



## TO START

<b>UNION FRIES</b>	8
sumac, feta, lime zest, garlic aioli	
<b>WHITE BEAN HUMMUS with ARTICHOKE &amp; EGGPLANT</b>	13
roasted tomato, capers, olive oil on grilled bread	
<b>GRILLED OCTOPUS</b>	18
arugula, green bean, potato, fennel, olives, lemon, chili	
<b>SMOKED AHI DIP</b>	13
boiled egg, house giardiniera, sprouts, grilled bread	
<b>CALAMARI ARRABIATA</b>	15
spicy red sauce and pepperoncini	
<b>GRILLED SHRIMP &amp; TOMATO BACON JAM TOAST</b>	12
avocado crema, sprouts, grilled bread	
<b>CALABRIAN CLAMS</b>	15
fennel, saffron, garlic, white wine, tomato	
<b>MOZZARELLA EN CAROZZA</b>	13
fried, stuffed with pesto and mozz, marinara	

## GREENS

<b>CAESAR SALAD</b>	11
whole leaf romaine, garlic streusel, anchovy, parm	
<b>GRILLED BEET SUMMER SALAD</b>	13
arugula, gorgonzola, candied pecans, orange	
<b>PANZANELLA SALAD</b>	15
heirloom tomato, fresh mozz, basil, torn bread	
<b>WAIPOLI MIX GREENS WITH STRAWBERRY &amp; FETA</b>	15
local greens, strawberry, feta, almonds, mint	
<b>ADD GRILLED CHICKEN or SHRIMP</b>	5
<b>ADD SMOKED AHI</b>	7
<b>ADD FRESH CATCH</b>	13

## PASTA & MAINS

<b>CARBONARA</b>	19
pancetta, egg, parm, sweet pea, chili flake, herbs	
<b>SPAGHETTI &amp; MEATBALLS</b>	18
house made meatballs, marinara sauce, parm	
<b>FLORENTINE PAPPARDELLE</b>	20
house made pasta, beef sugo, crimini, parm	
<b>FARROTTO</b>	18
farro, sunchokes, crimini, leeks, chives, parm	

## SANDWICHES

<b>SMOKED AHI TORTA</b>	17
tomato, avocado, cucumber, sprouts	
<b>MEATBALL CALZONE</b>	13
spinach, ricotta, mozzarella, marinara	
<b>MUFFALETTA</b>	17
Italian meats, mozzarella, olive & giardiniera spread	
<b>GRILLED CHICKEN PANINI</b>	15
bacon, provolone, peppers and onions, caper aioli	

## DESSERT

<b>FLOURLESS CHOCOLATE CAKE</b>	8
served with a seasonal berry compote	
<b>APPLE TART</b>	8
vanilla gelato, sea salted caramel	
<b>TIRAMISU</b>	8
mascarpone, espresso, rum	
<b>SEASONAL GELATO</b>	6
server has selections	