

## Caviar & Mozzarella

Warm Zeppole, Prosciutto, Caramelized Onion, Wild Flower Honey

### CAVIAR

Smoked Trout 40  
White Sturgeon 80  
Duo of Caviars 60 / 90

### MOZZARELLA

Smoked Burrata  
California Stracciatella  
D.O.P. Mozzarella di Bufala

## Raw Bar

- \* **AMBERJACK CRUDO** 19  
Green Apple, N'duja, Lime
- \* **YELLOWFIN TUNA TARTARE** 22  
Tonnato, Pickled Pepper, Caper Berries
- \* **PACIFIC OYSTERS** 24  
Limoncello Granita, Pink Peppercorn, Borage

## Antipasti

Cold & Hot Small Plates To Start

- INSALATA TRICOLORE** 15  
Negroni Vinaigrette, Grapefruit, Tarragon
- GRILLED OCTOPUS** 19  
Chickpea, Guanciale, Lemon
- BAKED SCALLOP** 18  
Castelvetrano Olive, Caper, Sicilian Oregano
- SPICY SHRIMP & CHICKPEA PANCAKE** 19  
Saffron, Escarole, Calabrian Chile
- HEIRLOOM TOMATO & BURRATA** 18  
Shishito Pepper, White Tomato Mousse
- MINISTRONE 'MERCATO'** 14  
9 Market Vegetables, Pesto, Olive Oil Crouton
- LITTLE GEM LETTUCE** 16  
Truffle Vinaigrette, Italian Onion Dip, Grana Padano
- NANA'S STUFFED PEPPERS** 12  
Pancetta, Pecorino, Garlic

## Jewels of the Sea

Hand-Selected & Specially Prepared Whole Fish

- Salted "Pasta-Baked" Branzino** 58  
**ORIGIN:** Cyprus  
**FLAVOR PROFILE:** Delicate, Mild, Flaky  
**WINE PAIRING:** Rossese
- Roasted John Dory** 75  
**ORIGIN:** Wild Caught from the Atlantic Coast  
**FLAVOR PROFILE:** Firm Meat, Slightly Sweet, Low Fat  
**WINE PAIRING:** Vermentino
- Tuscan-Fried Red Snapper** 48  
**ORIGIN:** New Zealand  
**FLAVOR PROFILE:** Firm Meat, Mild Nutty Flavor  
**WINE PAIRING:** Falanghina
- Roasted Turbot** AQ  
**ORIGIN:** Spain  
**FLAVOR PROFILE:** Firm Meat, Large Flake, Mild Flavor  
**WINE PAIRING:** Fiano
- Grilled Lobster "Scampi-Style"** 65  
**ORIGIN:** Maine  
**FLAVOR PROFILE:** Meaty, Sweet, Succulent  
**WINE PAIRING:** Salina Bianco

Limited Quantities Available Daily

## Tour of Cal Mare 85

### Six Courses of Signature & Seasonal Highlights

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

## Brick Oven Pizza

For The Table To Share

- EGGPLANT PARMIGIANA** 20  
Ricotta, Tomato, Crispy Onion
- MARGHERITA** 19  
Fior di Latte, Basil, Olive Oil
- \* **CARBONARA** 21  
Farm Egg, Potato, Guanciale

## Hand-Made Pasta

- ORECCHIETTE** 24  
Broccoli di Ciccio, Fennel Sausage, Meyer Lemon
- LASAGNA ROTOLO** 23  
Ricotta, Pomodoro, Basil
- MALFADINE** 26  
White Bolognese, Sicilian Almond, Parmigiano
- LOBSTER SPAGHETTI** 33  
Toasted Garlic, Cherry Tomato, Calabrian Chili
- RICOTTA AGNOLOTTI** 23  
Cauliflower, Brown Butter, Pine Nut
- RIGATONI "ALL'AMATRICIANA DI MARE"** 24  
Smoked Tuna Belly, Guanciale, Pecorino Romano

## Classics

- \* **DUROC HERITAGE PORK CHOP** 33  
Apricot Mostarda, Fig, Pistachio
- \* **FLANNERY'S DRY-AGED NY STRIP** 56  
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

## Trio Of Sides 18

- CRISPY SMASHED POTATOES**
- BROCCOLI DI CICCIO**
- BRUSSELS SPROUTS 'AGRODOLCE'**

\*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