

Caviare e Mozzarella

*Caviar & Mozzarella

Warm Zeppole, Prosciutto, Caramelized Onion, Wild Flower Honey

CAVIAR

Smoked Trout 32
White Sturgeon 65
Kaluga 105
Golden Osetra 205

CHOICE OF MOZZARELLA

Smoked Burrata
California Stracciatella
D.O.P. Mozzarella di Bufala

Crudo e Crostacei

Raw Bar

* **PACIFIC AMBERJACK CRUDO** 21
Snap Peas, Cara Cara Orange, Almond

* **PACIFIC OYSTERS** 24
Limoncello Granita, Buddha's Hand, Borage

* **YELLOW FIN TUNA CRUDO** 22
Kiwi, Black Olive, Coriander

Antipasti

Cold & Hot Small Plates

ANTIPASTO ITALIANO 21
Mortadella, Stuffed Peppers, Olives

BRAISED BABY OCTOPUS 22
Spicy Tomato Broth, Fregola, Basil

CRISPY SAND DABS 18
Fennel, Salsa Verde, Charred Lemon

SPICY SHRIMP & CHICKPEA PANCAKE 19
Calabrian Chili, Saffron Aioli, Escarole

* **WILD MUSHROOM RAGÙ** 20
English Peas, Farm Egg, Hazelnut

INSALATA TRICOLORE 14
Chicories, Semolina Croutons, "Negroni Vinaigrette"

BAKED SCALLOP 18
Capers, Bread Crumbs, Sicilian Oregano

POTATO FOCACCIA PINWHEELS 10
Basil Pesto, Black Pepper, Parmigiano Fonduta

Jewels of the Sea

Salted "Pasta-Baked" Branzino 64

ORIGIN: Cyprus

FLAVOR PROFILE: Delicate, Mild, Flaky

WINE PAIRING: Carricante

Whole-Roasted John Dory 74

ORIGIN: Wild Caught from the Atlantic Coast

FLAVOR PROFILE: Firm Meat, Slightly Sweet, Low Fat

WINE PAIRING: Vermentino

Tuscan-Fried Whole Snapper 48

ORIGIN: New Zealand

FLAVOR PROFILE: Firm Meat, Mild Nutty Flavor

WINE PAIRING: Falanghina

Whole-Roasted Turbot AQ

ORIGIN: Spain

FLAVOR PROFILE: Firm Meat, Large Flake, Mild Flavor

WINE PAIRING: Malvasia

Whole-Grilled Lobster "Scampi-Style" 69

ORIGIN: Maine

FLAVOR PROFILE: Meaty, Sweet, Succulent

WINE PAIRING: Malvasia

Esperienze Cal Mare

Chef's Exploration of Coastal Italian Cuisine

Taste of Cal Mare 69
Choice of one Crudo, one Antipasti & one Pasta or Pizza

Tour of Cal Mare 90
Six Courses of Signature & Seasonal Highlights

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

Pasta Fatta in Casa

All Pasta Made in House

BEET CAMPANELLE 22
Goat Cheese, Sage, Black Sesame Streusel
Add 14-Hour Bolognese \$6

TAGLIATELLE AL NERO 25
Mussels, Saffron Cream, Preserved Lemon

RIGATONI "ALL'AMATRICIANA DI MARE" 22
Smoked Tuna Belly, Guanciale, Pecorino Romano

EGG YOLK BUCATINI 26
Braised Oxtail, Caramelized Onion, Parmigiano

LOBSTER AGNOLOTTI 32
Burrata, Stinging Nettle, Pink Peppercorn

Pizza

Brick Oven Pizzas

SPICY CRAB & SEA URCHIN 38
Zucchini, Fennel Pollen, Calabrian Chile

MARGHERITA 18
Fiore di Latte, Basil, Olive Oil

* **CARBONARA** 23
Farm Egg, Potato, Guanciale

Secondi

From The Wood-Fired Grill

* **KUROBUTA PORK CHOP** 38
Fig Mostarda, Pistachio Crumb

* **20 DAY DRY-AGED FLANNERY'S NY** 62
Lardo-Wrapped Scallions

* **BRICK-PRESSED CHICKEN** 32
Chickpea Conserva

MONKFISH "OSSOBUCO" 36
Brussels Sprouts, "Bagna Caùda"

GRILLED BRANZINO 41
Potatoes, Smoked Butter

Trio of Sides 18

CRISPY SMASHED POTATOES
PEA SHOOTS
SPROUTING BROCCOLI

ITALIAN WINE TOUR 45

Tasting of Three Wines from the North to South of Italy

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. Please be sure to kindly inform your server/bartender of any allergies and/or dietary restrictions.