

## 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