



PER LA TAVOLA

ESPERIENZA DI BUFALA CASA BIANCA v 34

– tasting of 5 fresh buffalo milk cheeses flown in weekly from Fondi, Italy – add prosciutto 8

TAGLIERE MISTO

Italian experience charcuterie board – up to 2 people 24 up to 4 people 38

OLIVE OIL BY THE OUNCE

Sabrinass's Choice "Mission," Wiebe Farms, California, 2025 First Press 6 Lorenzo #1 "Cerasuola," P.D.O. Organic, Sicilia 7
Lorenzo #3 "Biancolilla," P.D.O. Organic, Sicilia 7 Masia El Altet "Picual, Arbequina," First Coupge-Pre-Envero, Spain 9

CESTINO DI PANE 6

substitute gluten free pinsa romana 3

CHEF'S EXPERIENCE 175
SOMMELIER PAIRING TIER I 100 ~ TIER II 250

CRUDI

TARTARE DI WAGYU TAJIMA* GF	34
tajima wagyu filet tartare smoked bone marrow aioli truffle pecorino kennebec potato chips dijon aioli	
TARTARE DI TONNO ROSSO SICILIANO* GF	32
bluefin tuna castelvetrano salsa verde parmigiano cracker cruschi sweet pepper calabrian chili meyer lemon pine nut shallots basil	
CARPACCIO DI SALMONE* GF	29
saikyo miso aioli garlic calabrian chili truffle basil ponzu	
CRUDO DI RICCIOLA* GF	32
hamachi white balsamic miso reduction avocado espuma crispy quinoa wasabi caviar micro cilantro	
CARPACCIO DI WAGYU TAJIMA* GF	30
tajima wagyu filet parmigiano reggiano arugula crispy leeks garlic lemon aioli	
TARTARE DI CAPESANTE* GF	28
japanese diver scallops lorenzo #1 meyer lemon fleur de sel chives	

CAVIALE

golden reserve kaluga river caviar | kennebec potato chips | cremotta | chives
– 125 –

ANTIPASTI E INSALATE

LOBSTER “CORNDOGS”	38
maine lobster tail lemon aioli	
GAMBERI DELLA CALEDONIA CON PESTO ALLA TRAPANESE GF	25
grilled caledonian blue prawns tomato almond pesto 25 yr aged balsamic vinegar	
ARANCINI	22
fried rice balls mozzarella di bufala pomodoro micro basil	
POLPETTE BRASATE AL POMODORO	18
tomato braised meatballs cremotta grilled baguette crispy basil	
BURRATA DI BUFALA DOP GF	24
lorenzo #3 olive oil chef briks black pepper mix 25 year aged balsamic vinegar sea salt tomato powder add prosciutto 8	
CAPONATA SICILIANA	25
eggplant tomato stew bocconcino di bufala pistachio basil pesto	
SALUMI MISTI	26
charcuterie medley mozzarella di bufala arugula parmigiano reggiano amalfi lemon vinaigrette	
CAPRESE CON BURRATA DI BUFALA DOP GF	32
cherry tomato medley burrata di bufala basil oil white balsamic vinaigrette	
BARBABIETOLA E CAPRINO GF	28
moscato glazed beets ricotta-goat cheese orange hazelnut vinaigrette micro greens	
TRICOLORE GF	24
baby arugula chicory radicchio blood orange roasted pine nuts parmigiano reggiano fresh Italian herbs creamy prosecco dressing	
CESARE*	22
romaine spears caesar dressing garlic ricotta pangrattato	
INSALATA MISTA GF	19
mixed greens shallots parmigiano reggiano amalfi lemon vinaigrette	

PASTA LABORATORIO

all pastas handmade - substitute gluten free pasta 3

SPAGHETTI CON POLPETTE chef and owner's all time favorite dish - spaghetti and meatballs	34
PACCHERI AI TRE POMODORI italy's most famous 3 tomato sauce basil parmigiano reggiano	32
TAGLIATELLE DAVIDUCCI rome's famous parmigiano alfredo sauce	32
CAVIAR TAGLIARINI prosecco citrus butter emulsion trio of caviar golden reserve kaluga experience	88
PENNE ALLA VODKA DI CHEF BRIK mild italian sausage "bolognese" style	36
CACIO E PEPE bucatini toasted black pepper pecorino romano	32
PAPPARDELLE BOLOGNESE 18 hour ragù 48 month red cow parmigiano	42
TAGLIOLINI AL TARTUFO v truffle pasta truffle butter emulsion (additional fresh shaved truffles MP)	38
CAVATELLI ALL'ASTICE maine lobster calabrian chili ricotta pomodoro crispy garlic lemon basil	46
MAFALDINE AI FRUTTI DI MARE prawns scallops lobster calamari calabrian chili sicilian shellfish bisque	48
GNOCCHI AL GORGONZOLA DOLCE v gorgonzola fondue chianti poached pear gel crispy potato skins	35
FETTUCCINE AI FUNGHI PORCINI v imported italian porcini mushrooms parmigiano reggiano truffle butter	34
RIGATONI RAGÙ ALLA GENOVESE napolitano short rib braised ragu onion jus	42
RAVIOLI RIPIENI DI FUNGHI v mixed mushroom duxelles truffle parmigiano reggiano fondue	38
FAZZOLETTI AL PESTO DI BASILICO v silky handkerchiefs noodle sheets pistachio basil pesto	30
RAVIOLI AI 5 FORMAGGI CON FONDUTA DI TARTUFO 5 cheese ravioli parmigiano truffle fondue	33
RISOTTO AI FUNGHI MISTI v mixed mushroom duxelles 48 month red cow parmigiano	34
AGNOLOTTI v seasonal ingredients curated by chef Brik	MP

SECONDI

SALMONE GF pan roasted salmon trio of roe prosecco beurre blanc garlic spinach hazelnuts crispy parsley	46
BRANZINO ALLA LIVORNESE GF cherry tomato DOP capers castelvetro olives garlic sautéed cannellini beans	52
POLLO JIDORI ARROSTITO IN PADELLA GF sous-vide jidori chicken tuscan roasted yukon gold potatoes lemon caper butter emulsion arugula	40
CAVOLFIORE ARROSOTO VG, GF roasted marinated cauliflower tuscan white bean "hummus" romesco sicilian chimichurri slivered almonds	32
6oz FILET MIGNON* strube ranch filet mignon chianti compound butter	85
14oz RIBEYE* strube ranch ribeye chianti compound butter	125
22oz BONE IN NY* snake river farm gold wagyu chianti compound butter	170

CONTORNI

CRISPY TRUFFLED BRUSSELS SPROUTS GF, VG 15	ROASTED MUSHROOMS GF, VG 14
ROASTED YUKON GOLD POTATOES GF, VG 14	ROASTED ASPARAGUS GF, VG 15
LOBSTER MASHED POTATOES GF 48	

weVINO

@WEVINO_WESTLAKE

GF: Gluten Free V: Vegetarian VG: Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
We politely decline all modifications. A 20% gratuity will be charged for parties of 6 or more.