

Caviare e Mozzarella

*Caviar & Mozzarella

Warm Zeppole, Prosciutto, Caramelized Onion, Wild Flower Honey

CAVIAR

Smoked Trout 35
White Sturgeon 65
Kaluga 130
Golden Osetra 205

CHOICE OF MOZZARELLA

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

Crudo e Crostacei

Raw Bar

* AMBERJACK CRUDO 21

Snap Pea, Golden Nugget Mandarin, Grilled Ramps

* YELLOWFIN TUNA CRUDO 23

Kiwi, Black Olive, Coriander

* PACIFIC OYSTERS 24

Limoncello Granita, Pink Peppercorn, Borage

Antipasti

Cold & Hot Small Plates

ANTIPASTO ITALIANO 21

Mortadella, Stuffed Peppers, Olives

BRAISED BABY OCTOPUS 22

Spicy Tomato Broth, Fregola, Basil

ASPARAGUS FRITTI 17

Meyer Lemon Aioli, Poppy Seed, Cured Egg Yolk

SPICY SHRIMP & CHICKPEA PANCAKE 20

Calabrian Chili, Saffron, Escarole

FRIED RAINBOW CAULIFLOWER 19

Guanciale, Sea Urchin, Garlic Streusel

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

Limited quantities available daily. Please ask your Server.

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
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, Lobster Roe Butter

Pizza

Brick Oven Pizzas

FUNGHI 24

Ramp Pesto, Fontina, Lardo

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

Pea Tendrils, Salsa Verde

GRILLED BRANZINO 41

Pee Wee 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.