

WE VINO

AMORE ITALIANO

165/PERSON

— INCLUDES A GLASS OF BUBBLES —

PRIMA PORTATA

CAPRESE REIMAGINED *GF, V*

smoked burrata | slow-roasted tomatoes | fresh strawberries  
basil oil | aged balsamic pearls

SECONDA PORTATA

CARPACCIO DI WAGYU TAJIMA\* *GF*

black truffle vinaigrette | 48-month red cow parmigiano reggiano  
lemon zest | arugula | olive oil

TERZA PORTATA

HEART-SHAPED LOBSTER AGNOLOTTI

beet-dyed agnolotti del plin | ricotta | lemon zest  
calabrian chili | chives | lobster oil

QUARTA PORTATA

DRY-AGED BISTECCA *GF*

21-day dry-aged NY strip  
bone marrow-enriched barolo jus | potato pavé with rosemary  
charred cipollini onions | black garlic & date puree

QUINTA PORTATA

DOLCE FINALE

— CHOICE OF —

AMARENA BRIGADERIOS *GF*

ruby chocolate ganache | cherry | cocoa nibs | gold leaf

— OR —

RED VELVET

cocoa-kissed mascarpone  
cream cheese | raspberry coulis | cocoa

@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. Sales tax not included. 20% gratuity will be charged.