

SELEZIONE \$100

Five Course
with 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, spicy garlic tomato sauce, parmigiano reggiano
🍷 *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

DEGUSTAZIONE \$130

Six Course
with 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 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