

Caviale e Mozzarella

Warm Zeppole, Prosciutto, Caramelized Onion, Wild Flower Honey

CHOICE OF MOZZARELLA

D.O.P. Mozzarella di Bufala

Smoked Burrata

California Stracciatella

CHOICE OF CAVIAR

White Sturgeon 60

Smoked Trout 38

Duo of Caviar 90

Crudo & Antipasti

Choice of One

CRISPY BLOWFISH

Fennel, Salsa Verde, Charred Lemon

WINTER CHICORY SALAD

Negroni Vinaigrette, Tarragon, Semolina Crouton

* BAY SCALLOP CRUDO

Apple, N'duja, Finger Lime

PUMPKIN PARMIGIANA

Parmigiano-Reggiano, Marinara, Spiced Pepita

* GRILLED OCTOPUS

Chickpea, Guanciale, Lemon

Supplement \$8

Primi

Choice of One

RIGATONI "ALL'AMATRICIANA"

Smoked Tuna Belly, Guanciale, Pecorino Romano

EGG YOLK PAPPARDELLE

Short Ribs, Cauliflower, Garlic Streusel

SEA URCHIN RISOTTO

Fresno Chili, Lardo, Espelette

WILD MUSHROOM PIZZA

Truffle, Ricotta Salata, Rosemary

* SAFFRON SPAGHETTI

Maine Lobster, Roasted Garlic, Cherry Tomato

Supplement \$12

Secondi

Choice of One

* DUROC HERITAGE PORK CHOP

Quince Mostarda, Toasted Hazelnut, Mustard Greens

FREE-RANGE TURKEY SCALLOPINI

Porcini, Farro, Sage

GRILLED BRANZINO

Peewee Potato, Smoked Butter, Tuscan Herb Oil

CALABRESE-FRIED SNAPPER

Calabrian Hot Sauce, Puntarella, Charred Lemon

* FLANNERY'S DRY-AGED NY STRIP

Lardo-Wrapped Scallion, Salsa Verde

Supplement \$15

Dolci

Choice of One

CANNOLI

Ricotta, Mascarpone, Cinnamon

APPLE CROSTADA

Vanilla Gelato, Rum-Soaked Raisin, Cinnamon

PISTACHIO GELATO

Amarena Cherry, Lemon Curd, Pizzelle

CHOCOLATE BUDINO

Gianduja, Salted Caramel, Hazelnut Crunch

four-course menu 68

@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.