

LUNCH



STARTERS

Roasted Mushroom Soup 8

Roasted Mushroom | Fresh Crème | Chive

BFT Chopped Salad 14

Waipoli Farms Baby Romaine | Fresh Watercress | Ho Farm Cherry Tomato | Local Egg | Roasted Beets | Gorgonzola | Chopped Salumi | House Ranch

Orchard Salad 13

Mixed Baby Greens | Cinnamon Dusted Apple | Toasted Pumpkin Seeds | Gorgonzola | House Honey Balsamic Vinaigrette

Baby Romaine Caesar 13

Waipoli Farms Butter Lettuce | Ho Farm Cherry Tomato | Mediterranean White Anchovy | Croutons | Parmesan | House Caesar Dressing

LUNCH PRIX-FIXE \$18

Appetizer

Choice of:

Roasted Mushroom Soup

Roasted Mushroom | Fresh Crème | Chive

Baby Romaine Caesar

Waipoli Farms Butter Lettuce | Ho Farm Cherry Tomato | Mediterranean White Anchovy | Croutons | Parmesan | House Caesar Dressing

Entrée

Choice of:

Mini Margherita

San Marzano Sauce | Mozzarella | Pecorino Romano | Basil | EV Olive Oil

Mini Pepperoni Pizza

San Marzano Sauce | Soppressata Salami | Mozzarella | Flat Leaf Parsley

Mini Pizza Special of the Day

Dessert Add On \$5

La Gelateria Gelato

SWEET TOOTH

BFT Signature Cheesecake 10

Cake Envy | Oreo Crust | Pistachio | Whipped Cream

Nutella Calzone 13

Banana | Nutella | Fresh Strawberries | Whipped Cream

Flavor of the Month 'La Gelateria 8

La Gelateria | Please ask your server | Whipped Cream

PIZZA NAPOLETANA

Margherita 17

San Marzano Sauce | Mozzarella | Pecorino Romano | Basil | EV Olive Oil

"Pepperoni" 18

San Marzano Sauce | Soppressata Salami | Mozzarella | Flat Leaf Parsley

Miss-Ins Trio: Kalamata Olive | Mushroom | Onion 3

Mamma Mia! 21

San Marzano Sauce | Soppressata Salami | Leoncini Pancetta | Pono Pork Sausage | Red Onion | Hot Pepper Medley | Mozzarella

The Napoli 20

San Marzano | White Onion | Mozzarella | Basil Oil | Mediterranean Anchovy | Shaved Pecorino

Veggie Monster v3 19

San Marzano Besciamella | Roasted Garlic | Red Onion | Mushroom Medley | Basil | Arugula | Mozzarella | Gorgonzola | Olive Oil

Hot Sausage Pie 19

Spicy Besciamella | Mozzarella | Pono Pork Sausage | Red Onion | Kalamata Olive | Calabrian Chilis

Prosciutto e Rucola 21

Mozzarella | Prosciutto di Parma | Arugula | Shaved Parmesan | Olive Oil

Funghi 19

Besciamella | Mushroom Medley | Mozzarella | Fontina | Thyme | Italian Parsley

Sal's Carbonara 20

Pecorino Besciamella | White Onion | Leoncini Pancetta | Mozzarella | Local Egg Yolk | Italian Parsley

Da "Shrimp Truck" 21

Shrimp Besciamella | White Shrimp | Garlic Crisps | Roasted Garlic | Mozzarella | Fresh Lemon | Italian Parsley

MORE TOPPINGS

Black Truffle Pate 4

Mushroom Medley 2

Kalamata Olive 2

Hot Pepper Medley 2

Roasted Cherry Tomato 2

Red or White Onion 1

Fresh Local Egg Yolk* 2

Pono Pork Sausage 3

Pancetta 3

Soppressata Salami 3

Prosciutto di Parma 4

White Shrimp 4

~ Maximum of 4 split checks per party ~

**20% gratuity will be automatically added to parties of 6 or more

*Consuming raw or undercooked foods may increase risk of food-borne illness

BEVERAGE



BIRRA

Lager, Peroni	5
Italy 4.6% ABV 11.2 oz.	
Pilsner, Pilsner Urquell	6
Czech Republic 4.4% ABV 12 oz.	
American IPA, Everybody Brewing 'The Cryo'	7
White Salmon, WA 6.9% ABV 12oz.	
Flanders Oud Bruin Sour, Monk's Cafe Flemish Sour Ale ..	12
Belgium 5.5% ABV 11.2 oz.	
Hefeweizen, Weihenstephan Hefeweissbier	15
Germany 5.4% ABV 16.9 oz.	
Stout, Samuel Smith Organic 'Oatmeal Stout'	9
Tadcaster, England 5% ABV 12 oz.	
Cider, 2 Towns 'Made Marion' Blackberry Cider	8
Corvallis, Oregon 6% ABV 12 oz.	

LIBATIONS

La Daphne	12
Cynar Peated Scotch Pineapple Lime Cocoa Bitters Soda	
Rigoletto	12
Amaro Montenegro Rye Lemon Rosemary	
Awa' Awa	12
Amaro Abaño Braulio Hawaiian Agricole Rhum, Campari Black Pepper	
Quille	12
Fernet Cynar Falernum Bitters Cinnamon Egg	
UNESCO Punch	10
Bonanto Limoncello Prosecco	
Aperol Spritz	10
Aperol Prosecco	

THIRST QUENCHERS

Soda Pop – Coke Diet Coke Sprite Ginger Ale	3
Root Beer – Maui Brewing Company	4
Ginger Beer – Fever Tree	4
Passion Fruit Iced Tea – Tea Chest Hawaii	6
Plantation Tea – Tea Chest Hawaii & Pineapple	8
Mineral Water – Italian Sparkling	5
Mineral Water – Italian Still	5

SPUMANTE

Prosecco	11
Gondolino Veneto, Italy NV	
Lambrusco	9
Cleto Chiarli 'Centenaire' Emilia-Romagna, Italy NV	

BIANCO

Zibibbo	10
Cantine Pellegrino 'Gibele' Sicily, Italy 2018	
Sauvignon Blanc	13
Cantine Kellerei 'Tramin' Alto Adige, Italy 2018	
Cortese	12
Michele Chiarlo 'Le Marne' Gavi Piedmont, Italy 2018	
Riesling	11
J&H Selbach 'Ahi' Riesling Mosel, Germany 2018	
Chardonnay	12
Louis Latour 'Ardeche' Cote du Rhône, France 2017	

ROSATO

Rosè of Nerello Mascalese	12
Valenti 'Poesia' Sicily, Italy 2018	

ROSSO

Pinot Noir	12
Hooked Baden, Germany 2016	
Corvina and Rondinella	10
Tenuta Sant'Antonio Valpolicella Superiore 'Nanfre' Veneto, Italy 2017	
Sangiovese	11
Bibi Greatez 'Casamatta' Tuscany, Italy 2018	
Tempranillo	11
Cune by CVNE Rioja, Spain 2016	
Merlot, Cabernet Sauvignon and Cabernet Franc	14
Aia Vecchia 'Lagone' Tuscany, Italy 2016	

DOLCE

Moscato	9
Centorri Lombardy, Italy 2018	