

Caviare e Mozzarella

*Caviar & Mozzarella

Warm Zeppole, Prosciutto, Caramelized Onion, Wild Flower Honey

CAVIAR

Smoked Trout 38
White Sturgeon 60
Duo of Caviars 45 / 90

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 22

Kiwi, Black Olive, Coriander

* PACIFIC OYSTERS 24

Limoncello Granita, Pink Peppercorn, Borage

Antipasti

Cold & Hot Small Plates

ROMAN-STYLE SUNCHOKE 17

Mortadella, Sicilian Pistachio, Black Truffle Vinaigrette

BRAISED BABY OCTOPUS 20

Spicy Tomato Broth, Fregola, Basil

PROSCIUTTO DI PARMA 19

Summer Melon, Basil, Watermelon Vinaigrette

SPICY SHRIMP & CHICKPEA PANCAKE 19

Saffron, Escarole, Calabrian Chile

HEIRLOOM TOMATO & BURRATA 18

Shishito Pepper, Peach, White Tomato Mousse

LITTLE GEM LETTUCE 15

Tomato Raisin, Sicilian Oregano, Tonnato Dressing

BAKED SCALLOP 18

Pancetta, Caper, Castelvetro Olive

POTATO FOCACCIA PINWHEELS 13

Basil Pesto, Parmigiano Fonduta, Black Pepper

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" 65

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", Garlic Streusel, Chive

RED PEPPER GEMELLI 24

Manila Clam, Broccoli, Spicy Sausage

RIGATONI "ALL'AMATRICIANA DI MARE" 21

Smoked Tuna Belly, Guanciale, Pecorino Romano

EGG YOLK PAPPARDELLE 25

White Bolognese, Sicilian Almond, Parmigiano

SAFFRON SPAGHETTI 32

Spicy Lobster, Toasted Garlic, Cherry Tomato

RICOTTA AGNOLOTTI 26

Artichoke, Smoked Honey, Black Truffle Butter

Pizza

Brick Oven Pizzas

EGGPLANT PARMIGIANA 20

Ricotta, Tomato, Crispy Onion

MARGHERITA 19

Fior di Latte, Basil, Olive Oil

* CARBONARA 21

Farm Egg, Potato, Guanciale

Secondi

From The Wood-Fired Grill

* DUROC HERITAGE PORK CHOP 33

Apricot Mostarda, Pistachio, Fig

* 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 Nut

* GRILLED BRANZINO 34

Pee Wee Potato, Smoked Butter

Trio of Sides 18

CRISPY SMASHED POTATOES

BROCCOLI DI CICCIO

CREAMED CORN POLENTA

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.

@CALMARERESTAURANT