

Spuntini

Snacks for the Table

CRISPY SAND DABS 16
Fennel, Salsa Verde, Charred Lemon

DELICATA SQUASH CHIPS 13
Ricotta, Apple Conserva, Sage

HOUSE-CURED OLIVES 8
Citrus, Rosemary, Chilies

BRAISED BABY OCTOPUS 17
Spicy Tomato Broth, Fregola, Basil

NANA'S STUFFED PEPPERS 12
Pancetta, Pecorino, Parsley

BAKED BAY SCALLOPS 16
Capers, Bread Crumbs, Calabrian Chile

POTATO FOCACCIA PINWHEEL 6
Basil Pesto, Parmigiano Fonduta, Black Pepper

Proceeds Support Hunger Is

Crudo e Crostacei

Raw Bar

* **MARINATED TURBOT** 16
Passion Fruit, Mustard Seed, Fennel

* **PACIFIC OYSTERS** 21
Limoncello Granita, Pink Peppercorn, Borage

* **NANTUCKET BAY SCALLOPS** 19
'Nduja, Apple, Lime

* **YELLOW FIN TUNA** 22
Blood Orange, Radish, Chilies

* **PACIFIC AMBERJACK** 18
Stuffed Cherry Peppers, Capers, Lemon

* **TRE ASSAGGI** 36
Tasting of Three Crudi

Caviale e Mozzarella

* Caviar & Mozzarella

Warm Zeppole, Prosciutto, Caramelized Onion, Wild Flower Honey

CHOICE OF MOZZARELLA

D.O.P. Mozzarella Di Buffalo 21

Smoked Burrata 18

California Straciatella 19

ADD CAVIAR

Golden Osetra AQ

Kaluga AQ

White Sturgeon 55

Smoked Trout 25

Antipasti

Cold & Hot Small Plates

FRIED RAINBOW CAULIFLOWER 19
Guanciale, Sea Urchin, Finger Lime

INSALATA TRI COLORE 14
Chicories, Semolina Croutons, "Negroni Vinaigrette"

MORTADELLA & SUNCHOKES 16
Truffle Vinaigrette, Pistachio

* **WILD MUSHROOM RAGÙ** 17
Wild Mushrooms, Hazelnut, Farm Egg, Speck

SPICY SHRIMP & CHICKPEA PANCAKE 18
Calabrian Chile, Saffron Aioli, Escarole

Pizza

Brick Oven Pizza

POLPO 28

Octopus "Pepperoni", Sicilian Oregano, Pickled Peppers

LOBSTER AND BURRATA 38
Roasted Garlic, Endive, Honey

MARGHERITA 18
Fiore di Latte, Basil, Olive Oil

SOPPRESSATA 21
Hot Italian Sausage, Mozzarella, Lardo

* **CARBONARA** 22
Egg, Potato, Guanciale
Add Black Truffles 20

Pasta Fatta in Casa

All Pastas Made In House

PUMPKIN AGNOLOTTI 28
Dungeness Crab, Truffle, Sea Urchin

TAGLIATELLE AL NERO 24
Saffron Cream, Mussels, Preserved Lemon

RIGATONI "ALL'AMATRICIANA DI MARE" 21
Smoked Tuna Belly, Pecorino Romano, Guanciale

EGG YOLK BUCATINI 24
Braised Oxtail, Caramelized Onion, Parmigiano

RICOTTA CAVATELLI 23
Pork Sugo, Spring Peas, Black Walnut Gremolata

SPELT & RYE SPAGHETTI 22
White Anchovy, Green Garlic, Meyer Lemon

Arrosti di Pesce

* Grilled Wild Fish | Served with Choice of Salsa Verde, Livornese, or Smoked Butter
Premium Fish from Our Coast and the Mediterranean Sea

MONKFISH TAIL 'OSSOBUCO' 35

GRILLED LOBSTER 59

WHOLE BRANZINO 53

OCEAN TROUT 34

Carni da Pascolo

Pasture-Raised Meats

* **20 DAY DRY-AGED FLANNERY'S NY** 56
Lardo-Wrapped Scallions

* **BRICK-PRESSED CHICKEN** 28
Chickpea Conserva

* **DRY-AGED ROASTED DUCK** 52
Lavender Honey & Fennel Seed Mostarda

Contorni

Seasonal Market Vegetables

BRUSSELS SPROUTS 9
Black Garlic "Bagna Caùda"

HEIRLOOM CARROTS 9
Sweet & Sour, Carrot Crumb

BROCCOLI DI CICCIO 8
Calabrian Chile, Preserved Orange

CRISPY SMASHED POTATOES 8
Bottarga, Roasted Garlic

GRIST & TOLL POLENTA 11
Fresh Mozzarella, Pomodoro

SAUTÉED ESCAROLE 8
White Wine, Toasted Garlic

Esperienze Cal'Mare

Chef's Exploration of Coastal Italian Cuisine

ITINERARIO 90

A Tour of Signature & Seasonal Highlights

ABBONDANZA 175

Chef's Extravagant Culinary Journey

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