

Raw Bar

* **BLUEFIN TUNA CRUDO** 23
Blood Orange, Chili Oil, Mint

* **PACIFIC OYSTERS** 24
Limoncello Granita, Pink Peppercorn, Borage

* **BEEF CARPACCIO** 19
Bagna Càuda, Wild Arugula, Parmigiano-Reggiano

Antipasti

Cold & Hot Small Plates To Start

POTATO FOCCACIA PINWHEELS 13
Basil Pesto, Parmigiano Fonduta, Black Pepper

SAFFRON ARANCINIS 12
Green Marinara, Smoked Mozzarella

GRILLED OCTOPUS 22
Chickpea, Guanciale, Lemon

BAKED SCALLOP 'CASINO' 18
Castelvetro Olive, Caper, Sicilian Oregano

LITTLE GEM LETTUCE 16
Truffle Vinaigrette, Preserved Lemon, Grana Padano

NANA'S MEATBALLS 12
Sugo, Ricotta, Marinara

RAINBOW CAULIFLOWER 15
Uni, Lardo, Garlic Streusel

CRISPY BLOWFISH 18
Fennel, Salsa Verde, Charred Lemon

Mozzarella e Caviale

Signature Mozzarella Service

WARM ZEPPOLE 18
Prosciutto di Parma, Stracciatella, Wildflower Honey

Add Caviar

Trout Roe 30 | Kaluga 75

Brick Oven Pizza

MARGHERITA 19
Fior di Latte, Basil, Olive Oil

BUTCHER'S 24
Pepperoni, Red Onion, Oregano

NAPOLITANO 20
Olive, Anchovy, Caper

THREE-CHEESE 22
Shaved Brussels Sprouts, Scallion, Roasted Garlic

House-Made Pasta

ORECCHIETTE 24
Broccoli di Ciccio, Fennel Sausage, Meyer Lemon

EGG YOLK PAPPARDELLE 26
Braised Short Rib, Truffle Butter, Grana Padano

LOBSTER MAFALDINE 35
Cherry Tomato, Calabrian Chili, Parmesan

RICOTTA AGNOLOTTI 23
Cauliflower, Brown Butter, Pine Nut

SPAGHETTI "ALL'AMATRICIANA DI MARE" 24
Pecorino Romano, Smoked Tuna Belly, Spicy Tomato

BLACK TRUFFLE LASAGNA 30
Stracciatella, Spinach, Ricotta

RIGATONI CARBONARA 24
Guanciale, Roasted Garlic, Black Pepper

Classics

* **FLANNERY'S DRY-AGED NY STRIP** 52
Lardo-Wrapped Scallion, Salsa Verde

* **BRICK-PRESSED CHICKEN** 28
Creamy Polenta, Roasted Celery Root, Crispy Sage

* **DRY-AGED DUCK BREAST** 45
Quince Mostarda, Toasted Hazelnut, Mustard Greens

* **ARCTIC CHAR** 35
Caramelized Fennel, Eggplant Caponata

* **GRILLED BRANZINO** 34
Pee Wee Potato, Smoked Butter

* **MILK FED VEAL CHOP** 47
Porcini Mushrooms, Baby Turnips, Marsala Sauce

Tour of Cal Mare

Journey of Signature Dishes
& Seasonal Highlights

six courses 85

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

Sides

CRISPY SMASHED POTATOES 9

SPAGHETTI SQUASH 8

BRUSSELS SPROUTS 'AGRODOLCE' 9

*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