

DANCING WITH THE STARS

\$159

Aperitivo by Acquerello

Capesante, Oro e Zafferano
Hokkaido Scallops / Saffron / Gold
Add Osetra Caviar Reserve + \$ 35

Merluzzo e Polenta
Alaskan Cod / Thermidor / Parsley

Omelette Surprise
Surprise / Surprise / Surprise
Add Alba Fresh Black Truffles + \$ 35

Cioccolato, Pompelmo e Rabarbaro
Chocolate / Graprefruit / Rhubarb

Agnello in Crosta di Pistacchio
Lamb / Pistacchio / Eggplant

Or

A5 Japanese Wagyu alla Mugnaia + \$ 60
Hokkaido A5 Wagyu / Barolo Wine / Asparagus

Ramen all'Italiana
Filet Mignon / Rigatoni / Calamari

Degustazione di Dolci
Assortment of Pastries

A WALK IN THE GARDEN

\$139

Aperitivo by Acquerello

Insalata Martini e Zenzero
Ginger / Guacamole / Radish

Funghi, Oro e Zafferano
Mushrooms / Saffron / Gold

Bismark di Asparagi
White Asparagus / Omelette / Barolo Wine
Add Alba Fresh Black Truffles + \$ 35

Cioccolato, Pompelmo e Rabarbaro
Chocolate / Graprefruit / Rhubarb

Rossini Acquerello
Eggplant / Daikon Foie / Truffle

Ramen all'Italiana
Cauliflower / Rigatoni / Quail Egg

Degustazione di Dolci
Assortment of Pastries

DISHES ARE SUBJECT TO CHANGE DUE TO AVAILABILITY AND SEASONALITY

WINE PAIRING

| QUEEN OF HEARTS | \$129

Emphasizing a dynamic harmony of flavors between the wine and menu, you will experience this old but at the same time innovative approach to winemaking through our unique and "foolish" minds. These wines capture the essence of their terroir - both of the landscape, and of the people that inhabit it.

| THROUGH THE LOOKING-GLASS | \$199

Through a visionary approach to wine pairing, Chef Silvio and our Sommeliers will transport you to Italy to discover rare treasures from the greatest winemakers and vineyards of our country. In the search of the perfect balance of flavors, each wine is chosen to complement and elevate Silvio's culinary creations. Prepare yourself for some of the most precious Italian wines, some of which may never be experienced again, masterpieces we are honored to share with you.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

4-COURSE DINNER \$99

TUESDAY THROUGH THURSDAY

| CHEF'S SIGNATURE |

Capesante, Oro e Zafferano
Hokkaido Scallops / Saffron / Gold
Add Osetra Caviar Reserve + \$ 35

Parmigiano e Menta
Pasta / 24 M Parmigiano / Mint
Add Alba Fresh Black Truffles + \$ 35

Agnello in Crosta di Pistacchio
Lamb / Pistacchio / Eggplant
Or
A5 Japanese Wagyu alla Mugnaia + \$ 60
Hokkaido A5 Wagyu / Barolo Wine / Asparagus

Degustazione di Dolci

| VEGETARIAN |

Funghi, Oro e Zafferano
Mushrooms / Saffron / Gold

Omelette Surprise
Surprise / Surprise / Surprise
Add Alba Fresh Black Truffles + \$ 35

Rossini Acquerello
Eggplant / Daikon Foie / Truffle

Degustazione di Dolci
Assortment of Pastries

