

INSALATE & ZUPPA

- Bagna Cauda** fresh vegetable crudités, warm anchovy garlic dip 21
- ★ **Haku Lei** inspired by the beautiful art and tradition of the hawaiian floral head crown - locally grown mixed greens & vegetables, red wine vinaigrette 20
- Insalata Caprese** locally grown tomatoes, burrata cheese, petite basil 20
- Zuppa di Aragosta** lobster bisque, claw meat, brioche 19

ANTIPASTI

- Carpaccio di Tonno** thinly sliced ahi, locally grown cherry tomatoes, red onion, sea asparagus, *fondo montebello* aceto balsamico di modena mustard seed vinaigrette 28
- Sauté di Vongole** fresh manila clams, garlic white wine brodo 24
- Arancini** fried pomodoro risotto croquette with bolognese and mozzarella, arrabbiata sauce 15
- Affettato Misto** great to share! italian cured soppressata, coppa, italian prosciutto crudo, salamino piccante, prosciutto cotto, parmigiano reggiano, coccoli 30
- ★ **Tartare di Gamberi e Caviale** ama ebi, caviar, light yuzu vinaigrette 40
- Fritto di Calamari** fried calamari, arrabbiata sauce 23

PASTA

- Spaghetti ai Ricci di Mare** uni, white wine garlic tomato cream sauce 39
- ★ **Cacio e Pepe** classic roman dish – pecorino romano, parmigiano reggiano, toasted black peppercorn & spaghetti prepared tableside in our imported pecorino romano cheese wheel 27
- Spaghetti alla Carbonara** local *waimana tkg* poached egg, parmigiano reggiano, cream, guanciale, truffle butter 33 🍄
- Pappardelle alla Bolognese** fresh made pappardelle, wagyu beef bolognese 33
- Tagliatelle ai Frutti di Mare** fresh made tagliatelle, blue shrimp, hokkaido scallop, light truffle oil, lemon garlic white wine sauce 40
- Spaghetti al Nero di Seppia** calamari, spicy garlic squid ink sauce 29
- Rigatoni Amatriciana** guanciale, onions, spicy garlic tomato sauce, parmigiano reggiano 26
- Spaghetti alle Vongole** fresh manila clams, garlic olive oil 34
- Risotto di Funghi** creamy four mushroom parmigiano risotto made with carnaroli rice - presented and finished tableside in our imported parmigiano reggiano cheese wheel 29 🍄

★ Recommended

Seasonal Truffles
tableside service 30
pairing recommendations are indicated by 🍄

SECONDI

- Arrosto di Agnello** smoked australian lamb chops, lamb stock demi glace 54
- Bistecca alla Fiorentina** 32oz sous-vide then grilled tomahawk steak presented tableside, broccolini, roasted rosemary potatoes, triple crunch mustard 160 🍄
- ★ **Filetto alla Rossini** 5oz. sous-vide beef tenderloin, foie gras, truffle mashed potatoes, truffle rossini reduction 65 🍄
- Pesce al Sale** salt crusted oven baked whole seabass - two filets presented tableside with roasted rosemary potatoes & herb sauce 71

PIZZA

- Pizza Prosciutto e Burrata** prosciutto, burrata cheese, mozzarella, local cherry tomatoes, arugula 30
- Pizza Margherita** mozzarella, parmigiano reggiano, basil, tomato sauce 28
- Owner's Favorite Pizza** signature pizza - shrimp, maui onion, garlic chips, mozzarella, parmigiano reggiano 31
- Pizza Tre Porcellini** prosciutto cotto, salamino piccante, salciccia, mozzarella, tomato sauce 30
- ★ **Pizza Funghi e Tartufo** eryngii, shimeji, maitake, mozzarella, gorgonzola, mascarpone, parmigiano reggiano, white truffle oil 32 🍄
- Pizza Mortadella e Pistachio** mortadella, stracciatella, mozzarella, pistachio pesto, pistachio crumble 30



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 del monferrato, braida, 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
🍷 bordeaux blend, podere sapaio "volpola", toscana, italy

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, michele chiaro, 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 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 crudités, warm anchovy garlic dip
🍷 barbera del monferrato, braida, 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