

CHEF’S EXPERIENCE

– 135 –

SOMMELIER PAIRING

TIER I +100 – TIER II +250



CAVIALE

– 125 –

golden reserve kaluga river caviar

kennebec potato chips | cremotta | chives

PER LA TAVOLA

TAGLIERE MISTO GF
charcuterie board to share
serves two 22 | serves four 32

TOAST AL CAVIALE 21
brioche | cremota cheese
kaluga golden reserve caviar

PIATTO DI FROMAGGI GF 26
italian cheese experience

CRUDI

TARTARE DI WAGYU TAJIMA* GF 34
truffle pecorino | kennebec potato chips | dijon aioli

CARPACCIO DI WAGYU TAJIMA* GF 30
parmigiano reggiano | crispy leeks | garlic lemon aioli

TARTARE DI TONNO ROSSO SICILIANO* GF 32
bluefin tuna | castelvetrano salsa verde | calabrian chili
meyer lemon | pine nut | shallots

ANTIPASTI E INSALATE

CESARE* 21
romaine spears | caesar dressing
garlic ricotta pangrattato

LOBSTER “CORNDOGS” 32
maine lobster tail | lemon aioli

CAPRESE CON BURRATA GF, V 24
cherry tomato medley | burrata | basil oil
white balsamic vinaigrette

INSALATA MISTA GF, V 16
shallots | parmigiano reggiano
amalfi lemon vinaigrette

POLPETTE BRASATE AL POMODORO 20
tomato braised meatballs | cremotta

GAMBERI GF 36
grilled giant prawns
tomato almond pesto

PIZZA ALLA ROMANA

gluten free substitution 3 - add fresh truffles MP

MARGHERITA v 28
san marzano di napoli | silano di bufala | basil

DIAVOLA 34
san marzano di napoli | nduja
spianata calabrese | fontina | silano di bufala

PASTA LABORATORIO

all pastas handmade - substitute gluten free pasta 3 - add fresh truffles MP

SPAGHETTI CON POLPETTE 32
spaghetti and meatballs

PACCHERI AI TRE POMODORI v 28
italy’s most famous 3 tomato sauce

PENNE ALLA VODKA DI CHEF BRIK 34
mild italian sausage “bolognese” style

TAGLIATELLE DAVIDUCCI v 26
rome’s famous parmigiano alfredo sauce

FETTUCCINE AI PORCINI v 36
parmigiano reggiano | truffle butter

TAGLIOLINI AL TARTUFO v 42
truffle pasta | truffle emulsion

LINGUINI AL NERO DI SEPPIA ALL’ASTICE 48
maine lobster | beurre blanc | masago | chives

PAPPARDELLE BOLOGNESE 38
18 hour ragù | parmigiano reggiano

SECONDI

BRANZINO INTERO GF 52
- butterfly whole branzino | jimmy nardello chimichurri
arugula | charred lemon

POLLO JIDORI GF 42
sous-vide jidori chicken | yukon gold potatoes
lemon caper butter emulsion | arugula

FILETTO DI CARNE* GF 68
8oz r/r ranch signature prime filet mignon
chianti compound butter | arugula | yukon gold potatoes

CONTORNI

CRISPY TRUFFLED BRUSSELS SPROUTS GF, VG 15 ROASTED MUSHROOMS GF, VG 14
ROASTED YUKON GOLD POTATOES GF, VG 14

GF: Gluten Free V: Vegetarian VG: Vegan — WeVINO is a seed oil free restaurant.

@WEVINO_WESTLAKE

EXECUTIVE CHEF EDWARD BRIK • CHEF DE CUISINE LUDWIN FONSECA • GENERAL MANAGER ANDREI GARCIA STARSHAYA

*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.