

## INSALATE & ZUPPA

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

## ANTIPASTI

<b>Carpaccio di Tonno</b>	thinly sliced ahi, locally grown cherry tomatoes, red onion, sea asparagus, cherry tomatoes, fondo montebello aceto balsamico di modena mustard seed vinaigrette * 28
<b>Impepata di Cozze</b>	sautéed fresh saltspring island b.c. mussels, garlic white wine brodo 23
<b>Arancini</b>	fried pomodoro risotto croquette with bolognese and mozzarella, arrabbiata sauce 15
<b>Affettato Misto</b>	great to share! italian cured bresaola, coppa, italian prosciutto crudo, salamino piccante, prosciutto cotto, parmigiano reggiano, coccoli 30
<b>Tartare di Gamberi e Caviale</b>	ama ebi, caviar, light yuzu vinaigrette* 40
<b>Fritto di Calamari</b>	fried calamari, arrabbiata sauce 23

## PASTA

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

### Seasonal Truffles

tableside service 30

*pairing recommendations are indicated by* 🍄

## SECONDI

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

## PIZZA

<b>Pizza Prosciutto e Burrata</b>	prosciutto, burrata cheese, mozzarella, local cherry tomatoes, arugula pesto on the side 30
<b>Pizza Margherita</b>	mozzarella, parmigiano reggiano, basil, tomato sauce 28
<b>Owner's Favorite Pizza</b>	signature pizza - shrimp, maui onion, garlic chips, mozzarella, parmigiano reggiano 31
<b>Pizza Tre Porcellini</b>	prosciutto cotto, salamino piccante, salciccia, mozzarella, tomato sauce 30
<b>Pizza Funghi e Tartufo</b>	eryngii, shimeji, maitake, mozzarella, gorgonzola, mascarpone, parmigiano reggiano, white truffle oil 32 🍄



## 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 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

### 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