

## Mozzarella Bar

### WARM ZEPPOLE 18

Prosciutto di Parma, Caramelized Onion, Wildflower Honey

### CHOICE OF

Stracciatella | D.O.P. | Burrata

### ADD CAVIAR\*

Trout Roe 30 | Kaluga 75

## Antipasti

### YELLOWFIN TUNA CRUDO\* 24

Kiwi Salsa Verde, Black Olive, Breakfast Radish

### PACIFIC OYSTERS\* 22

Limoncello Mignonette, Buddha's Hand, Lemon Granita

### CAL MARE CHOPPED SALAD 14

Chicory, Calabrese Salami, Italian Vinaigrette

### ROMAN-STYLE ARTICHOKE 18

Mortadella, Pistachio, Wild Arugula

### SAFFRON ARANCINI 12

Green Marinara, Tomato Mousse, Smoked Mozzarella

### GRILLED OCTOPUS 22

Chickpea, Pancetta, Lemon

### LITTLE GEM LETTUCE 16

Truffle Vinaigrette, Preserved Lemon, Grana Padano

### NANA'S MEATBALLS 13

Whipped Ricotta, Toasted Semolina Bread

### SPICY CRAB PANCAKE 18

Pea Greens, Caramelized Onion, Calabrian Chili Aioli

## Jewels of the Sea

Hand-Selected & Specially Prepared Whole Fish

### "Pasta-Baked" Branzino 62

**ORIGIN:** Greece

**FLAVOR PROFILE:** Delicate, Mild, Flaky

### Calabrese-Fried Daurade 36

**ORIGIN:** Greece

**FLAVOR PROFILE:** Sweet, Buttery, Slightly Firm

### Grilled Lobster "Scampi-Style" 58

**ORIGIN:** Maine

**FLAVOR PROFILE:** Meaty, Sweet, Succulent

Limited Quantities Available Daily

## Brick-Oven Pizza

### MARGHERITA 19

Fior di Latte, Basil, Bona Furtuna Tomatoes

### BUTCHER'S 23

Pepperoni, Fennel Sausage, Oregano

### CARBONARA 22

Guanciale, Farm Egg, Yukon Gold Potato

### THREE CHEESE 19

Spicy Zucchini, Scallion, Roasted Garlic

## House-Made Pasta

### RIGATONI ALLA GRICIA 26

Pancetta, Artichoke, Pecorino

### LOBSTER PAPPARDELLE 35

Cherry Tomato, Calabrian Chili, Parmigiano Reggiano

### ENGLISH PEA AGNOLOTTI 23

Lemon Butter, Heirloom Carrots, Mint

### SPAGHETTI "ALL'AMATRICIANA DI MARE" 24

Pecorino Romano, Smoked Tuna Belly, Spicy Tomato

### LASAGNA ROTOLO 24

Bolognese, Stracciatella, Ricotta

## Classics

### DRY-AGED NY STRIP\* 59

Lardo-Wrapped Scallion, Salsa Verde

### WILD CALIFORNIA HALIBUT\* 31

Fava Beans, Snap Peas, Fennel Crema

### BRICK-PRESSED CHICKEN 29

Creamy Polenta, Sunchoke, Spring Leeks

### GRILLED BRANZINO\* 34

Caramelized Eggplant, Caponata

## Sides

### CRISPY SMASHED POTATOES 8

### BROCCOLINI 8

### SPICY BABY ZUCCHINI 8

### TRIO OF SIDES 18

\*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