

Caviare e Mozzarella

*Caviar & Mozzarella

Warm Zeppole, Prosciutto, Caramelized Onion, Wild Flower Honey

CAVIAR

Smoked Trout 38
White Sturgeon 60
Kaluga 130

CHOICE OF MOZZARELLA

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

Crudo e Crostacei

Raw Bar

* AMBERJACK CRUDO 19

Grilled Avocado, Cucumber, Pickled Plum

* YELLOWFIN TUNA CRUDO 21

Kiwi, Black Olive, Coriander

* PACIFIC OYSTERS 24

Limoncello Granita, Pink Peppercorn, Borage

Antipasti

Cold & Hot Small Plates

ROMAN-STYLE ARTICHOKE 17

Mortadella, Pistachio, Black Truffle Vinaigrette

BRAISED BABY OCTOPUS 20

Spicy Tomato Broth, Fregola, Basil

STRING BEAN "FRIES" 16

Charred Lemon, Poppy Seed Aioli, Cured Egg Yolk

SPICY SHRIMP & CHICKPEA PANCAKE 19

Saffron, Escarole, Calabrian Chile

HEIRLOOM TOMATOES & BURRATA 18

Peaches, Shishito Peppers, White Tomato Mousse

LITTLE GEM LETTUCES 15

Tomato Raisins, Sicilian Oregano, Tonnato Dressing

BAKED SCALLOP 18

Capers, Bread Crumbs, Castelvetro Olives

POTATO FOCACCIA PINWHEELS 10

Basil Pesto, Black Pepper, Parmigiano Fonduta

Jewels of the Sea

Hand-Selected & Specially Prepared Whole Fish

Salted "Pasta-Baked" Branzino 58

ORIGIN: Cyprus

FLAVOR PROFILE: Delicate, Mild, Flaky

WINE PAIRING: Gaglioppo

Roasted John Dory 68

ORIGIN: Wild Caught from the Atlantic Coast

FLAVOR PROFILE: Firm Meat, Slightly Sweet, Low Fat

WINE PAIRING: Vermentino

Tuscan-Fried Red Snapper 48

ORIGIN: New Zealand

FLAVOR PROFILE: Firm Meat, Mild Nutty Flavor

WINE PAIRING: Falanghina

Roasted Turbot AQ

ORIGIN: Spain

FLAVOR PROFILE: Firm Meat, Large Flake, Mild Flavor

WINE PAIRING: Fiano

Grilled Lobster "Scampi-Style" 58

ORIGIN: Maine

FLAVOR PROFILE: Meaty, Sweet, Succulent

WINE PAIRING: Salina Bianco

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

CORN CAVATELLI 22

"Cacio e Pepe", Summer Truffle, Chive Blossom

CALAMARATA AL NERO 24

'Nduja, Mussels & Squid, Fava Beans

RIGATONI "ALL'AMATRICIANA DI MARE" 21

Smoked Tuna Belly, Guanciale, Pecorino Romano

EGG YOLK PAPPARDELLE 25

White Bolognese, Sicilian Almonds, Parmigiano

SAFFRON SPAGHETTI 29

Spicy Lobster, Toasted Garlic, Cherry Tomato

GRANO ARSO RAVIOLI 24

Burnt Wheat, Artichoke Sofrito, Smoked Honey

Pizza

Brick Oven Pizzas

MUSHROOM 20

Ramp Pesto, Fontina, Lardo

MARGHERITA 18

Fiore di Latte, Basil, Olive Oil

* CARBONARA 21

Farm Egg, Potato, Guanciale

Add Black Summer Truffles \$15

Secondi

From The Wood-Fired Grill

* DUROC HERITAGE PORK CHOP 33

Cherry Mostarda, Pistachio Crumb

* FLANNERY'S DRY-AGED NY STRIP 56

Lardo-Wrapped Scallions, Salsa Verde

* BRICK-PRESSED CHICKEN 28

Chickpea Conserva, Grilled Stone Fruit

FAROE ISLAND SALMON 32

Eggplant Caponata, Squash, Pine Nuts

GRILLED BRANZINO 34

Pee Wee Potatoes, Smoked Butter

Trio of Sides 18

CRISPY SMASHED POTATOES
BLISTERED SHISHITO PEPPERS
CREAMED CORN POLENTA

ITALIAN WINE TOUR 45

Tasting of Three Wines from
the North to South of Italy