

Mozzarella e Caviale

Warm Zeppole, Prosciutto, Caramelized Onion, Wild Flower Honey

CHOICE OF MOZZARELLA

D.O.P. Mozzarella di Bufala

Smoked Burrata

California Stracciatella

CHOICE OF CAVIAR

Black River Golden Osetra 75

Smoked Trout 35

Crudo & Antipasti

Choice of One

SPICY CHICKPEA FARINATA

Dungeness Crab, Green Garlic, Pea Shoots

* PACIFIC OYSTERS

Limoncello Granita, Pink Peppercorn, Borage

WHITE ASPARAGUS 'PARMIGIANA'

Parmigiano-Reggiano, Béchamel, Spiced Pepita

LITTLE GEM LETTUCE

Truffle Vinaigrette, Preserved Lemon, Grana Padano

* SPANISH BLUEFIN TUNA CRUDO

Blood Orange, Chili Oil, Mint

Supplement \$8

Primi

Choice of One

RICOTTA LASAGNA

Spinach, Stracciatella, Black Truffle

RIGATONI CARBONARA

Guanciale, Roasted Garlic, Black Pepper

SPAGHETTI AL BAROLO

Braised Short Rib, Cauliflower, Truffle Butter

SAFFRON RISOTTO

Veal Cheek 'Milanese', Salsify, Sherry

POTATO GNOCCHI

Maine Lobster, Crescenza Fonduta, Celery Root

Supplement \$12

Secondi

Choice of One

* FLANNERY'S WAGYU NY STRIP

Lardo-Wrapped Scallion, Salsa Verde, Roasted Sunchoke

* DIVER SCALLOPS

Rainbow Cauliflower, Balsamic, Cashew

* SUCKLING PIG PORCHETTA

Black Pepper-Apricot Conserva, Braised Kale, Sage Gremolata

'PASTA-BAKED' BRANZINO for two

Peewee Potato, Smoked Butter, Swiss Chard

* DRY-AGED DUCK BREAST for two

Quince Mostarda, Toasted Hazelnut, Mustard Greens

Supplement \$20

Dolci

Choice of One

CANNOLI

Amarena Cherry, Sicilian Almonds, Dark Chocolate

APPLE CROSTATA

Vanilla Gelato, Rum-Soaked Raisin, Cinnamon

PISTACHIO BOMBOLONI

Tangerine Crema, Candied Kumquats

CHOCOLATE BUDINO

Gianduja, Salted Caramel, Hazelnut Crunch

four-course menu 75

@CALMARERESTAURANT

*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.