

Raw Bar

* **YELLOWFIN TUNA TARTARE** 22
Tonnato, Pickled Pepper, Caperberry

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

Antipasti

Cold & Hot Small Plates To Start

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

GRILLED OCTOPUS 22
Chickpea, Guanciale, Lemon

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

BUTTER LETTUCE 16
Truffle Vinaigrette, Preserved Lemon, Grana Padano

NANA'S MEATBALLS 12
Sugo, Ricotta, Marinara

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

Classics

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

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

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

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

* **PORK CHOP MILANESE** 32
Winter Chicory, Pomegranate, Tarragon

Sides

CRISPY SMASHED POTATOES 9

BROCCOLINI 8

BRUSSELS SPROUTS 'AGRODOLCE' 9

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

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

Hand-Made Pasta

ORECCHIETTE 24
Broccoli di Ciccio, Fennel Sausage, Meyer Lemon

MAFALDINE 35
Maine Lobster, Cherry Tomato, Calabrian Chili

RICOTTA AGNOLOTTI 23
Cauliflower, Brown Butter, Pine Nut

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

LASAGNA ROTOLO 23
Bolognese, Pomodoro, Basil

RIGATONI CARBONARA 24
Guanciale, Roasted Garlic, Black Pepper

Jewels of the Sea

Hand-Selected & Specially Prepared Whole Fish

"Pasta-Baked" Branzino 54

ORIGIN: Cyprus
FLAVOR PROFILE: Delicate, Mild, Flaky

Calabrese-Fried Red Snapper 52

ORIGIN: New Zealand
FLAVOR PROFILE: Firm Meat, Mild Nutty Flavor

Roasted Turbot 100

ORIGIN: Spain
FLAVOR PROFILE: Firm Meat, Large Flake, Mild Flavor

Grilled Lobster 65

ORIGIN: Maine
FLAVOR PROFILE: Meaty, Sweet, Succulent

Limited Quantities Available Daily

HELP US GIVE BACK

Bring in Any Italian Canned Food Through December 23rd
& Enjoy a Cocktail or Dessert on Us

All Donations Will Be Gifted to LA Regional Food Bank

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

*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.



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