

Caviar & Mozzarella

Warm Zeppole, Prosciutto, Caramelized Onion, Wild Flower Honey

CAVIAR

Smoked Trout 40

Kaluga 80

Duo of Caviars 60 / 90

MOZZARELLA

Smoked Burrata

California Stracciatella

D.O.P. Mozzarella di Bufala

Raw Bar

* **AMBERJACK CRUDO** 19
Green Apple, 'Nduja, 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 21
Chickpea, Guanciale, Lemon

BAKED SCALLOP 18
Castelvetrano Olive, Caper, Sicilian Oregano

SPICY SHRIMP & CHICKPEA PANCAKE 19
Saffron, Escarole, Calabrian Chile

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

POTATO FOCACCIA PINWHEELS 13

Basil Pesto, Parmigiano Fonduta, Black Pepper

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

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

LASAGNA ROTOLO 23
Bolognese, Pomodoro, Basil

Classics

* **AMERICAN 16oz WAGYU STRIP** 68
Kohlrabi Gratin, Tuscan Herb Oil

* **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

* **DRY-AGED DUCK BREAST** 30
Apple, Crispy Brussels Sprouts, Apricot Mostarda

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