

Mozzarella e Caviale

Warm Zeppole, Prosciutto, Caramelized Onion, Wild Flower Honey

CHOICE OF MOZZARELLA

D.O.P. Mozzarella di Bufala

Smoked Burrata

California Stracciatella

CHOICE OF CAVIAR

Black River Golden Osetra 75

Smoked Trout 35

Primi

Choice of One

ZUCCHINI SALAD

Purple Basil, Calabrian Chili, Ricotta Salata

JUMBO ASPARAGUS 'PARMIGIANA'

Parmigiano-Reggiano, Béchamel, Spiced Pepita

YELLOWFIN TUNA CRUDO *

Kiwi Salsa Verde, Black Olive, Breakfast Radish

GRILLED DIVER SCALLOP

Scampi Style, Espelette, Meyer Lemon

Supplement \$8

Secondi

Choice of One

CARBONARA PIZZA

Guanciale, Roasted Garlic, Black Pepper

SQUID INK TAGLIATELLE

Saffron Crema, Mussels, Baby Fennel

FAROE ISLAND SALMON

Ramp Pesto, English Pea, Tuscan Kale

BRICK-PRESSED CHICKEN *

Creamy Polenta, Sunchoke, Spring Leeks

Dolci

Choice of One

CANNOLI

Amarena Cherry, Sicilian Almonds, Dark Chocolate

ORANGE BLOSSOM YOGURT PARFAIT

Farmer's Market Fruit, Coconut Granola, Saba

TIRAMISU

Lamill Espresso, Lady Fingers, Mascarpone

CHOCOLATE BUDINO

Gianduja, Salted Caramel, Hazelnut Crunch

three-course menu 58

@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.