

## Spuntini

Snacks for the Table

**CRISPY BLOWFISH TAILS** 16  
Fennel, Salsa Verde, Charred Lemon

**DELICATA SQUASH CHIPS** 13  
Ricotta, Apple Conserva, Sage

**HOUSE-CURED OLIVES** 8  
Citrus, Rosemary, Chilies

**BRAISED BABY OCTOPUS** 17  
Spicy Tomato Broth, Fregola, Basil

**NANA'S STUFFED PEPPERS** 12  
Pancetta, Pecorino, Parsley

**BAKED BAY SCALLOPS** 16  
Capers, Bread Crumbs, Calabrian Chile

**POTATO FOCACCIA PINWHEEL** 6  
Basil Pesto, Parmigiano Fonduta, Black Pepper  
*Proceeds Support Hunger Is*

## Crudo e Crostacei

Raw Bar

\* **MARINATED TURBOT** 16  
Passion Fruit, Mustard Seed, Fennel

\* **PACIFIC OYSTERS** 21  
Limoncello Granita, Pink Peppercorn, Borage

\* **NANTUCKET BAY SCALLOPS** 19  
'Nduja, Apple, Lime

\* **YELLOW FIN TUNA** 22  
Blood Orange, Radish, Chilies

\* **PACIFIC AMBERJACK** 18  
Stuffed Cherry Peppers, Capers, Lemon

\* **TRE ASSAGGI** 36  
Tasting of Three Crudi

## Caviale e Mozzarella

\* Caviar & Mozzarella

Warm Zeppole, Prosciutto, Caramelized Onion, Wild Flower Honey

### CHOICE OF MOZZARELLA

D.O.P. Mozzarella Di Buffalo 21

Smoked Burrata 18

California Stracciatella 19

### ADD CAVIAR

Golden Osetra AQ

Kaluga AQ

White Sturgeon 55

Smoked Trout 25

## Antipasti

Cold & Hot Small Plates

**FRIED RAINBOW CAULIFLOWER** 19  
Guanciale, Sea Urchin, Finger Lime

**INSALATA TRI COLORE** 14  
Chicories, Semolina Croutons, "Negroni Vinaigrette"

**MORTADELLA & SUNCHOKES** 16  
Truffle Vinaigrette, Pistachio

\* **WILD MUSHROOM RAGÙ** 17  
Wild Mushrooms, Pine Nut, Farm Egg, Speck

**SPICY SHRIMP & CHICKPEA PANCAKE** 18  
Calabrian Chile, Saffron Aioli, Escarole

## Pizza

Brick Oven Pizza

**POLPO** 28  
Octopus "Peperoni", Sicilian Oregano, Pickled Peppers

**LOBSTER AND BURRATA** 38  
Roasted Garlic, Endive, Honey

**MARGHERITA** 18  
Fiore di Latte, Basil, Olive Oil

**SOPPRESSATA** 21  
Hot Italian Sausage, Mozzarella, Lardo

\* **CARBONARA** 22  
Egg, Potato, Guanciale  
Add Black Truffles 20

## Pasta Fatta in Casa

All Pastas Made In House

**PUMPKIN AGNOLOTTI** 28  
Dungeness Crab, Truffle, Sea Urchin

**TAGLIATELLE AL NERO** 24  
Saffron Cream, Mussels, Preserved Lemon

**RIGATONI "ALL'AMATRICIANA DI MARE"** 21  
Smoked Tuna Belly, Pecorino Romano, Guanciale

**RICOTTA CAVATELLI** 23  
Lamb Sugo, Winter Peas, Walnut Gremolata

**CHESTNUT GEMELLI** 23  
Parmigiano-Reggiano, Duck Liver Ragù, Chestnut Pasta

**SPELT & RYE SPAGHETTI** 22  
Parsnip "Bolognese", Green Garlic, Colatura

## Arrosti di Pesce

\* Grilled Wild Fish | Served with Choice of Salsa Verde, Livornese, or Smoked Butter

Premium Fish from Our Coast and the Mediterranean Sea

**GRILLED LOBSTER** 59  
Butter-Basted

**WHOLE BRANZINO** 53

**PESCE DEL GIORNO** AQ  
Catch of the Day

**TURBOT 'T-BONE** 54

**MONKFISH TAIL 'OSSOBUOCO'** 35

**OCEAN TROUT** 34

## Carni da Pascolo

Pasture-Raised Meats

\* **20 DAY DRY-AGED FLANNERY'S NY** 56  
Lardo-Wrapped Scallions

\* **BRICK-PRESSED CHICKEN** 28  
Chickpea Conserva

\* **DRY-AGED ROASTED DUCK** 52  
Lavender Honey & Fennel Seed Mostarda

## Contorni

Seasonal Market Vegetables

**FRIED BRUSSELS SPROUTS** 9  
Black Garlic - "Bagna Caùda"

**HEIRLOOM CARROTS** 9  
Sweet & Sour, Carrot Crumb

**BROCCOLI DI CICCIO** 8  
Calabrian Chile, Preserved Orange

**CRISPY SMASHED POTATOES** 8  
Bottarga, Roasted Garlic

**GRIST & TOLL POLENTA** 11  
Fresh Mozzarella, Pomodoro

**SAUTÉED ESCAROLE** 8  
White Wine, Toasted Garlic

## Esperienze Cal Mare

Chef's Exploration of Coastal Italian Cuisine

**ITINERARIO** 90

A Tour of Signature & Seasonal Highlights

**ABBONDANZA** 175

Chef's Extravagant Culinary Journey

We please ask that all guests at the table enjoy the same menu for the best dining experience