

quiora

The image features the word "quiora" written in a white, elegant cursive script. The text is positioned to the left of a solid black semi-circle. The semi-circle is oriented with its flat edge to the left, partially overlapping the right side of the word. The overall composition is minimalist and centered on a plain white background.

STARTERS

BURRATA

tapenade. tomato jam. arugula. 16.

CALABRIAN CHILI GARLIC SHRIMP

parsley. lemon. grilled toast. 21.

JIDORI CHICKEN WINGS

barbeque sauce. pickled vegetables. 19.

QUIORA DIPS

hummus. olive tapenade. ricotta. naan. 18.

POLPETONE

pork braised meat ball. pecorino. tomato. 18.

SALADS

ARUGULA & KALE

red wine ricotta. fried black pepper.
marcona almonds. red wine vinaigrette. 16.

PANZANELLA

marinated tomatoes. cucumber. basil.
pecorino. shallot vinaigrette. 16.

CAESAR*

crouton. shaved parmesan.
white anchovy. 14.

FARFALLE

cherry tomatoes. caciocavallo.
lemon vinaigrette. 18.

BOARDS

MEAT*

daily selection. traditional accompaniments. 28.

CHEESE

daily selection. traditional accompaniments. 29.

'HERE & NOW' BURGER*

truffle boschetto. pancetta.

caramelized onion. arugula. tomato jam. 28.

choice of fries or salad.

FISH SANDWICH*

market fish. crema coriandolo. grilled naan. MP.

choice of fries or salad.

PANINO

PROSCIUTTO & BURRATA*. 26.

PORCHETTA & SALSA VERDE. 27.

MUSHROOM & TOMATO. 22.

SALAMI & PECORINO. 24.

*all served on house made focaccia
with dijon & herb roasted garlic aioli.*

choice of fries or salad.

FAMILY BOARDS

Serves 2. 55.

choice of

DAILY PORK

-

WHOLE FISH*

-

BONE IN STEAK*

-

SEASONAL VEGETABLE

paired with

CHOICE OF 2 SIDES

polenta

chicory salad

charred garlic broccolini

country potato with onion

& CHOICE OF SAUCE

herb roasted garlic aioli*

salsa verde

lemon caper butter

PASTA

INDIVIDUAL | FAMILY

PAPPARDELLE

braised pork. tomato. chili.
soft cheese. basil gremolata. 24. | 37.

MUSHROOM PAPPARDELLE

mushroom. charred kale. pecorino. 21. | 34.

AGNOLOTTI

roasted pumpkin. lemon. sherry. butter. 24. | 37.

SPAGHETTI

tomato sauce. caramelized onions.
garlic. herbs. ricotta salata. 21. | 34.

UNI SPAGHETTI*

uni. calabrian chili. parsley. 26. | 39.

SQUID INK TAGLIATELLE

shrimp. braised tomato. green olive. 24. | 37.

ORECCHETTI CARBONARA*

pancetta. egg. parmesan. pecorino. 22. | 35.

CAPPELLACCI DEI BRIGANTE

house made italian sausage. lemon. thyme. 25. | 38.

*consuming raw or undercooked
meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.

please notify your server of any food allergies.

VINO. 12.

SPUMANTE

PROSECCO

bisol. 'jeio'. superiore. veneto. italy. nv.

ROSATO

ROSÉ OF CANNONAU

argiolas. 'sierra lori' isola del nuraghi.
sardinia. italy. 2017.

BIANCO

ROERO ARNEIS

prunotto. piedmonte. italy. 2013.

SAUVIGNON BLANC

bastianich. 'vini orsone'.
friuli-venezia giulia. italy. 2017.

PINOT GRIGIO

bollini. alto adige. italy. 2017.

CHARDONNAY

frescobaldi. 'pomino'.
tuscany. italy. 2016.

ROSSO

BARBERA

enrico serrafino. piedmont. italy. 2015.

SANGIOVESE

bibi graetz. 'casamatta'.
tuscany. italy. 2015.

NERO D'AVOLA

feudo maccari. sicily. italy. 2016.

MERLOT + CABERNET FRANC

il fauno. 'arcanum'. tuscany. italy. 2015.

DRAFT. 9.

INDIA PALE ALE

waikiki brewing co. 'skinny jeans ipa'.

HEFEWEISEN

waikiki brewing co. 'hana hou hefe'.

BLONDE ALE

waikiki brewing co. 'aloha blonde ale'.

CIDER

paradise ciders. rotating selection.

BOTTLES & CANS

LITE LAGER

miller lite. milwaukee. wisconsin. 6.

LAGER

peroni. vigevano. italy. 6.

RICE LAGER

koshihikari echigo. niigata. japan. 10.

HEFEWEISSEN

aying. 'brauweisse'.
aying. germany. 10.

INDIA PALE ALE

belching beaver. 'deftones ipa'.
san diego. california. 10.

STOUT

samuel smith. 'chocolate stout'.
tadcaster. england. 10.

BELGIAN STRONG ALE

big island brewhaus. 'golden sabbath'.
big island. hawaii. 12.

ITALIAN CRAFTED COCKTAILS. 14.

NEGRONI

beefeater london dry gin. campari.
punt e mes sweet vermouth.

CYNAR DAIQUIRI

cynar amaro. lime juice. orgeat.

CHAMOMILE APEROL SPRITZ

chamomile infused aperol. prosecco. soda.

LILIKOI BELLINI

lilikoi. peach. prosecco.

MAI TAI SPRITZER

light rum. dark rum. cointreau.
lime juice. orgeat. club soda.

NON-ALCOHOLIC

GRANNY SMITH APPLE & CELERY SHRUB. 8.

LYCHEE ROSE CRANBERRY "SANGRIA". 10.

STRAWBERRY MINT
& PINEAPPLE LEMONADE. 9.

CUCUMBER LIME
& GRAPEFRUIT REFRESHER. 9.

LILIKOI PEACH SHISO SODA. 10.

COCKTAILS. 14.

HERE AND NOW

MAI TAI - TRADER VIC'S CLASSIC

el dorado 5yr rum. lime juice.
giffard's orgeat. cointreau.

CALAMANSI WHISKEY SMASH

woodford reserve bourbon. buffalo trace bourbon.
mint. simple. calamansi. powdered sugar.

CHI - CHI

pau vodka. coconut. pineapple.

HIBISCUS PISCO SOUR*

caravedo pisco. lemon. hibiscus. egg white. orange bitters.

INSPIRED

KŌHANA TAI

kōhana 'kea' hawaiian rum agricole.
yuzu. giffard's orgeat. cointreau.

PARADISE CIDY

paradise cider. banana liqueur. lime.

UNPRETTY

buffalo trace bourbon. cynar amaro. lillet rouge.
maple syrup. black walnut bitters.

SMOKED ROOTS

el silencio mezcal. olena agave. fresh ginger. yuzu.

LE JARDIN

hendricks gin. st. gemaine elderflower liqueur.
ginger simple. lemon.

EL DIABLO

corazon reposado tequila. ginger simple.
crème de cassis. lime. ginger beer.

DESSERTS

CHOCOLATE BUDINO

salted olive oil cream.

black sesame short bread. 14.

LEMON POPPYSEED PANNA COTTA

toasted quinoa.

cardamom lemon wheel. 14.

BOMBOLONI

papaya strawberry jam.

amaro crème anglaise. 14.

GELATO

rotating selection.

3 scoops. 12.

DOLCE

BRACHETTO

bera. piedmont. italy. 2017. 12.