

SELEZIONE \$100

Five Course

with "tasaki" wine pairing \$145

STUZZICHINO

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

 *brut, argyle, willamette valley, oregon*

ZUPPA

Zuppa di Aragosta lobster bisque, claw meat, brioche

 *rosé, broc cellars "love rosé", north coast, california*

INSALATA


choice of

Bagna Cauda fresh vegetable crudités, warm anchovy garlic dip

 *barbera d'asti, damilano, piemonte, italy*

or

Insalata Caprese locally grown tomatoes, burrata cheese, petite basil

 *chardonnay, il borro "lamelle", toscana, italy*

PRIMO

choice of

Rigatoni Amatriciana guanciale, onions & tomato sauce

 *merlot/cabernet franc, byington "pine mountain", alexander valley, california*


or

Spaghetti al Nero di Seppia calamari, spicy garlic squid ink sauce

 *pinot noir, grosjean "vigna tzeriat" valle d'aosta, italy*

or

Spaghetti alla Carbonara local waimana tkg poached egg,

 *parmigiano reggiano, cream, guanciale, truffle butter**

gavi, la scolca, piemonte, italy

DOLCE

choice of

Sorbetto house made seasonal fruit sorbet

or

Fragole con Gelato fresh strawberries, fondo montebello aceto balsamico di modena glaze, house made vanilla gelato

DEGUSTAZIONE \$130

Six Course

with "tasaki" wine pairing \$190

STUZZICHINO

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

 brut, argyle, willamette valley, oregon

INSALATA


choice of

Bagna Cauda fresh vegetable crudité, warm anchovy garlic dip

 barbera d'asti, damilano, piemonte, italy

or

Insalata Caprese locally grown tomatoes, burrata cheese, petite basil

 chardonnay, il borro "lamelle", toscana, italy

ANTIPASTO

Arancini fried bolognese & mozzarella risotto croquette, arrabbiata sauce

 pinot noir, grosjean "vigna tzeriat" valle d'aosta, italy

PRIMO

choice of

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

 sauvignon blanc / semillon, cullen margaret river valley, australia

or

Pappardelle alla Bolognese fresh made pappardelle, wagyu beef bolognese

 chianti, san felice il grigio, toscana, italy

SECONDO

Filetto alla Rossini

5oz. sous-vide beef tenderloin, foie gras, truffle mashed potatoes, truffle rossini reduction*

 barolo, damilano "lecinquevigne", piemonte, italy

DOLCE

choice of

Tiramisu a deconstructed take on arancino's signature tiramisu

or

Bianco Mangiare roasted almond panna cotta, house made coconut sorbetto, coconut granita siciliana