beet Salad — *$17*
pistachio pesto, citrus, lavender honey

Upcountry Farm Salad — *$15*
arugula, radicchio, kale, pineapple, orange, cherry tomato, mozzarella, lilikōi balsamic vinaigrette, foccacia crumble, roasted carrot

Hamachi Crudo — *$32*
citrus vinaigrette, curry oil fresno pepper, lotus root

Pasta

Lasagna — *$36*
maui nui venison bolognese, garlic bechamel, parmigiano reggiano

Pappardelle — *$30*
mother mushroom ragù, parmesan espuma, pecorino

Cacio e Pepe — *$42*
lobster, chives, umami crumble

Spaghetti Squash — *$32*
blistered cherry tomato, coconut curry

From the Sea

Pan Roasted Kanpachi — *$55*
kamuela tomatoes, kalamata olive puree, crispy 'nduja

Fresh Catch — *$50*
kauai prawns, clams, lobster velouté

Umami Crusted Ahi — *$55*
mushroom risotto, tart cherry port reduction, shiitake bacon

From the Land

Short Rib — *$48*
black garlic demi-glace, ulu soubise

Citrus Brined Half Chicken — *$38*
whole lemon vinaigrette, arugula, fennel, sweety drop peppers

Pulehu Steak — *$85*
shiitake dusted grilled manhattan cut NY steak, demi-glace, caramelized shallot

Chickpea Panisse — *$32*
chickpea fritters, roasted farm vegetables, black garlic, green goddess

Kurobota Pork Chop — *$50*
calamansi vinaigrette, herb salad

Chicken Parmesan — *$34*
vodka sauce, mozzarella

Sides

Brassicas — *$14*
miso bagna cauda, cabbage family vegetables

Marble Potatoes — *$11*
italian dressing, pecorino

Mother Mushroom Medley — *$16*
sautéed ali'i, black pearl oyster and shiitake mushrooms

Creamy Polenta — *$10*
rosemary, parmesan

Ulu Hash — *$13*
mother mushroom shiitake, breadfruit, garlic, parsley

isolana

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS, OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

AN AUTOMATIC GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 5 OR MORE WHEN REQUESTING SPLIT CHECKS.

GF *GLUTEN FRIENDLY* VEGAN *VEGAN* *VEGETARIAN* DAIRY FREE *DAIRY FREE*

Sparkling Wine

NV Villa Sandi 'Asolo' Prosecco *Superiore*
Glass $18
citrus zest, pear

Caposaldo Prosecco Brut DOC
Glass $17 / Bottle $66
soft bubbles, orchard fruit

Jeio Rosé
Bottle $70
bright red berries, floral notes, crisp

Ruggeri Brut Rosé
Glass $17 / Bottle $66
wild strawberry, citrus, dry

White Wine

Feudi di San Gregorio Falanghina
Glass $16 / Bottle $60
tropical fruit, honeysuckle

La Scolca Gavi
Glass $15
lemon, floral, bright

Prunotto Langhe Arneis
Bottle $66
stone fruit, soft herb notes

Prelius Castelprile Vermentino
Glass $18 / Bottle $82
melon, minerality, full body

Jermann Friuli Pinot Grigio
Bottle $75
pear, soft minerality

Mezzacarone 'Dominica' Pinot Grigio
Glass $17 / Bottle $66
crisp, elegant finish

Red Wine

Remo Farina Valpolicella
Glass $15 / Bottle $50
raspberry, soft spice

Tenuta Sassoregale Toscana Sangiovese
Glass $17 / Bottle $66
bright cherry, earthy finish

Donnafugata Cerasuolo di Vittoria DOCG
Bottle $110
wild berries, rose petal, medium body

Bindi Sergardi Chianti DOCG
Glass $17 / Bottle $66
classic style, red fruit, spices

Benanti Mt. Etna Rossa Blend
Bottle $106
earthy, warm berry

Pio Cesare Barbera
Glass $18 / Bottle $80
plum, subtle oak

Produttori del Barbaresco Nebbiolo
Bottle $85
firm tannins, cherry

Beer

Local $10

Maui Bikini Blonde
Maui IPA
Greens Dry-Hopped Lager

Import $9

Stella Artois
Heineken 0.0
Modelo

Domestic $9

Budweiser Light
Coors Light
Blue Moon
Michelob Ultra

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