

WINE FLIGHT
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 **26** | serves four **36**

TOAST AL CAVIALE **24**
brioche | creme fraiche | kaluga
golden reserve caviar

PIATTO DI FORMAGGI *GF* **26**
chef's selection of cheese

CRUDI

TARTARE DI TONNO ROSSO SICILIANO* *GF* **36**
bluefin tuna | castelvetrano salsa verde | calabrian chili
meyer lemon | pine nut | shallots

CARPACCIO DI WAGYU TAJIMA* *GF* **32**
parmigiano reggiano | crispy leeks | garlic lemon aioli

ANTIPASTI E INSALATE

CESARE* **21**
romaine spears | caesar dressing
garlic ricotta pangrattato

ARANCINI *V* **23**
acquerello | tomato bisque | bufala
mozzarella | basil

CAPRESE CON BURRATA *GF, V* **26**
cherry tomato medley | burrata | basil oil
white balsamic vinaigrette

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

POLPETTE BRASATE AL POMODORO **24**
tomato braised meatballs | creme fraiche

PIZZA ALLA ROMANA

gluten free substitution **3** - add fresh truffles **MP**

MARGHERITA *V* **28**
san marzano di napoli | silano di bufala | basil

BIANCA *V* **34**
black truffle cremotta | fontina | mozzarella

PASTA LABORATORIO

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

BUCCATINI CON POLPETTE **32**
bucatini and meatballs

PACCHERI AI TRE POMODORI *V* **30**
italy's most famous 3 tomato sauce

PENNE ALLA VODKA **34**
mild italian sausage "bolognese" style

PAPPARDELLE BOLOGNESE **38**
18 hour ragù | parmigiano reggiano

LINGUINI AL NERO DI SEPPIA CON ASTICE **52**
maine lobster | beurre blanc | masago | chives

SPINACH CACIO E PEPE *V* **28**
parmigiano reggiano | voitsperifery black
pepper

SECONDI

- vino rosso sauce 2 Oz pour \$7 - peppercorn sauce 2 Oz pour \$7 - add fresh truffles **MP**

BRANZINO INTERO *GF* **61**
- butterfly whole branzino | chimichurri
arugula | charred lemon

POLLO JIDORI *GF* **48**
jidori chicken | yukon gold potatoes | lemon
caper butter | arugula

FILETTO DI CARNE* *GF* **69**
8oz r/r ranch signature prime filet mignon
vino rosso sauce | arugula | yukon gold potatoe

CONTORNI

BRUSSELS SPROUTS *GF, VG* **19**

MUSHROOMS *GF, VG* **18**

YUKON GOLD POTATOES *GF, VG* **21**

GF: Gluten Free V: Vegetarian VG: Vegan

@WEVINO_WESTLAKE

• EXECUTIVE CHEF LUDWIN SANCHEZ • GENERAL MANAGER ANDREI GARCIA STARSHAYA SOUS CHEF JB DE FREITAS

*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.