

- PESCE PALLA FRITTO** 15
Crispy Blowfish Tails, Fennel, Salsa Verde
- PATATINE ZUCCA E RICOTTA** 12
Squash Chips, Lemon Ricotta, Persimmon Conserva

FOCACCIA DI PATATE 6
Basil Pesto, Parmigiano Fonduta
Proceeds Support Hunger Is

- CALAMARI RIPIENI** 14
Stuffed California Squid, 'Nduja, Hazelnut, Valencia Orange
- PEPERONI DELLA NONNA** 12
Baby Peppers, Pancetta, Pecorino, Parsley, Garlic
- OLIVE DELLA CASA** 8
Warm Olives, Citrus, Rosemary

Crudo e Crostacei

- SEPPIA "TAGLIATELLE"** 17
Lightly Marinated Cuttlefish, Passionfruit, Mustard Seed, Fennel
- OSTRICHE CON AGRUMI FLOREALI** 21
Pacific Oysters, Limoncello Granita, Pink Peppercorn
- CRUDO DI CAPESANTE** 19
Diver Scallop, 'Nduja, Apple, Kohlrabi, Lime

- TONNO E ARANCE ROSSE** 23
Yellow Fin Tuna, Blood Orange, Radishes, Chillies
- RICCIOLA E PEPERONCINO** 18
Amberjack, Stuffed Cherry Peppers, Capers, Lemon
- TRE ASSAGGI** 36
Tasting of Three Crudi

Caviare e Mozzarella

Caviar & Mozzarella

Warm Zeppole, Prosciutto, Caramelized Onion, Wild Flower Honey

CHOICE OF MOZZARELLA

- D.O.P. Mozzarella Di Buffalo 21
House-Made 18
California Stracciatella 19

ADD CAVIAR

- Golden Osetra AQ
Kaluga AQ
White Sturgeon 55
Smoked Trout 25

Antipasti

Cold & Hot Small Plates

- CAVOLFIORRE ARCOBALENO** 19
Sea Urchin, Cauliflower, Guanciale, Finger Lime
- INSALATA TRI COLORE** 14
Chicories, Semolina Croutons, "Negroni Vinaigrette"
- TOPINAMBUR E MORTADELLA** 16
Sunchoke, Truffle Vinaigrette, Pistachio
- RAGÙ DI FUNGHI** 17
Wild Mushrooms, Pine Nut, Farm Egg, Speck
- FARINATA DI GAMBERO ROSSO** 18
Chickpea & Spicy Shrimp Pancake, Saffron Aioli, Escarole

Forno a Pietra

Brick Oven Pizza

- PATATE ALLA CARBONARA** 17
Potato, Guanciale, Black Pepper, Pecorino, Egg
- MERCATO** 16
Brussels Sprouts, Fontina, Roasted Garlic
- VONGOLE** 19
Little Neck Clams, Mozzarella, Garlic, Parsley, Peppers
- MACELLAIO** 18
Soppresata, Lardo, Pork Sausage, Mozzarella, Grana Padano
- MARGHERITA** 16
Fiore di Latte, Basil, Olive Oil

Pasta Fatta in Casa

All Pasta Made by Hand

- AGNOLOTTI DI GRANCHIO** 24
Dungeness Crab, Truffle, Butternut Squash, Sea Urchin
- TAGLIATELLE AL NERO** 21
Squid Ink Pasta, Octopus, Mussels, Calabrian Chile
- RIGATONI "ALL'AMATRICIANA DI MARE"** 19
Smoked Tuna Belly, Pecorino Romano, Guanciale
- CAVATELLI ALLA ROMANA** 22
Ricotta Cavatelli, Spicy Tripe, Pancetta, Mint
- GEMELLI DI CASTAGNE "RAGÙ D'ANATRA"** 21
Chestnut Pasta, Duck Liver Ragù, Parmigiano-Reggiano
- SPAGHETTI ALLA CHITARRA CON VONGOLE** 20
Clams, Grist & Toll Whole Wheat, Spicy Broccoli

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

ROMBO 64
Turbot T-Bone

BRANZINO 54
Whole Wild Bass

TROTA OCEANICA 32
Ocean Trout

MERLUZZO 34
Atlantic Black Cod

ARAGOSTA 68
Grilled Butter-Basted Lobster

PESCE DEL GIORNO AQ
Catch of the Day

Carni da Pascolo

Pasture-Raised Meats

POLLO AL MATTONE 26
Brick-Pressed Chicken -
Chickpea Conserva

COSTOLA DI MANZO 56
18oz Bone-In NY Strip -
Lardo-Wrapped Scallions

ANATRA ARROSTO PER DUE 52
Aged Roasted Duck for Two -
Lavender Honey & Fennel Seed

Contorni

Seasonal Market Vegetables

CAVOLETTI DI BRUXELLES 9
Black Garlic - "Bagna Caùda"

HEIRLOOM CAROTE 9
Agrodolce, Carrot Crumb

CIPOLLINI FRITTI 9
Pomegranate Molasses

**BROCCOLI DI CICCIO
ALLA FRA DIAVOLA** 8
Calabrian Chile, Preserved Orange

**GRIST & TOLL
POLENTA SPEZIATA** 11
Fresh Mozzarella, Pomodoro

PATATE CROCCANTI 8
Bottarga, Roasted Garlic

Esperienze Cal Mare

Chef's Exploration of Coastal Italian Cuisine

ITINERARIO 75
A Tour of Signature & Seasonal Highlights

ABBONDANZA 105
Chef's Extravagant Culinary Journey

We please ask that all guest's at the table enjoy the same menu for the best dining experience