

10TH ANNIVERSARY

## Menú Celebrazione

\$130 per guest

\$50 wine pairing (2oz)

\*tax and gratuity are not included

### Stuzzichino

Tartare di Gamberetti con Caviale  
caviar, ama ebi, light yuzu vinaigrette

🍷 *Blanc de Blanc Brut, Byington, Alexander Valley, Oregon*

### Zuppa

Zuppa di Aragosta  
lobster bisque, claw meat, brioche

🍷 *Pinot Grigio Rosé, Scarbolo "Ramato", Friuli Venezia Giulia, Italy*

### Insalata

Insalata Caprese  
locally grown tomatoes, burrata cheese, petite basil

🍷 *Chardonnay, Il Borro "Lamelle", Toscana, Italy*

### Pasta

Tagliatelle ai Ricci di Mare  
uni, white wine garlic tomato cream sauce

🍷 *Sauvignon Blanc / Semillon, Cullen Margaret River Valley, Australia*

-or-

Gnocchi Viola  
house made local okinawan sweet potato gnocchi, prosciutto di parma,  
walnuts, parmigiano reggiano, sage butter sauce

🍷 *Pinot Nero, Jermann "Red Angel on The Moonlight", Friuli Venezia Giulia, Italy*

### Secondo

Tagliata di Manzo con Rucola  
sliced grilled strip loin, arugula, parmigiano reggiano,  
fondo montebello aceto balsamico di modena vinaigrette 🍄

🍷 *Chianti Classico Riserva, Castello di Volpaia, Toscana, Italy*

### Dolce

Tiramisu  
a deconstructed take on arancino's signature tiramisu

**Seasonal Truffle Tableside Service \$30**

pairing recommendations are indicated by 🍷

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

10TH ANNIVERSARY

# Menú Celebrazione

お一人様 \$130

ワインペアリング \$50

(5種類のワイン 各2 oz)

\*税金とチップは含まれておりません

## Stuzzichino

Tartare di Gamberetti con Caviale

キャビアと甘エビのマリアージュ

🍷 *Blanc de Blanc Brut, Byington, Alexander Valley, Oregon*

## Zuppa

Zuppa di Aragosta

まろやかに仕立て上げたロブスターのクリームスープ シェリー風味

🍷 *Pinot Grigio Rosé, Scarbolo "Ramato", Friuli Venezia Giulia, Italy*

## Insalata

Insalata Caprese

カプレーゼ 高級ブラータ生チーズとローカルトマト

🍷 *Chardonnay, Il Borro "Lamelle", Toscana, Italy*

## Pasta

Tagliatelle ai Ricci di Mare

甘みたっぷり 生ういのクリームソース タリアテッレ

🍷 *Sauvignon Blanc / Semillon, Cullen Margaret River Valley, Australia*

-or-

Gnocchi Viola

自家製沖縄地元産サツマイモのニョッキ、生ハム デイ パルマ、  
クルミ、パルミジャーノ・レッジャーノ、セージバターソース

🍷 *Pinot Nero, Jermann "Red Angel on The Moonlight", Friuli Venezia Giulia, Italy*

## Secondo

Tagliata di Manzo con Rucola

スライスNYステーキ、ルッコラベッドにのせて 🍄

🍷 *Chianti Classico Riserva, Castello di Volpaia, Toscana, Italy*

## Dolce

Tiramisu

ティラミス

旬のトリフ

🍄 印のメニューに最適 \$30

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